



SUNDAY

CHAMPAGNE BRUNCH

SUNDAY 10AM-2PM

- Chef's Soup Selection
- Regional Cheese Display - Fresh Fruits & Melon
- Bagels and Assorted Breakfast Pastries
- Pacific Smoked Salmon with Traditional Accompaniments
- Smoked Rocky Mountain Trout
- Antipasto Display - Variety of Cured Meats & Marinated and Pickled Vegetables
- Iced Shrimp Cocktail - with Spicy Cocktail Sauce and Lemon
- Field Greens with Assorted Condiments and Dressings
- Chef's Weekly Salad Selection
- Quinoa Salad - Dried Fruits, Nuts and Herbs
- Caesar Salad - Parmesan Cheese, Focaccia Croutons
- Freshly Baked Artisan Breads and Assorted Butters

FROM THE HEARTH

- Smoked Prime Rib of Beef
Mountain Mix Rub, Creamed Horseradish & Smokey Au Jus
- Eggs and Omelets Made-to-Order
Farm Fresh Eggs, Egg Whites and Egg Beaters with Choice of Fillings
- Crisp Belgium Waffles & Buttermilk Pancakes
Whipped Cream, Berries, Butter, Warm Maple Syrup
- Chef Crafted Eggs Benedict

ENTRÉES

- Salmon Wellington - Sautéed Leeks, Tarragon Cream Cheese
- Seared Chicken - Mango Chipotle Glaze
- Slow Roasted Pork Loin - Figs, Port Wine Reduction
- Skillet Roasted Yukon Gold Potatoes
- Buttery Risotto - Forest Mushrooms, Fresh Thyme
- Seasonal Vegetable Medley - Lemon Herb Butter
- Meat Casket - Candied Bacon, Country Sausage, Grilled Ham Steaks
- Chef's Choice Indulgent French Toast - Maple Syrup

ON THE SWEETER SIDE

- Chef's Selection of Desserts - Blueberry Crumble Breakfast Cake
- Fruited Cobbler - Cupcakes - Chocolate Brownies & Blondies
- Mini Fruit Tarts - Flourless Chocolate Cake
- Complimentary Champagne, Sparkling Cider and Mimosas

SAMPLE MENU