

CHAMPAGNE BRUNCH

SUNDAYS I 10:30 AM - 2:00 PM

SAMPLE MENU

Complimentary Champagne, Sparkling Cider, & Mimosas

BREAKFAST & PASTRIES

Chef's Soup Selection

Regional Cheese Display
Fresh Fruits & Melons

Antipasto Display Variety of Cured Meats Marinated & Pickled Vegetables

Bagels & Assorted Breakfast Pastries Freshly Baked Artisan Breads

Assorted Butters

FROM THE HEARTH

Crispy Crackling Pork Belly Ham with Colorado Palisades Peach-Sage Chutney

Eggs & Omelets Made-to-Order Farm Fresh Eggs, Egg Whites, Egg Beaters with choice of fillings

Crisp Belgium Waffles & Buttermilk Pancakes Whipped Cream, Berries, Butter, Warm Maple Syrup

Portobello Mushroom Nueske's Bacon Eggs Benedict

On the Sweeter Side

Chef's Selection of Desserts

Blueberry Crumble Breakfast Cake

Fruit Cobbler & Mini Fruit Tarts

Cupcakes, Chocolate Brownies, Blondies

Flourless Chocolate Cake

Vanilla Ice Cream

with Sauces & Toppings

SALADS

Chef's Weekly Salad Selection

Field Greens Assorted Condiments and Dressings

> Quinoa Salad Dried Fruits, Nuts, and Herbs

Caesar Salad Parmesan Cheese, Focaccia Croutons

SEAFOOD

Pacific Smoked Salmon Traditional Accompaniments

Smoked Rocky Mountain Trout

Iced Shrimp Cocktail Spicy Cocktail Sauce and Lemon

ENTRÉES

Salmon Wellington Sautéed Leeks, Tarragon Cream Cheese

> Seared Chicken Mango Chipotle Glaze

Slow Roasted Pork Loin Figs, Port Wine Reduction

Meat Selection
Candied Bacon, Country Sausage, Grilled Ham Steaks
Skillet Roasted Yukon Gold Potatoes

Buttery Risotto Forest Mushrooms, Fresh Thyme

Seasonal Vegetable Medley
Lemon Herb Butter

Chef's Choice Indulgent French Toast Maple Syrup

Adults \$39.95 | Children ages 6-11 \$19.95 Children ages 5 & under Complimentary All prices are subject to an 18% service charge and applicable sales tax. Reservations are strongly recommended. Call 719.538.4060 or visit OpenTable.com to reserve a table today.