



CHAMPAGNE BRUNCH

SUNDAYS | 10:30 AM - 2:00 PM

SAMPLE MENU

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
- Quinoa Salad
 - Dried Fruits, Nuts, and Herbs
- 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

Adults \$39.95 | Children ages 7-12 \$19.95
Children ages 6 & under Complimentary
All prices are subject to applicable sales tax.
Parties of 6 or more are also subject to an 18% service charge.

Reservations are strongly recommended.
Call 719.538.4060 or visit [OpenTable.com](https://www.opentable.com)
to reserve a table today.