

Sunday Brunch 2022

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

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

THE
BROADMOOR

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FROM THE BAKERY & PASTRY SHOP

Small Bites

- Lemonade Verrine, Mixed Berries, Candied Lemon Peel **GF**
- Banana Pudding Verrine, Vanilla Wafers
- Milk Chocolate Mousse Verrine, Rhubarb Compote **GF**
- Coconut Vanilla Bean Rice Pudding **V, LOW SUGAR**
- Chocolate Chip Cookies
- Double Chocolate Brownie Bites **V, GF**
- Oatmeal Raisin Cookies
- Key Lime Cheesecake, Graham Crust, Vanilla Bean Chantilly
- Raspberry Rose Entremet, Almond Success
- Raspberry Marmalade, Rose Water Bavarian **CN**
- Angel Food Cake, Mixed Berry Compote, Vanilla Chantilly
- Pineapple Upside Down Cupcake
- Triple Chocolate Cupcake
- Creamsicle Mousse Dome, White Chocolate Vanilla Bean Mousse, Mandarin Gelee **GF**
- Strawberries & Nutella Entremet, Vanilla Sponge Cake
- Nutella Mousse, Strawberry Chantilly **CN**

Warm Selections of Desserts

- Chocolate Bread Pudding
- Blueberry Crisp **GF**

Breads & Viennoiserie

- Mini Croissant, Mini Chocolate Croissant
- Cheese Danish, Apricot Danish
- Mixed Berry Muffin, Bran Muffin
- Gluten Free Muffin, Mini Banana Bread
- Wheat Rolls, Parker House Rolls
- Biscuits, Sticky Buns
- Chocolate Chip Coffee Cake
- Mini Bagels, Baguette

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