



THANKSGIVING DAY BRUNCH

THURSDAY, NOVEMBER 22 | 10:00 AM - 5:00 PM

BOTTOMLESS BEVERAGES

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

CHEYENNE MOUNTAIN FAVORITES

- Roasted Butternut Squash Bisque
- Cold Smoked Icelandic Salmon
 - Caper Berries, Poached Egg, Red Onions, Cream Cheese, Toasted Bagel Crisp
- Champagne Vanilla Poached Shrimp
 - Spicy Cocktail Sauce, Pesto Aioli
- Spanish Charcuterie, Imported Cheese
 - Pickled Vegetables, Gourmet Mustards
- Young Greens, Garden Accoutrements, Chef's Dressings
- Manchester Salad, Dijon Dressing, Parmesan Crisp
- Pasta Salad with Roasted Root Vegetables
- Stone-Ground Mustard & Bacon Potato Salad
- Roasted Beet Salad, Pickled Red Onions, Feta Cheese
- Sliced Seasonal Fruit & Berry Display
- Assorted Danishes, Muffins, Croissants
- Artisan Breads and Rolls with Butter

GOURMET BEVERAGES

- Lavazza Coffee
- Valrhona Hot Chocolate
- Assorted Syrups & Toppings

SWEET ENDINGS

- Traditional Pumpkin & Pecan Pies
- Assorted Tarts & Cheesecakes
- Cake Pops & Truffles
- Chocolate Bread Pudding & Vanilla Häagen-Dazs

ENTRÉES AND SIDES

- Sage Brined Turkey
 - Cranberry Vanilla Compote, Mom's Traditional Gravy
- Seared Alaskan Salmon Fillet
 - Dried Apricot, Leek Ragout
- Baked Ham with Pineapple Rum Sauce
- Cranberry Orange French Toast
- Creamy Yukon Mashed Potatoes
- Cornbread and Smoked Bacon Stuffing
- Green Bean Casserole with Tobacco Onions
- Applewood Smoked Bacon and Country Sausage Links
- Leek and Cranberry Risotto

FROM THE HEARTH

- Cherrywood Smoked Prime Rib
 - Irish Cheddar Popover, Rosemary 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
- Red Velvet Belgium Waffles
 - Plain or with Cream Cheese Icing, Whipped Butter, Grand Marnier Strawberries, Candied Pecans, Warm Maple Syrup

KNEEHIGH BUFFET

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

Adults \$59, Children ages 6-10 \$21, Children ages 5 & under 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.