

Sunday Brunch

DECEMBER 1ST | 8TH | 15TH ❄️ 10:00AM - 2:00PM

COLD STATION

Shrimp Cocktail

Poached Shrimp, Blackened Citrus, Cocktail Sauce (GF,DF)

Smoked Trout

Capers, Dill Cream Cheese, Pickled Onions, Charred Citrus, Tomatoes

Artisanal Cheese (V) & Charcuterie (GF,DF)

Artisanal Cheeses and Charcuteries

Balsamic Grilled Vegetable Display

Seasonal Roasted Vegetables (GF,VG)

Fruit Display

Seasonal Fruits, Greek Yogurt, Assorted Yogurt (GF,VG)

Crudité

Fresh Vegetables, Red Bell Pepper Hummus, Ranch, Bleu Cheese (GF,VG)

Artisanal Bread & Roll Display

Local Baguettes, Sourdough, Pastries, Croissant, Muffins, Rolls (V)

HOT STATION

Buttered Mashed Potatoes

Cream, Butter (GF,V)

Rosemary Wild Rice Pilaf & Herb Salmon

Jasmine & Wild Rice Flower, Celery, Onion (V)

Harvest Squash Medley

Butternut Squash, Cippolini Onion, Blistered Tomatoes, Patty Pan (V)

Coq Au Vin Blanc

Braised Herb Chicken, Mushroom & Onion, White Wine Marinated (GF,DF)

Garlic Broccoli & Asparagus

Chardonnay Garlic Butter Sautéed (V)

Potato Hash

Tri Color Potato, Peppers, Onion (GF,DF,V)

Braised Short Rib

Red Wine Marinated (GF)

Baked Mac & Cheese

Creamy Cheddar Blend and Herbs (V)

Scrambled Eggs

Fresh Side Toppings, Bacon, Chives, Cheddar, Tomatoes (V)

Bacon & Sausage

Applewood Bacon, Whole Hog Sausage (GF,DF)

SALADS

Salad Bar

Chopped Romaine, Spinach, Iceberg Blend, Diced Chicken, Tomatoes, Bacon, Onion, Egg, Blue Cheese, Fried Chickpeas, Cucumber, Bell Peppers, Croutons, Carrots, Tofu

Caesar Salad

Romaine, Sourdough Croutons and Parmesan (GF)

Dressings - Ranch, Bleu Cheese Dressing, White Balsamic, Italian, Honey Mustard, Raspberry Vinaigrette, Caesar

Caprese

Arugula, Heirloom Tomato, Basil, Ciliegine Mozzarella, Balsamic Vinaigrette

Marinated Salad

Roasted Beet Salad, Fennel, Diced Apples, Golden Raisins, Marinated Vegetables (GF,VG)

CHEF ATTENDANT STATION

Herb - Crusted Prime Rib

Au Jus, Creamy Horseradish (GF,DF)

Pitted Ham

Gentleman Hampton Glaze (GF,DF)

Omelet Station

Onion, Peppers, Spinach, Jalapeno, Mushroom, Cheddar Cheese, Bacon, Sausage, Ham

Egg Benedict

Smoked Tomato Hollandaise, Classic Hollandaise, Canadian Bacon, Candied Bacon, Arugula, Poached Eggs

DESSERT

Assorted Cobbler (V)

Chocolate Cake

Mini Cheesecake (GF)

Cookies (V)

Sweet Potato Souffle (V)

Assorted Dessert Bars (V)

Bourbon Pecan Pie (V)

Cherry Pie (V)

Apple Pie (V)

**MOUNTAIN VIEW**
RESTAURANT
AT CHEYENNE MOUNTAIN RESORT