



# 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, Red Onions, Cream Cheese, Toasted Bagel Crisp*
- Slow Poached Shrimp, Cherrystone Clams, & Green Lipped Mussels  
*Spicy Cocktail Sauce, Pesto Aioli*
- Local Charcuterie & Cheeses  
*Pickled Vegetables, Gourmet Mustards*
- Sliced Seasonal Fruit & Berry Display
- Assorted Danish, Muffins, Croissants
- Artisan Breads and Rolls with Butter

## FROM THE HEARTH

- Sage-Apple-Cider Brined Turkey  
*Cranberry Vanilla Compote, Mom's Traditional Gravy*
- Cherrywood Smoked Prime Rib  
*Raclette Cheese Puff Pastry Sticks, 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*
- 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

## BOTTOMLESS BEVERAGES

- Champagne, Sparkling Cider, Mimosas
- Iced Tea, Soft Drinks

## SALAD BAR

- Young Greens, Garden Accoutrements, Chef's Dressings
- Kale Squash Salad  
*Roasted Butternut Squash, Brussel Sprouts, Caesar Dressing, Shaved Parmesan*
- Pasta Salad  
*Roasted Root Vegetables*
- Stone-Ground Mustard & Bacon Potato Salad
- Roasted Beet Salad  
*Pickled Red Onions, Feta Cheese*

## ENTRÉES AND SIDES

- Sage-Apple-Cider Brined Turkey  
*Cranberry Vanilla Compote, Mom's Traditional Gravy*
- Seared Alaskan Salmon Fillet  
*Red Clam Chowder Sauce*
- Cranberry Orange French Toast
- Creamy Mashed Potatoes with Sour Cream
- Pancetta-Chestnut Bread Stuffing
- Sautéed Green Beans with Shallot Onions
- Applewood Smoked Bacon
- Country Sausage Links
- Roasted Sweet Potatoes  
*Caramelized Marshmallows*

## SWEET ENDINGS

- Traditional Pumpkin & Pecan Pies
- Chocolate Mousse Cups & Cheesecakes
- Cake Pops & Truffles
- Sticky Toffee Pudding & Vanilla Ice Cream

## GOURMET BEVERAGES

- Lavazza Coffee
- Valrhona Hot Chocolate
- Assorted Syrups & Toppings

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.