



CHRISTMAS DAY BRUNCH

TUESDAY, DECEMBER 25 | 10:00 AM - 5:00 PM

BOTTOMLESS BEVERAGES

Champagne, Sparkling Cider, Mimosas, Iced Tea, Soft Drinks

CHEYENNE MOUNTAIN FAVORITES

Cream of Asparagus with Watercress & Potato
Cold Smoked Icelandic Salmon
Caper Berries, Sliced Egg, Red Onions, Cream Cheese, Toasted Bagel Crisp
Champagne Vanilla Poached Shrimp
Spicy Cocktail Sauce, Pesto Aioli
Young Greens, Garden Accoutrements, Chef's Dressings
Traditional Caesar Salad
Stone-Ground Mustard & Bacon Potato Salad
Roasted Butternut Squash Salad
Spinach, Hempseeds, Pumpkin Seed Vinaigrette, Fresh Queso
Imported & Domestic Cheese Display
Pickled Vegetables, Gourmet Mustards, Artisan Jam, Crackers
Sliced Seasonal Fruit and Berry Display
Assorted Danishes, Muffins, Croissants
Artisan Breads and Rolls with Butter

FROM THE HEARTH

Rosemary Garlic Roasted Prime Rib
Classic Yorkshire Pudding, Smokey Au Jus, Creamy Horseradish
Gourmet Omelet Station
Fresh Cracked Eggs; Egg Whites; Cheddar, Feta, Goat, and Pepper Jack Cheeses; Red and Green Peppers; Mushrooms; Asparagus; Jalapeños; Tomatoes; Onions; Spinach; Ham; Bacon
Belgium Waffles
Whipped Butter, Grand Marnier Strawberries, Candied Pecans, Warm Maple Syrup
Classic Eggs Benedict

KNEEHIGH BUFFET

Chicken Tenders, Mac & Cheese, Corn, Mashed Potatoes
Raw Vegetable Bar - Rainbow Carrots, Broccolini,
Young Vegetables, Ranch, Hummus
Assorted Cookies & Brownies

ENTRÉES AND SIDES

Bacon Wrapped Pork Tenderloin
Sweet Potato Hash, Balsamic Reduction
Alaskan Salmon
Sambuca Cream with Sweet Peas & Pea Threads
Chicken Saltimbocca
Prosciutto, Mozzarella, Sage Vin Blanc
Roasted Asparagus & Rainbow Baby Carrots
Creamy Yukon Mashed Potatoes
Mac and Cheese
Smoked Gouda and Bacon
Pecan Smoked Bacon & Specialty Breakfast Sausage
Banana Raisin Bread Pudding
Goat Cream Custard & Brandy Sauce
Vanilla Honey Moscato Braised Pears
Honey Lemon Ricotta with Sage & Pepper Crumbles

GOURMET BEVERAGES

Lavazza Coffee
Valrhona Hot Chocolate
Spiced Egg Nog
Assorted Syrups & Toppings

SWEET ENDINGS

Ginger Bread Cake
Chocolate & Peppermint Cake
Pumpkin Cheesecake
Mixed Berry Apple Pie
Truffle Pops
Raspberry Grand Marnier Crème Brulee
Chocolate Bread Pudding
Holiday Cookies
Egg Nog Pana Cotta
Cherry Cream Cheese Danish

Adults \$59, Children ages 6-10 \$21, Children ages 5 & under are free.
All prices are subject to an 18% service charge and applicable sales tax.

Reservations are strongly recommended.
Call our restaurant at 719.538.4060 to reserve a table today.