



**MOUNTAIN VIEW RESTAURANT**

colorado fusion

*Easter Brunch*

**Sunday, April 4<sup>th</sup>, 2010**

**11:00 am - 5:00 pm**

Baked Potato Soup

Display of International and Domestic Cheeses, Fresh Fruits, Melons and Berries

Almond Granola with Assorted Yogurt, Apple Apricot Compote

Bagels, Danish, Fruit Bread, Muffins, Croissants

Norwegian Smoked Salmon with Traditional Accompaniments

Chicken Galantine, Smoked Rocky Mountain Trout

Iced Gulf Shrimp with Cocktail Sauce and Lemon

Tossed California Greens with Assorted Condiments and Dressings

Cucumber and Jicama Salad with Roasted Piquillo Peppers

Fresh Mint-Scented Peaches and Sundried Fruits

Hearts of Palm and Watercress

Freshly Baked Artisan Breads and Rolls

*From the Hearth*

Carved Prime Rib of Beef

*Au Jus, Creamy Horseradish, Peppercorn Demi, Grilled Onions and Mushrooms*

Eggs and Omelets Made to Order

*Farm Fresh Eggs, Egg Whites and Egg Beaters with Choice of Fillings*

Crisp Belgian Waffles

*Whipped Cream, Berries, Butter, Warm Maple Syrup*

*Entrées*

Roast Leg of Colorado Lamb with Riesling Shallot Jus and Mint Jelly

Seared Breast of Chicken with Sundried Tomato Cream

Sea Bass with Poblano Melon Relish

Bourbon Glazed Virginia Baked Ham

Peach Crêpes with Cinnamon Rum Anglaise

Mushroom and Gruyere Quiche

Traditional Eggs Benedict

Crisp Peppered Bacon

Orzo with Mint Pea Pesto and Asparagus

Fresh Spring Vegetables, Roasted Potato Medley

*On the Sweeter Side*

Traditional Tortes, Tarts, Pies, Cakes, Pastries and Cookies

Gourmet Beverage Station with Freshly Brewed Coffee, Hot Cider and Cocoa

Complimentary Champagne and Mimosa

*For the Kids*

Crudité of Fresh Vegetables with Dips

Macaroni and Cheese

Mini Corn Dogs

**Adults \$39.00, Children Ages 5-12 \$19.50 — Children ages four and under are complimentary**

**A 22% service charge will be added to all parties. Reservations required. Call 719.538.4060**