



CHRISTMAS DAY BRUNCH

WEDNESDAY, 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, Poached Egg, Red Onions,
Cream Cheese, Toasted Bagel Crisp*

Champagne Vanilla Poached Shrimp
Spicy Cocktail Sauce, Pesto Aioli

Imported & Domestic Cheese Display
Pickled Vegetables, Gourmet Mustards, Artisan Jam, Crackers

Sliced Seasonal Fruit and Berry Display

Assorted Danish, 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, Ham, Bacon,
Cheddar, Feta, Goat, & Pepper Jack Cheeses
Red & Green Peppers, Mushrooms, Asparagus,
Jalapeños, Tomatoes, Onions, Spinach*

Belgium Waffles
*Whipped Butter, Grand Marnier Strawberries,
Candied Pecans, Warm Maple Syrup*

Classic Eggs Benedict

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

SALAD BAR

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

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

KNEEHIGH BUFFET

Scrambled Cheesy Eggs, Nutella French Toast

Chicken Tenders, Mac & Cheese, Tater Tots

Raw Vegetable Bar

Carrot & Celery Sticks, Peanut Butter, Ranch Dressing

Assorted Cookies & Brownies

GOURMET BEVERAGES

Lavazza Coffee

Valrhona Hot Chocolate

Spiced Egg Nog

Assorted Syrups & Toppings

Adults \$63, Children ages 6-10 \$22, Children ages 5 & under Free.
Country Club of Colorado Members receive a 20% discount.
All prices are subject to an 18% service charge and applicable sales tax.

Reservations are strongly recommended.
Call our restaurant at 719.538.4060
Or book through [Opentable.com](https://www.opentable.com) to reserve your table today.