

Easter Brunch 2024

LAKE TERRACE DINING ROOM

FRESH FRUIT SELECTION

Honeydew, Cantaloupe, Watermelon, Pineapple, Kiwi, Blueberries, Strawberries

CEREALS & JUICES

Assorted Cold Cereals with Skim, 2% & Whole Milk

Mixed Berry & Palisade Peach Yogurt Parfaits, House Made Granola

Orange, Grapefruit, Cranberry, Tomato, V-8, Apple & Pineapple Juices

(MAY CONTAIN MILK, SOY, WHEAT)

SEAFOOD

House Cured Salmon Gravlox (FISH), House Smoked Colorado Trout (FISH)

Pickled Red Onion, Capers, Tomatoes, Dill Cream Cheese (MILK)

Parmesan Grissini (MILK, WHEAT) Accompanied by Assorted Bagels (EGG, MILK, WHEAT)

RAW BAR

Jumbo Poached Shrimp (SHELLFISH) & Snow Crab Claws (SHELLFISH)

Cocktail Sauce, Horseradish Sauce (MILK), Lemon Wedges

East Coast & West Coast Oysters on the Half Shell (SHELLFISH)

Tabasco, Horseradish, Mignonette Sauce

American Paddlefish Caviar (FISH)

Brioche Toast Points (MILK, WHEAT), Sauce Gribiche, Capers, Red Onion

CHEF ATTENDED SUSHI STATION

Spicy Hawaiian Ahi Tuna, Scallion & Sesame Roll (FISH, SESAME)

California Roll with Crab, Cucumber & Avocado (SHELLFISH)

BBQ Eel & Avocado Roll

Shrimp Tempura Roll with Tobiko, Avocado & Cucumber (SHELLFISH)

Wasabi, Soy Sauce & Pickled Ginger (SOY)

COLORADO CHEESE & CHARCUTERIE

Smoked Ham, Smoked Turkey, Wagyu Beef Summer Sausage,

Spanish Style Chorizo, 1000 Day Aged Gouda (MILK)

MouCo Camembert (MILK), Wisconsin White Cheddar & Peppered Chèvre (MILK)

Served with Palisade Peach & Apple Jams, Mixed Toasted Nuts (PEANUTS, TREE NUTS)

& our Eagle's Nest Ranch Wildflower Honey.

Accompanied by House Made Lavosh & Rosemary Focaccia (EGG, WHEAT)

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.

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CHEF ATTENDED SALAD STATIONS

Chef Attended Shepard's Salad

Heirloom Tomatoes, Cucumber, Red Onion, Kalamata Olives, Pepperoncini
Feta Cheese (MILK), Lemon, Oregano, Olive Oil Herb Vinaigrette

Chef Attended Broadmoor Caesar Salad Station

Romaine, Croutons (EGG, MILK, WHEAT), Shaved Parmesan Cheese (MILK)
Anchovy (FISH), Parmesan & Garlic Dressing (MILK)

Fire Grilled & Marinated Mediterranean Vegetables Platter

Green Zucchini, Sunburst Squash, Eggplant
Red, Orange & Yellow Bell Peppers, Heirloom Tomatoes
Balsamic Glazed Asparagus, Cipollini Onions & Baby Carrots (VEGAN)

Build Your Own Garden Salad

Mixed Greens, Lemon-Parsley Vinaigrette, Creamy Broadmoor Dressing
Cucumbers, Tomatoes, Marinated Mushrooms, Red Onions, Artichoke Hearts
Blue Cheese Crumbles (MILK), Bacon, Shredded Cheddar (MILK)
Croutons (EGG, MILK, WHEAT)

BREAKFAST ITEMS

Scrambled Eggs (EGG)

Individual Quiche Lorraine, Ham, Gruyere Cheese (EGG, MILK)

Crispy Smoked Bacon & Pork Sausage Links

Herb Roasted Country Style Potatoes, Mushrooms & Peppers

Cheese Blintzes (MILK), **Berry Compote**

Chef Attended Eggs Benedict Station

English Muffins, Canadian Bacon, Sauce Hollandaise (EGG, MILK)

Chef Attended Omelet Station

Whole Eggs, Egg Beaters, Egg Whites (EGG)
Ham, Bacon, Sausage, Smoked Salmon (FISH)
Swiss & Cheddar Cheese (MILK), Onion, Scallions
Tomatoes, Mushrooms, Peppers, Salsa

Chef Attended Pancake & French Toast Station

Maple Syrup, Blueberries, Chocolate Chips, Golden Raisins
Whipped Cream (MILK), Whipped Butter (MILK)
(EGG, MILK, SOY, WHEAT)

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CHEF ATTENDED CARVING STATIONS

Honey Glazed Ham

Bourbon Pineapple Glaze, Pineapple Chutney, Sweet Potato Pavè
Garlic Cream (MILK), Sharp Cheddar (MILK), Breadcrumbs (WHEAT)

Herb Roasted Prime Rib of Beef

Bordelaise Jus, Creamy Horseradish Sauce (MILK)
Spring Onion Bread Pudding (WHEAT)
Cheddar Popovers (EGG, MILK, WHEAT)

Red Wine Marinated, Rosemary & Garlic Roasted Colorado Leg of Lamb (BONE IN)

Buttermilk Mashed Potatoes (MILK)
Medley of Spring Peas with Carrots, Onions & Garden Herbs
Red Wine Lamb Jus, Broadmoor Farms Mint Jelly

Chef Attended Rock Shrimp Scampi (SHELLFISH)

Cavatelli Pasta (EGG, MILK, WHEAT), Peas, Wild Mushroom, Asparagus
Pecorino (MILK), Parsley, Lemon Cream Sauce (MILK)

Chef Attended Grilled Sausage Station

Grilled Venison & Elk Sausage, Tomato Chow Chow
German Sauerkraut, House Made Pickles, Bavarian Mustard

Chef Attended White Wine Marinated Slow Cooked Colorado Chicken Cacciatore

Red Peppers, Onions, Garlic & Mushrooms

DISPLAYED HOT FOODS

Brasato di Manzo

Braised Beef Short Rib in Barolo Wine, Borlotti Beans & Gremolata

White Wine Marinated Atlantic Salmon Station (FISH)

Sage Roasted Colorado Mushrooms, Mushroom Cream Sauce (MILK)

Spring Pasta Primavera (EGG, MILK, WHEAT)

Peas, Favas, Carrots, Broccoli, Tomato, Garlic, Pesto

Loaded Twice Baked Potatoes (MILK)

Green Beans, Confit Tomato
Glazed Carrots with Toasted Pecans (TREE NUTS)
Roasted Cauliflower, Capers, Lemon, Roasted Garlic

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PASTRIES

Exotic Verrine

Mango Coconut Mousse, Raspberry Gelée (EGG, MILK)

Fraisier

Vanilla Sponge, Fresh Strawberries, Vanilla Diplomat (EGG, MILK, WHEAT)

Brownie

Chocolate Mousse, Soft Brownie, Dark Chocolate Mousse (EGG, MILK, WHEAT)

Coffee Pot de Crème

Chocolate Streusel, Espresso Chantilly (EGG, MILK, WHEAT)

Lemon Tart Verrine

Lemon Curd, Yuzu Gelée, Crumble Vanilla, Meringue (EGG, MILK, WHEAT)

Chocolate Éclair

Pâte à Choux, Dark Chocolate Crèmeux, Chocolate Glaze (EGG, MILK, WHEAT)

Carrot Cake Entremet

Spiced Carrot Cake, Cream Cheese Icing, Orange Zest (EGG, MILK, WHEAT)

Piña Colada Entremet

Coconut Dacquoise, Pineapple & Coconut Mousse (EGG, MILK, WHEAT)

Exotic Fruit Tart

Tropical Fruit Cream, White Chocolate Chantilly (EGG, MILK, WHEAT)

Key Lime Tart

Torched Meringue (EGG, MILK, WHEAT)

Passion Fruit Macaron

Milk Chocolate Ganache (EGG, MILK, TREE NUTS)

CUPCAKES

Triple Chocolate Cupcake

White Chocolate Ganache (EGG, MILK, WHEAT)

Peanut Butter Chocolate Cupcake

Peanut Butter Buttercream (EGG, MILK, PEANUTS, WHEAT)

Vanilla Cupcake

Blackberry Preserves (EGG, MILK, WHEAT)

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PETIT FOURS SEC

Apricot Financier (EGG, MILK, TREE NUTS, WHEAT)

Lemon Madeleine, Nutella (EGG, MILK, TREE NUTS, WHEAT)

Sablé Breton (EGG, MILK, WHEAT)

Almond Biscotti (EGG, MILK, TREE NUTS, WHEAT)

WARM OFFERINGS

Strawberry Rhubarb Cobbler (EGG, MILK, WHEAT)

Chocolate Chip & Vanilla Bread Pudding (EGG, MILK, WHEAT)

ACTION STATIONS

Bananas Foster (EGG, MILK)

Crepe Suzette (EGG, MILK, WHEAT)

FROM THE BAKERY

House Made Biscuits (EGG, MILK, WHEAT)

Mini Croissants (EGG, MILK, WHEAT)

Mini Chocolate Croissants (EGG, MILK, WHEAT)

Mini Lemon Danish (EGG, MILK, WHEAT)

Mini Cheese Danish (EGG, MILK, WHEAT)

Mini Apple Cinnamon Danish (EGG, MILK, WHEAT)

Chocolate Banana Muffin (EGG, MILK, WHEAT)

Lemon Blueberry Muffin (EGG, MILK, WHEAT)

Fruit Galette (EGG, MILK, WHEAT)

Sticky Buns (EGG, MILK, WHEAT)

Hot Cross Buns (EGG, MILK, WHEAT)

Challah Knots (EGG, MILK, WHEAT)

Sourdough Rolls (EGG, MILK, WHEAT)

Seeded Wheat Rolls (EGG, MILK, WHEAT)

Semolina Sesame Rolls (EGG, MILK, SESAME, WHEAT)

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