**Cheyenne Mountain Resort** 

## THANKSGIVING/nemi

Mountain View Restaurant | From 12:00pm-7:00pm | Adults \$68 Kids (5-11) \$35



Shrimp Cocktail Argentinian Pink Shrimp, Blackened Citrus, Cocktail Sauce

Mini Lobster & Crab Rolls Lobster & Crab Salad, Celery

**Smoked Trout** Capers, Dill Cream Cheese, Pickled Onions, Charred Citrus, Tomatoes

Artisanal Cheese and Charcuterie Artisanal Cheeses & Charcuteries

**Fruit Display** Seasonal Fruits, Greek Yogurt

Carving Station

**Roasted Turkey** Fresh Herbs, Orange-Cranberry Relish

Herb-Crusted Prime Rib Au Jus, Creamy Horseradish

**Grandma's Stuffing** Sourdough, Celery, Onion, Fresh Herbs

Omelets Station

**Build Your Own Omelets** 

**Biscuits & Cravy** Buttermilk Biscuits, Green Chile Country Gravy

**Eggs Benedict** English Muffin, Canadian Bacon, Dijon Hollandaise, Baby Arugula

Hot Sides

Mashed Potatoes Cream, Butter

Roasted Sweet Potato Medley Tri-Color Sweet Potatoes, Garlic, Herbs

**Mac'n Cheese** American, Monterey Jack, Romano, Pasta Shells

**Gravy** Pan Drippings, Turkey Stock

Haricot Verts French Green Beans, Toasted Almonds, Shallot

Fire-roasted Corn Bell Pepper, Onion

**Crispy Broccolini** Caesar Dressing, Grana Padano

Harvest Squash Ravioli Butternut Squash, Pumpkin, Ricotta, Sage Brown Butter

Pan-roasted Airline Chicken Herbs, Confit Garlic Beurre Blanc

Scrambled Eggs

**Applewood Smoked Bacon** 

Salads

**Harvest Salad** Kale, Shaved Brussels Sprouts, Green Apples, Candied Pecans, Quinoa, Feta, Apple Cider Vinaigrette

## **Winter Green Salad**

Baby Chard, Arugula, Baby Kale, Heirloom Tomatoes, Shredded Carrots Dressings: Ranch, Garlic Vinaigrette, White Balsamic Vinaigrette, Honey Mustard

Pastries

Assorted Breakfast Pastries & Danishes

**Mini Bagels** 

Pessert

Assorted Cheesecake Pumpkin Pie Assorted Dessert Bars Bourbon Pecan Pie Apple Cobbler

Lids Station

Chicken Tenders Mini Pizzas Mini Corn Dogs

