

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 23

Sparkling Summit

Vida Mezcal, Galliano, Prosecco, Orgeat Syrup, Kiss of Salt, Orange (Tree Nuts)

Star Anise Lemon Drop

Hangar 1 Citron Vodka, Grand Marnier, Star Anise, Fresh Lemon
Cardamom Sugar Rim, Star Anise Pod

14 Carrot Gold

Cognac, Velvet Falernum, Carrot, Cinnamon, Lemon (Tree Nuts)

Sunset Boulevard

Cognac, Bulleit, Grand Marnier, Aperol, Orange Bitters, Kumquat

The Broadmoor Cocktail

Old Overholt Rye, Lemon, Honey, Bénédictine, Angostura

The Summit Vesper

Citron Olive Oil Fat Washed Gin & Vodka, Lillet Blanc, Orange Bitters

Changes In "Attitude"

Appleton Estate 12 Year, Maraschino Liqueur, Pineapple, Muddled Mint
Lime, Dry Vermouth

The Final Summit

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

Ain't We A Pear

Plymouth Gin, Belle de Brillet, Lime, Agave, Pear

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

Lovo, Prosecco , Veneto, Italy 2021	14	66
Empire Estate, Blanc de Blancs , Finger Lakes, New York NV	15	70
Stéphane Serol "Turbulent", Sparkling Rosé , Loire Valley, France NV	21	88
Jean-Charles Boisset "Caviar", Brut Blanc de Blancs , Burgundy, France NV	23	97

WHITE

Lange, Pinot Gris , Willamette Valley, Oregon 2022	14	66
Pfaffl "Zeisen", Grüner Veltliner , Niederösterreich, Austria 2022	14	66
Weingut Aigner "Weinzierlberg", Dry Riesling , Kremstal, Austria 2022	14	66
Babylonstoren, Chenin Blanc , Simonsberg-Paarl, South Africa 2022	14	66
Amayna, Sauvignon Blanc , Aconcagua, Chile 2022	15	70
Vides y Vinos "Ossian", Verdejo , Castilla y Leon, Spain 2020	23	97
Deep Down, Chardonnay , Marlborough, New Zealand 2021	15	70

ROSÉ

Matias Riccitelli "Hey Rosé", Malbec , Lujan de Cuyo, Argentina 2023	15	70
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RED

Colene Clemens "Dopp Creek", Pinot Noir , Chehalem Mountains, Oregon 2022	23	97
John Duval "Concilio", Grenache/Shiraz , Barossa Valley, Australia 2022	20	84
Ovum, Syrah , Columbia Gorge, Oregon 2022	20	84
Casanuova delle Cerbaie, Brunello di Montalcino , Tuscany, Italy 2015	37	155
Clotilde Legrand "Lizieres", Cabernet Franc , Loire Valley, France 2020	15	70
Château Labastide Haute, Malbec , Cahors, France 2021	14	66
Obsidian Ridge, Cabernet Sauvignon , Red Hills Lake County, California 2021	20	84

PREMIUM CIDER

Apple Off Dry , Sparkling, Stem Cider Co., Denver, CO (355 ml)	10
6130' Dry , Snow Capped Cider, Austin, CO (355 ml)	10

COLORADO CRAFT BEER SELECTIONS (Wheat) 10

FIRST COURSE

Fall Harvest Soup 16

Roasted Parsnip, Vanilla, Quince & Chestnut Chutney
(Milk, Tree Nuts, Vegetarian)

Philips Salad 18

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

Golden Beet & Tangerine Grain Salad 22

San Luis Valley Quinoa & Ancient Grains Tabbouleh
Cara-Cara Orange & Beet Gelée, Walnut Praline
(Tree Nuts, Vegetarian)

Summit's Caesar Salad* 17

Baby Romaine, Arugula, White Anchovies, Dijon Parmesan Dressing
(Egg, Fish, Milk, Wheat)

Roasted Garlic & Gruyère Cheese Soufflé 26

Tuscan Kale, Roasted Garlic, Stone Fruit and Pueblo Chile Jam
(Egg, Milk, Wheat, Vegetarian)

Crispy Duck Confit Tostada 22

Pueblo Chile Mole, Peach Brûlée, Serrano Slaw, Hatch Beehive Cheese
(Milk)

Ricotta & Semolina Gnocchi 27

Roasted Colorado Mushrooms, Pearl Onion, Parmigiano-Reggiano
(Egg, Milk, Wheat)

Bangs Island Mussels* 27

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

Summit Ceviche Trio* 31

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

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

MAIN COURSE

Steak Frites - Chef's Selection Of The Day Market Price

Summit Fries, Chimichurri, Herb Beef Jus

Pan Roasted Verlasso Salmon 42

Charred Rapini, Autumn Vegetable Gratin, Salmon Roe, Lemon Butter Sauce
(Fish, Milk)

Roasted Squash Ravioli 36

House-Made Gluten Free Pasta, Boulder Chèvre Goat Cheese
Pomegranate Seeds, Wild Arugula, Spiced Pepitas
(Egg, Milk, Vegetarian)

Slow Roasted Berkshire Pork Chop & Golden Crisp Apples 49

Fall Spiced Braised Red Cabbage, Caramelized Apples, Chicharrón-Potato Croquette
(Egg, Milk, Wheat)

Alamosa Colorado Striped Bass 45

Anson Mills Wild Rice, Olathe Corn Purée, Poblano & Onion Criolla
(Egg, Fish, Milk, Wheat)

Prime Certified Angus Beef Tenderloin 68

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

Herb Roasted Chicken 40

Sweet Potato Spätzle, Brussels Sprouts, Roasted Carrots, Limoncello Chicken Jus
(Egg, Milk, Wheat)

Pan Roasted Rack Of Lamb 78

Winter Squash & Eggplant Byaldi, Roasted Tomato & Mint Persillade
(Milk, Wheat)

Herb Crusted Sea Bass 55

Provençal Olives, Turmeric Cauliflower
Fennel & Meyer Lemon Nage
(Fish, Milk, Wheat)

ACCOMPANIMENTS 14

Roasted Beets

Balsamic & Citron
(Vegan)

Potato Purée Aligot

Tomme Cheese
(Milk, Vegetarian)

Summit Fries*

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

Roasted Colorado Mushrooms

Garlic & Lemon
(Vegetarian)

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

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

SUMMIT DESSERTS

Spiced Chocolate Tart 13

Chocolate Sablé Tart
Dark Chocolate Ancho Chile Ganache
Red Wine Granita
(Egg, Milk, Wheat)

Carrot Cake 13

Carrot Cake, Cream Cheese Mousse, Candied Pecans
Orange Vanilla Ice Cream, Pineapple Compote
(Egg, Milk, Tree Nuts, Wheat)

Banana Chai Sphere 14

Dark Chocolate Dome, Cake Croutons, Caramelized Banana
Vanilla Chantilly, Vanilla Ice Cream, Chai Anglaise
(Egg, Milk, Wheat)

Apple Rosemary Delight 12

Rosemary White Chocolate Ganache, Apple Compote
Cinnamon Sugar Leaf, Vanilla Crumble
(Egg, Milk, Wheat)

Palisade Peach Cream Cheese Cake 12

Gluten Free Vanilla Sablé, Peach Gelée
Cream Cheese Mousse, Mango Sauce
(Egg, Gelatin, Milk)

House Made Ice Creams or Sorbets 12

Seasonal Daily Selection
(Egg, Milk)

Artisanal Cheese Plate 20

Selection of Five American Cheeses
Walnut Toast, Preserves
(Milk, Tree Nuts, Wheat)

Summit Dessert Companions 23

Summit Express

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

Ultimate Chocolate Martini

CopperMuse Vanilla Vodka, Crème de Cacao
Cream, Kahlúa, Amaretto (Milk)

Harvest Old Fashioned

Apple Whiskey, Soda, Muddled Grapes
Brown Simple, Cinnamon Bitters, Orange

Cello There*

Limoncello, Amaretto, Lemon
Sugar Simple (Egg)

Mary Pickford

Cruzan White Rum, Pineapple
Grenadine, Maraschino Liqueur

Black Forrest Alexander*

La Fayette Cognac, Amaretto
Housemade Chocolate Ice Cream
Cherry Liqueur (Egg, Milk)

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Summit After Dinner Finales From Around the World

Ports

Tawny

Dow's 20 Year	29
Graham's 20 Year	27
Warre's Otima 10 Year	16

Vintage

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

Madeira

Barbeito "Boston" Bual	21
Barbeito "New York" Malmsey	21
Barbeito "Savannah" Verdelho	21
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
Kahlúa	16
Lillet Blonde	16
Luxardo Amaro Abano	12
Luxardo Cherry	18
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 d'Yquem, Sauternes, Bordeaux, France 2009	163
Château Suduiraut, Sauternes 1er Cru Classe, Bordeaux, France 2011	24
Domaine La Sobilane, Rivesaltes, France 1946	50
Domaine Ogereau, Coteaux du Layon St. Lambert, Loire, France 2018	29
Donnafugata, Ben Ryé Passito di Pantelleria, Italy 2020	34
Inniskillin, Cabernet Franc, Icewine, Niagara Peninsula 2015	63
Inniskillin, Vidal, Icewine, Niagara Peninsula 2021	43
Klein Constantia 'Vin de Constance', South Africa 2011	66
Kracher, Beerenauslese, Burgenland, Austria 2019	31
L'Archiviste, Vin Doux Naturel, Rivesaltes, France 1974	28
Mullineux Straw Wine, Swartland, South Africa 2021	40
Oremus, Tokaji Aszú, 5 Puttonyos, Tokaji, Hungary 2016	54

Cognac

Camus Extra Dark and Intense	90
Remy Martin Louis XIII	500

Brandy

Valdespino Brandy de Jerez	22
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Scotch

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