

Sunday Brunch

LAKE TERRACE DINING ROOM

BREAKFAST ITEMS

Smoked Applewood Bacon **GF, DF**
Pork Sausage Links **GF, DF**
Chicken Sausage
Herb Roasted Country Style Potatoes with Mushrooms & Peppers **GF**
Buttermilk Biscuits, Southern Sausage Gravy
Scrambled Eggs **GF**
Ketchup **GF, DF**
Salsa **GF, DF**
Tabasco **GF, DF**

Griddle Station

Cheese Blintzes with Berry Sauce
Classic Buttermilk Pancakes with Pure Maple Syrup
Thick Cut Brioche French Toast with Apple Butter

Chef Attended Made to Order Farm Fresh Omelets & Eggs

Whole Eggs, Egg Beaters & Egg Whites
Smoked Applewood Bacon, Pork Sausage Links
Smoked Black Forest Canadian Bacon, Red Onion, Mushrooms
Mixed Peppers, Pueblo Green Chiles, Tomatoes, Spinach
Cheddar Cheese, Pepper Jack Cheese

Chef Attended Eggs Benedict Station

English Muffin, Grilled Canadian Bacon, Poached Egg, Hollandaise Sauce

FRESH FRUIT SELECTION

Blueberry, Strawberry **GF, DF**
House Made Granola **DF, CN**
Vanilla Greek Yogurt **GF**

Diced Fruits - Cantaloupe, Honeydew, Pineapple, Watermelon **GF, DF**

Individual Parfaits - Vanilla Yogurt, Mixed Berries, House Made Granola

Acai Parfait - Acai Yogurt, Strawberries, Blueberries, Toasted Coconut

Seed Display - Chia Seeds, Pumpkin Seeds, Sunflower, Flax Seeds

Offerings are Subject to Change

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

GF=Gluten Free • **DF**=Dairy Free • **CN**=Contains Nuts • **V**=Vegan • **VEG**=Vegetarian

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MADE TO ORDER SUSHI ROLLS & RAW BAR

California Roll - Crab Stick, Avocado, Cucumber, Toasted Sesame Seed **GF, DF**

Spicy Tuna - Cream Cheese, Scallion, Toasted Sesame Seed **GF**

Veggie - Cucumber, Avocado, Scallion, Teriyaki Mushroom, Pickled Daikon **GF, DF**
Wasabi, Pickled Ginger, Soy Sauce

Seasonal East & West Coast Oysters **GF, DF**

Chilled Poached Shrimp **GF, DF**

Chilled Bangs Island Mussels, Tomato Relish **GF, DF**

Mignonette, Cocktail Sauce, Horseradish, Lemon, Tabasco, Oyster Crackers **GF, DF**

CHEESE & CHARCUTERIE

Point Reyes Blue Cheese, Ted's Aged Cheddar, Sawatch Gouda **GF**

Fennel Salami, Prosciutto di Parma **GF, DF**

Smoked Salmon & Colorado Trout with Capers, Red Onion, Heirloom Tomato **GF, DF**

Eagles Nest Ranch Honey Display **GF, DF**

Stone Ground Mustard, Mixed Nuts

CHEF ATTENDED SALAD STATION

Broadmoor Caesar

Oven Dried Tomatoes, Garlic Croutons, Parmesan Cheese

Baby Spinach Salad

Crispy Pancetta, Button Mushrooms, Spiced Pecans

Haystack Mountain Goat Cheese, Dijon Dressing **CN**

DISPLAYED SALADS

Caprese Salad

Grilled Artichoke & Faro Salad, Oregano Vinaigrette

Roasted Pepper & Grilled Radicchio **DF, V**

Roasted Ruby Red Beets, Baby Arugula, Colorado Goat Cheese

Pistachio Vinaigrette **CN, GF**

Marinated Grilled Ratatouille Vegetables

Eggplant, Squash, Zucchini, Red Peppers, Onion & Heirloom Cherry
with Garden Basil Pesto & Olive Tapenade

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CHEF ATTENDED CARVING STATIONS

Slow Roasted Prime Rib of Beef

Horseradish Black Pepper Cream
Natural Jus, Sweet Butter Rolls
Twice Baked Potato, Bacon, Chive, Cheddar Cheese

Bourbon Glazed Whole Ham

Caramelized Pineapple Relish
Bourbon Pork Jus, Whole Wheat Rolls **GF**
Sautéed Green Beans, Oven Roasted Tomatoes

ACTION STATIONS

Seared To Order Verlasso Salmon, Caper Lemon Butter Sauce **GF**
Charred Brussel Sprouts & Red Onion
Seared To Order Chicken Medallions, Roasted Tomato & Mushroom Sauce
Creamy Buttermilk Whipped Potato
Seared To Order Pork Medallions, Mustard Pork Jus

DISPLAYED ENTREES

Red Wine Braised Beef Tip Bourguignon

Bacon Lardons, Pearl Onions, Butter Noodles

Wild Mushroom Mac & Cheese

Elbow Noodles, Colorado Goat Cheese

Ancient Grains & Broadmoor Farms

Brown Rice, Red Quinoa, Green Lentils, Seasonal Farm Vegetables
Sweet Potato, Charred Cauliflower, Chimichurri Sauce

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FROM THE BAKERY & PASTRY SHOP

Pastry

Pumpkin Cheesecake, Whipped Cream, Pepita Croquant
Pear Almond Tart, Almond Frangipane, Poached Pears **CN**
Roasted Grape and Whipped Mascarpone Verrine, Oat Crumble **GF**
Vegan Coconut Rice Pudding Verrine, Fall Fruit Compote **GF**
Apple Cider Panna Cotta, Toasted Walnuts **GF, CN**
Cranberry Pound Cake, White Chocolate Lemon Chantilly
Spiced Olive Oil Cupcake, Orange Buttercream
Caramel Apple Cupcake, Cinnamon Buttercream, Caramelized Apples
Banana Coffee Entremet, Banana Pound Cake, Mocha Orelys Mousse
Masala Chai Mousse Dome, Brandied Pear Gelee, White Chocolate Flourless Cake **GF**
Chocolate Chip Cookies
White Chocolate Macadamia Cookies
Vegan Chocolate Brownies **GF, V**
Chocolate Pannetone Bourbon Bread Pudding **CN**
Apple Crisp **GF**

Bakery

Mixed Berry Muffin
Lemon Poppy Muffin
Banana Bread
Chocolate Croissant
Fruit Apple Danish
Mini Cheese Danish
Sticky Bun Roll **CN**
Coffee Cake
Mini Bagel
Buttermilk Breakfast Biscuit
Butter Croissant

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