

HOLIDAY DINNER BUFFET

FRIDAYS & SATURDAYS | 5:30 PM - 9:00 PM DECEMBER 6TH & 7TH, 13TH & 14TH, 20TH & 21ST & CHRISTMAS EVE, TUESDAY, DECEMBER 24TH

STARTERS

Young Greens, Garden Accoutrements, Chef's Dressings

Arugula & Baby Spinach Salad Pickled Fennel, Baby Pears, Grape Tomatoes, Pistachios, Honey Vinaigrette

> Asparagus & Orzo Salad Feta Cheese, Sundried Tomatoes, Champagne Vinaigrette

Classic Caesar Salad Artisan Breads and Rolls with Butter

SEAFOOD STATION

Lobster Bisque Courvoisier Essences

Champagne Vanilla Poached Shrimp Spicy Cocktail Sauce, Pesto Aioli

Cold Smoked Icelandic Salmon Caper Berries, Poached Egg, Red Onions, Cream Cheese, Toasted Bagel Crisp

GOURMET BEVERAGES

Lavazza Coffee
Valrhona Hot Chocolate
Spiced Egg Nog
Assorted Syrups & Toppings
Unlimited Iced Tea & Soft Drinks

FROM THE HEARTH

Herb Crusted Prime Rib of Beef Au Jus, Creamy Horseradish

Entrées and Sides

Pink Peppercorn Dusted Alaskan Halibut Burnt Orange Sauce

> Breast of Chicken Cranberry, Apple, Thyme Essence

Seafood Diablo Penne Pasta Andouille, Shrimp Sundried Tomato Hatch Chili Cream

> Potato Gnocchi White Truffle Sage Cream

Wild Rice Young Leeks, Dried Apricots

Roasted Winter Vegetables

SWEET ENDINGS

Chocolate Pecan Pie

Cranberry Orange Bundt Cakes

Black Forest Cheesecake

Pumpkin Cheesecake

Mini Assorted Eclairs

Holiday Cake Pops

Ice Cream Station

Warm Apple & Cherry Cobbler

Adults \$59, Children ages 6-10 \$21, 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 to reserve your table today.