

Welcome to Summit

Since 2006, Summit has welcomed guests to enjoy contemporary cuisine in a stunning setting designed by acclaimed restaurant designer Adam Tihany. Summit offers contemporary American Brasserie cuisine, featuring local, sustainable & seasonally inspired Colorado ingredients. Along with Broadmoor Farms, we work closely with local ranchers and farmers to shape the seasonality of our menu. An extensive bar highlights special seasonal cocktails, local craft beers, and wines from the finest regions of the world, adding to Summit's unique selection. We invite you to enjoy our warm hospitality and unparalleled service with us this evening.

Chef de Cuisine

Rocio Neyra Palmer

General Manager

Duane Thompson

Supervisor Sommeliers

Cris Esparza

Sabina Tschur

Lorena Salazar

Sean Sprehe

Paul Frampton

Hand-Crafted Cocktails 22

Sparkling Summit

Brandy, Crème de Mûre, Orange Bitters, Prosecco, Blackberry

Lychee Saké Martini

Saké, Appleton 12 Rare Cask Rum, Ginger, Angostura, Lychee (Tree Nut)

Pear Sangria

Malbec Red Wine, Belle de Brillet, Breckenridge Pear Vodka, Pomegranate, Honey, Orange

Aspen Glow

Breckenridge Pear Vodka, Pama Pomegranate Liqueur, Lemon, Honey, Egg Whites, Schuler's Bitters (Egg)

The Broadmoor Cocktail

Rye, Lemon, Honey, Bénédictine, Angostura

Perfect Emerald

Tullamore Dew Irish Whiskey, Antica Sweet Vermouth, Noilly Prat Dry Vermouth, Maraschino Liqueur, Bitters

The Final Summit

Old Raj Gin, Green Chartreuse, Crème de Pêche, Absinthe, Lime, Thyme

Smashing Pumpkin

291 Bourbon, Grand Marnier Marinated Pumpkin Puree, Orange

Zero Proof Cocktails 12

Green Tea Rickey

Green Tea, Lime, Honey, Soda, Rosemary

Blackberry Ginger Lemonade

Fresh Blackberries, Lemon
Ginger, & Soda

Pom and Circumstance

Cranberry & Pomegranate
Sprite & Soda, Orange

WINES BY THE GLASS

GLASS BOTTLE

SPARKLING

Albet i Noya "Petit Albet", Brut Reserva Cava 2019	17	63
Cruse Wine Company "Tradition", Petaluma, California NV	36	139
Stéphane Serol "Turbulent", Sparkling Rosé , Loire Valley, France NV	23	88
Elio Perrone, Moscato d'Asti , Piedmont, Italy 2021	15	58

WHITE

Jean Biecher, Pinot Gris , Alsace, France 2020	16	60
Familia Torres, Torres Pazo da Bruxas Albariño , Rías Baixas, Spain 2022	17	63
Schlossgut Diel, Riesling Kabinett, Nahe, Germany 2020	18	68
Armorica, Val de Loire Blanc , Loire Valley, France 2021	17	62
Esporão, Alentejo Reserva Branco , Portugal 2021	18	68
Vignerons de Buxy, Chardonnay , Montagny, Burgundy, France 2020	22	80

ROSÉ

Château d'Oupia, Rosé, Minervois, France 2021	18	66
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RED

Vincent Bachelet, Pinot Noir , Burgundy, France 2021	22	80
Rossack Vineyards, Grenache/Syrah/Mataro , Barossa Valley, Australia 2020	21	80
Pilizota, Babic , Dalmatia, Croatia 2016	18	67
Casanuova delle Cerbaie, Brunello di Montalcino , Tuscany, Italy 2013	38	143
Alberti, Malbec Reserva , Mendoza, Argentina 2019	18	67
Lapostolle "Cuvée Alexandre", Cabernet Sauvignon , Apalta, Chile 2021	19	70
Markham Vineyards, Merlot , Napa Valley, California 2019	18	68

PREMIUM CIDER

Apple Off Dry , Sparkling, Stem Cider Co., Denver, CO (355 ml)	10
Boxing Brothers Hard Cider , Colorado Springs, CO (355 ml)	10

COLORADO CRAFT BEER SELECTIONS (Wheat) 10

FIRST COURSE

Sunchoke & Globe Artichoke Soup 17

Home-Made Preserve Lemon Crema, Moroccan Spices, Harissa
(Milk, Vegetarian)

Comte Cheese Soufflé 20

Lacinato Kale & Roasted Garlic, Colorado Bing Cherries, Kirsch Chutney
(Egg, Milk, Wheat, Vegetarian)

Broadmoor Farm's Crudite & Colorado River Bean Hummus 22

Pole Beans, Breakfast Radish, Tendersweet Baby Carrots, Treviso,
Pickled Pearl Onion, Sweet Harissa Vinaigrette, Ancient Grains Lavosh
(Sesame, Wheat, Vegetarian)

Summit Ceviche Trio 31

Peruvian Classic Ceviche, Nikkei Style Ceviche, Salmon Tiradito
(Fish, Sesame, Soy)

Wild Mushroom Risotto 27

Wild Foraged Onion Pesto, Garlic, Pecorino Cheese (Milk)

Philips Salad 18

Belgian Endive, Roma Tomato, Garlic Croutons, Roquefort Blue Cheese
Tossed in a Dijon Parmesan Dressing (Egg, Fish, Milk, Wheat)

Bangs Island Mussels 27

Steamed Mussels in an Aromatic White Wine Broth, Crostini, Aioli
(Egg, Shellfish, Wheat)

Warm Ricotta Gnocchi 24

Benton's Country Ham, Hen of the Woods Mushrooms
Little Gem Lettuce (Egg, Milk, Wheat)

Eagle's Nest Ranch Wagyu Carne Crudo 35

Foraged Mushrooms, Purslane, Moncedillo Cheese, Celery Root,
Truffle Aioli, Grilled Baguette (Egg, Milk, Wheat)

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

MAIN COURSE

Crispy Potato Wrapped Atlantic Halibut 48

Clams, Leeks, Chowder Sauce (Fish, Milk, Shellfish)

Roasted Rosa Bianca Eggplant Filled Pasta 32

Home-Made Crema, Vidalia Onion Soubise, Mint
(Egg, Milk, Sesame, Wheat, Vegetarian)

Noir d'Olive Oil – Poached New Zealand King Salmon 47

Colorado Hakurei Turnips, Petite Fennel & Ratte Potatoes, Pacific Sturgeon Caviar
Lemon Butter Sauce (Fish, Milk)

Eagle's Nest Ranch Wagyu Beef Skewers 76

Yucca Fries, Roasted Peppers, Chimichurri, Herb Beef Jus (Egg)

Smoked Bacon Wrapped Monkfish & Lobster Tail 54

Colorado Fremont Beans, Colorado Mushrooms, Black Truffle Sauce (Fish, Milk, Shellfish)

Honey & Spice Glazed Moulard Duck Breast 62

Brussels Sprouts, Confit Duck, Spiced Sweet Potato Puree, Mole Coloradito (Milk)

Roasted Rack of Lamb 75

Baby Carrots, Celery Hearts, Purple Pearl Onions, River Bear Bacon
Fennel Puree, Lamb Jus (Milk)

Painted Hills Natural Beef Tenderloin 69

Hudson Valley Foie Gras, Potato Puree, Brioche, Bordelaise Jus (Egg, Milk, Wheat)

Slow Roasted Venison Osso Buco 64

Kohlrabi & Colorado King Oyster Mushrooms Pot Pie (Egg, Milk, Wheat)

ACCOMPANIMENTS 14

Wild Baby Cauliflower

Turmeric & Preserve Lemon
(Vegan)

Truffle Potato Puree

Black Truffle, Sawatch Butter
(Milk, Vegetarian)

Summit Fries

Hand-Cut Fries, Roasted Garlic Aioli
(Egg, Vegetarian)

Radicchio di Chioggia

Charred with Balsamic
(Vegetarian)

Inspired by the Seasons, Created Daily by our Chefs

Summit Five Course Tasting Menu 128

Add Sommelier Wine Pairing 58 or Premium Pairing 84

Summit Six Course Tasting Menu 148

Add Sommelier Wine Pairing 68 or Premium Pairing 99

A 20% service charge will be added to your total check

SUMMIT DESSERTS

Coupe Pear Chocolate 16

Cinnamon Poached Pear, Chantilly,
Sable Breton Biscuit, Vanilla Ice Cream,
Chocolate Sauce (Egg, Milk, Wheat)

Mont Blanc 12

Chestnut Mousse, Orange Gelee, Granola Crunch,
Meringue, Black Currant Sorbet
(Egg, Milk, Tree Nuts, Wheat)

Chocolate Coffee Mousse Cake 14

Coffee Mousse, Cocoa Nib Cream
Flourless Chocolate Cake, Espresso Ice Cream
Chocolate Chantilly, Cocoa Tuile (Egg, Milk)

Mango and Coconut Rice Pudding 12

Coconut Rice Pudding, Mango Lavender Coulis,
Coconut Petit Fours Cake, Mango Sorbet
(Egg, Milk, Tree Nuts, Wheat)

Fusion Chocolate Raspberry 12

Chocolate Mousse, Fresh Raspberries, Raspberry Jam,
Meringue, Crumble Cocoa (Egg, Milk, Wheat)

Artisanal Cheeses Plate 20

Selection of Five American Cheeses
Walnut Toast & Preserves (Milk, Tree Nut)

House Made Ice Creams (Egg, Milk) or Sorbets 12

Seasonal Daily Selection

Summit Dessert Companions 20

Summit Express

Vanilla Vodka, Kahlúa, Espresso, Cream
Brown Sugar Simple Syrup (Milk)

Ultimate Chocolate Martini

Vanilla Vodka, Creme De Cacao, Cream
Kahlúa, Amaretto (Milk)

Chai Chata

Chai-infused White Rum, Kahlúa
Cream, Fresh Ground Nut Meg (Milk, Tree Nuts)

Harvest Old Fashioned

Leopold Brother's Apple Whiskey, Red Grapes
Brown Sugar Simple
Schuler's Bitters, Orange

Mary Pickford

White Rum, Pineapple Juice, Grenadine
Maraschino Liqueur

Black Forrest Alexander

Brandy, Housemade Chocolate Ice Cream
Cherry Liqueur, Amaretto (Egg, Milk)

Summit After Dinner Finales From Around the World

Ports

Tawny

Dow's 20 Year	27
Graham's 20 Year	27
Warre's Otima 10 Year	15

Vintage

Taylor Fladgate LBV 2016	15
Kopke Colheita 1941	159
Kopke Colheita 1953	120
Kopke Colheita 1957	100
Kopke Colheita 1966	68
Symington's QdV 1995	33
Symington's QdV 2011	40

Madeira

Blandy's 15 Year Malmsey	24
D'Olivera, Sercial 1969	118
D'Olivera, Verdelho 1994	65
D'Olivera, Tinta Negra 1995	59

Sherry

Toro Albalá PX 1987	28
Toro Albalá PX 1999	28

Liqueurs/ Digestives

Amaretto di Soronno	18
B&B	20
Bailey's Irish Cream	20
Chambord	16
Chartreuse Green	16
Chartreuse Yellow	16
Fernet-Branca	18
Frangelico	18
Grand Marnier Cordon Rouge	18
Grand Marnier 150	61
Kahlua	16
Lillet Blonde	16
Luxardo Amaro Abano	16
Meletti Limoncello	16
Meletti Cioccolato	16
Sambuca di Romana	18
Tia Maria	18
Tuaca	16

Dessert Wines

Château Doisy-Vedrine, Sauternes, Bordeaux, France 2012	20
Château Suduiraut, Sauternes 1er Cru Classe, Bordeaux, France 2011	24
Domaine Ogereau, Coteaux du Layon St. Lambert, Loire, FR 2018	29
Donnafugata, Ben Ryé Passito di Pantelleria, Italy 2020	34
Inniskillin, Cabernet Franc, Ice Wine, Niagara Peninsula 2015	63
Inniskillin, Vidal, Ice Wine, Niagara Peninsula 2019	26
Klein Constantia 'Vin de Constance', South Africa 2011	66
Mullineux Straw Wine, Swartland, South Africa 2021	40
Oremus, Tokaji Aszú, 5 Puttonyos, Tokaji, Hungary 2007	43
Oremus, Tokaji Aszú, 5 Puttonyos, Tokaji, Hungary 2016	54

Cognac

Camus Extra Dark and Intense	90
Hennessy Paradis	200
Marquis de Lafayette VS	16
Pierre Ferrand	45
Remy Martin Louis XIII	500

Scotch

Glenfiddich 12 year	20
Glenkinchie 12 year	28
Glenlivet 12 year	22
Lagavulin 16 year	48
Macallan 18 year	100