



THANKSGIVING DAY BRUNCH

THURSDAY, NOVEMBER 28 | 10:00 AM - 5:00 PM

CHEYENNE MOUNTAIN FAVORITES

Roasted Butternut Squash Bisque

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

Champagne Vanilla Poached Shrimp
Spicy Cocktail Sauce, Pesto Aioli

Spanish Charcuterie, Imported Cheese
Pickled Vegetables, Gourmet Mustards

Sliced Seasonal Fruit & Berry Display

Assorted Danish, Muffins, Croissants

Artisan Breads and Rolls with Butter

FROM THE HEARTH

Cherrywood Smoked Prime Rib
Irish Cheddar Popovers, Rosemary 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

Red Velvet Belgium Waffles
Plain or with Cream Cheese Icing, Whipped Butter, Grand Marnier Strawberries, Candied Pecans, Warm Maple Syrup

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

Assorted Syrups & Toppings

SALAD BAR

Young Greens, Garden Accoutrements,
Chef's Dressings

Manchester Salad
Dijon Dressing, Parmesan Crisp

Pasta Salad
Roasted Root Vegetables

Stone-Ground Mustard & Bacon Potato Salad

Roasted Beet Salad
Pickled Red Onions, Feta Cheese

ENTRÉES AND SIDES

Sage Brined Turkey
Cranberry Vanilla Compote, Mom's Traditional Gravy

Seared Alaskan Salmon Fillet
Dried Apricot, Leek Ragout

Baked Ham with Pineapple Rum Sauce

Cranberry Orange French Toast

Creamy Yukon Mashed Potatoes

Porcini-Chestnut Bread Stuffing

Sautéed Green Beans with Shallot Onions

Applewood Smoked Bacon

Country Sausage Links

Leek & Cranberry Risotto

SWEET ENDINGS

Traditional Pumpkin & Pecan Pies

Assorted Tarts & Cheesecakes

Cake Pops & Truffles

Chocolate Bread Pudding & Vanilla Häagen-Dazs

BOTTOMLESS BEVERAGES

Champagne, Sparkling Cider, Mimosas

Iced Tea, Soft Drinks

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.