

# CHAMPAGNE BRUNCH

SUNDAYS | 10:30 AM - 2:00 PM

\*Sample Menu - Items are subject to change\*

Complimentary Champagne, Sparkling Cider, & Mimosas

## STARTERS

Bagels & Assorted Breakfast Pastries

Freshly Baked Artisan Breads  
*Orange, Truffle, & Garlic-Herb Butters*

Lobster Bisque  
*Scallion Crème Fraiche*

Regional Cheese Display  
*Fresh Fruits & Melons*

Anise-Cured Salmon  
*Honey Mustard Dill*

Antipasto Display  
*Variety of Cured Meats, Marinated & Pickled Vegetables*

## BRUSCHETTA

Ancho-Chili Marinated Brie

Fennel Salami  
*Mustard Mousse*

Caprese  
*Fresh Basil & Tamarind Sauce*

## SEAFOOD

Ice Shrimp Cocktail  
*Spicy Cocktail Sauce and Lemon*

Mussels & Clams on Ice

## FROM THE HEARTH

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

House Smoked Beef Brisket  
*Rocky Mountain BBQ Sauce*

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

Nueske's Bacon & Portobello Benedict  
*Sage Hollandaise, Beech Mushrooms*

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

## SALADS

Chef's Weekly Salad Selection

Field Greens  
*Assorted Condiments and Dressings*

Greek Salad

Caesar Salad  
*Parmesan Cheese, Focaccia Croutons*

Beet Salad  
*Roasted Red & Golden Beets, Goat Cheese,  
Arugula, Pistachios*

## ENTRÉES

Pan Seared Arctic Char  
*Creamy Garlic Spinach, Tomato Compote*

Coq Au Vin  
*Baked Ham, Cippolini Onions*

Balsamic Braised Beef Shortrib  
*with Red Onion Marmalade*

Meat Selection  
*Candied Bacon, Country Sausage, Canadian Bacon*

Oven Roasted Fingerling Potatoes  
*Shallot Confit, Chestnuts*

Butternut Squash Puree  
*Biscotti, Parmesan, Maple*

Seasonal Vegetable Medley  
*Lemon Herb Butter*

Nutella Strawberry French Toast  
*Maple Syrup*

## ON THE SWEETER SIDE

Black Forest Mousse Cups

Apple Strudel

Blueberry Bread Pastry

Assorted Cookies

Chocolate Strawberries

Fruit Tarts