



MOUNTAIN VIEW RESTAURANT

Sunday Champagne Brunch

Sunday 10:00 a.m.—2:00 p.m.

- 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

- Salt Crusted Prime Rib of Beef—Creamed Horseradish & 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

Entrées

- Pacific Salmon—Seasonal Risotto
Seared Chicken—Mango Chipotle Glaze
Slow Roasted Pork Loin—Figs, Port Wine Reduction
Roasted Yukon Gold Potatoes
Penne Pasta—Tomato, Roasted Garlic, Fresh Basil
Seasonal Vegetable Medley—Lemon Herb Butter
Classic Eggs Benedict
Candied Bacon & Country Sausage
Cinnamon French Toast—Maple Syrup

On the Sweeter Side

- Chef's Selection of Desserts—Fruited Cobbler—Cupcakes
Chocolate Brownies & Blondies—Mini Fruit Tarts—Flourless Chocolate Cake
Vanilla Ice Cream with Sauces & Condiments
Complimentary Champagne, Sparkling Cider and Mimosa

Above Menu Selections are Subject to Change

Adults \$45.00, Children Ages 5-11 \$22.50 — Children ages four and under are complimentary

Plus Applicable Sales Tax—18% gratuity will be added to all parties of six or more guests

Reservations made after 1:00PM enjoy \$8 off per person

Reservations are strongly recommended.

Call 719.538.4060 or reserve online at OpenTable.com

