

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