

# Mother's Day 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 Chevre (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.

# Mother's Day Brunch 2024

## LAKE TERRACE DINING ROOM

### CHEF ATTENDED SALAD STATIONS

#### **Chef Attended Individual Baby Spinach Salads**

Candied Pecans **(TREE NUTS)**, Strawberries, Blueberries  
Crumbled Colorado Goat Cheese **(MILK)**, Poppy Seed Dressing **(MILK)**

#### **Chef Attended Broadmoor Caesar Salad Station**

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

#### **Spice Roasted Marinated Baby Carrot & Cauliflower Salad**

Toasted Cashews **(TREE NUTS)**, Eagle's Nest Ranch Honey  
& Tahini Mascarpone **(MILK, VEGETARIAN)**

#### **Caprese Salad**

Fresh Mozzarella **(MILK)**, Vine Ripe Tomatoes, Basil  
Aged Balsamic Vinaigrette **(VEGETARIAN)**

#### **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, Whipped Butter **(EGG, MILK, SOY, WHEAT)**

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

# Mother's Day Brunch 2024

## LAKE TERRACE DINING ROOM

### CHEF ATTENDED CARVING STATIONS

#### Honey Glazed Ham

Bourbon Pineapple Glaze, Pineapple Chutney  
Sweet Potato Pavé, 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 Pan Seared Colorado Red Bird Chicken

Asparagus, Roasted Peppers, Mornay Sauce (MILK, WHEAT)

#### Chef Attended Sweet and Sour Heritage Pork

Crispy Pork Shoulder, Bell Pepper, Red Onion, Pineapple

#### Chef Attended Thai Fried Rice

Lemongrass Marinated Rock Shrimp (SHELLFISH), Jasmine Rice, Farm Egg (EGG)  
Basil, Cilantro, Bok Choy, Sugar Snap Peas, Red Bell Pepper

### DISPLAYED HOT FOODS

#### White Wine Marinated Atlantic Salmon Station (FISH)

Oven Roasted Spaghetti Squash, Chimichurri Sauce

#### White Cheddar & Mushroom Mac & Cheese (EGG, MILK, WHEAT)

#### Red Wine Braised Beef Short Rib

Roasted Carrots, Pearl Onions, Button Mushrooms, Shallot Marmalade

Fire Roasted Cauliflower & Broccolini, Fried Capers

Butter Glazed Carrots, Fresh Herbs

Creamed Spinach, Nutmeg (MILK)

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

# Mother's Day Brunch 2024

## LAKE TERRACE DINING ROOM

### PASTRIES

#### Chocolate Coffee Tart

Espresso Ganache, Coffee Chantilly (EGG, MILK, WHEAT)

#### Strawberry Champagne Gelée

Strawberry & Raspberry Mousse (EGG, MILK)

#### Strawberry Panna Cotta

Guava Sauce, Vanilla Chantilly, Lime Zest (EGG, MILK)

#### Vegan Passion Panna Cotta

Vanilla Crumble (VEGAN)

#### Vanilla Bavarian Dome

Mango Gelée, Vanilla Sablé (EGG, MILK, WHEAT)

#### Salted Caramel Cream Puff

Salted Caramel, Whipped Mascarpone (EGG, MILK, WHEAT)

#### Cookies & Cream Entremet

Chocolate Sponge, Cookie & Cream Mousse (EGG, MILK, WHEAT)

#### Dark Chocolate Brownies

Milk Chocolate Mousse (EGG, MILK, WHEAT)

#### Éclair

Raspberry Mascarpone Chantilly (EGG, MILK, WHEAT)

#### Chocolate Macadamia Nut Verrine

Hazelnut Praline, Chocolate Mousse

Caramelized Macadamia Nuts (EGG, MILK, TREE NUTS)

#### Coconut Lime Macaron

Raspberry Jam (EGG, MILK, TREE NUTS)

#### Cupcakes

Triple Chocolate Cupcakes (EGG, MILK, WHEAT)

#### Vanilla Cupcake

Dulcey Chantilly (EGG, MILK, WHEAT)

#### Strawberry Vanilla Cupcake

Strawberry Jam, Vanilla Buttercream (EGG, MILK, WHEAT)

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

# *Mother's Day Brunch 2024*

## LAKE TERRACE DINING ROOM

### **PETIT FOURS SEC**

**Raspberry Pistachio Financier (EGG, MILK, TREE NUTS, WHEAT)**

**Almond Pain de Gene (EGG, MILK, TREE NUTS, WHEAT)**

**Lemon Blueberry Moelleux (EGG, MILK, WHEAT)**

**Orange Sablé Breton (EGG, MILK, WHEAT)**

### **WARM OFFERINGS**

**Apricot Crumble (EGG, MILK)**

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

### **ACTION STATIONS**

**Bananas Foster (EGG, MILK)**

**Crepe Suzette (EGG, MILK, WHEAT)**

### **FROM THE BAKERY**

**Biscuits (EGG, MILK, WHEAT)**

**Mini Croissants (EGG, MILK, WHEAT)**

**Mini Chocolate Croissants (EGG, MILK, WHEAT)**

**Mini Strawberry Almond Croissants (EGG, MILK, TREE NUTS, WHEAT)**

**Mini Cherry Danish (EGG, MILK, WHEAT)**

**Mini Pain aux Raisin (EGG, MILK, WHEAT)**

**Mixed Berry Muffins (EGG, MILK, WHEAT)**

**Double Chocolate Muffins (EGG, MILK, WHEAT)**

**Strawberries & Cream Muffins (EGG, MILK, WHEAT)**

**Raspberry Oat Bar**

**Sticky Buns (EGG, MILK, WHEAT)**

**Mini Baguettes (WHEAT)**

**Boursin Cheese Buns (EGG, MILK, WHEAT)**

**Honey Wheat Rolls (EGG, MILK, WHEAT)**

**Rosemary Focaccia Buns (WHEAT)**

**Cranberry Walnut Raisin Loaves (WHEAT)**

**Poppy Seed Knots (EGG, MILK, WHEAT)**

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