

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

La Fayette Cognac, St. Germain, Prosecco, Black Tea Oleo Saccharum, Dehydrated Lemon/Lime Button

Star Anise Lemon Drop

Hangar 1 Buddha's Hand Citron Vodka, Grand Marnier, Star Anise Simple, Fresh Lemon Juice
Cardamom Sugar Rim, Star Anise Pod

Sangre Di Cristo Cocktail

Walter Hansel Sauvignon Blanc, Cognac, Campari, Cherry Heering Liqueur, Orange Juice, Honey, Lemon

For Whom The Bell Tolls

Bell Pepper infused Gran Centenario Plata Tequila, Amaro Nonino, Grapefruit Juice, Lime Juice
Salted Bell Pepper Rim

The Broadmoor Cocktail

Old Overholt Rye, Lemon, Honey, Bénédictine, Angostura

Perfect Emerald

Tullamore D.E.W. 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

Rudolph's Renaissance

291 Rye Whiskey, Berto Aperitif Vermouth, Cherry Heering Liqueur,
Fresh Orange and Lime Juice, Flamed Orange Peel

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

Elio Perrone, Moscato d'Asti , Piedmont, Italy 2021	16	55
Empire Estate, Blanc de Blancs , Finger Lakes, New York NV	18	70
Stéphane Serol "Turbulent", Sparkling Rosé , Loire Valley, France NV	24	88
Jean-Charles Boisset "Caviar", Brut Blanc de Blancs , Burgundy, France NV	23	84

WHITE

Jean Biecher, Pinot Gris , Alsace, France 2021	17	60
Familia Torres, Torres Pazo da Bruxas Albariño , Rías Baixas, Spain 2022	18	63
Schlossgut Diel, Riesling Kabinett, Nahe, Germany 2020	19	68
Castillo Perelada "Blanc Pescador", Macabeo/Xarel-lo , Empordà, Spain NV	19	67
Walter Hansel, Sauvignon Blanc , Dry Creek Valley, California 2022	21	76
Vides y Vinos "Ossian", Verdejo , Castilla y Leon, Spain 2019	26	96
Vignerons de Buxy, Chardonnay , Montagny, Burgundy, France 2020	22	80

ROSÉ

Château d'Oupia, Rosé, Minervois, France 2021	17	57
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RED

Vincent Bachelet, Pinot Noir , Burgundy, France 2022	20	80
John Duval "Concilio", Grenache/Shiraz , Barossa Valley, Australia 2022	23	84
Ovum, Syrah , Columbia Gorge, Oregon 2022	23	84
Casanuova delle Cerbaie, Brunello di Montalcino , Tuscany, Italy 2013	38	143
Alberti, Malbec Reserva , Mendoza, Argentina 2019	17	67
Lapostolle "Cuvée Alexandre", Cabernet Sauvignon , Apalta, Chile 2021	20	70
Bodega Bouza, Tannat , Montevideo, Uruguay 2019	25	89

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

Chilled Colorado Asparagus Soup 18

White Asparagus, Wild Mustard Leaf, Pistou, Marcona Almond
(Milk, Tree Nuts, Vegetarian)

Roasted Garlic & Gruyère Cheese Soufflé 26

Lacinato Kale & Roasted Garlic, Pueblo Chili Jam
(Egg, Milk, Wheat, Vegetarian)

Warm Rabbit Confit Salad 28

Lola Rosa & Mustard Salad, Beaujolais Gelée & Cherries, Grilled Country Bread
(Egg, Milk, Wheat)

Broadmoor Farm's Crudité & Colorado River Bean Hummus 22

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

Summit Ceviche Trio 31

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

Ricotta & Semolina Gnocchi 27

Roasted Corn, Fava Beans, Golden Pearl Onion
(Egg, Milk, Wheat)

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)

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

Eagle's Nest Ranch Wagyu Beef Skewers 76

Yucca Fries, Roasted Peppers, Chimichurri, Herb Beef Jus

Noir d'Olive Oil – Poached Verlasso Salmon 47

San Luis Valley Potato Fondant, Colorado Asparagus
Pacific Sturgeon Caviar, Lemon Butter Sauce
(Fish, Milk)

Roasted Jerusalem Artichoke “Cannoli” 36

House-Made Gluten Free Pasta, Artichokes & Roasted Garlic, Oven Dried Tomatoes
(Egg, Milk, Vegetarian)

Slow Roasted Veal Chop 70

Feta & Yukon Potato Croquette, Blistered Shishito Pepper
Sweetbread & Gai'a Aigre-doux
(Egg, Milk, Wheat)

Spanish Chorizo Crusted Walleye 45

Fennel, Tomato & Saffron Broth, Preserve Lemon, Wild Rice Murrura
(Fish, Milk)

Prime Certified Angus Beef Tenderloin 68

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

Herb Roasted Poussin 47

Sweet Potato Spätzle, Tangerines & Charred Tender Sweet Carrots
Limoncello Jus
(Egg, Milk)

Herb Crusted Sablefish 45

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

ACCOMPANIMENTS 14

English Pea & Onion

Seasonal Peas & White Pearl Onion
(Milk, Vegetarian)

Potato Purée Aligot

Tomme Cheese
(Milk, Vegetarian)

Summit Fries

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

The Broadmoor's Greenhouse Squash

Lemon & Mint
(Vegan)

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

SUMMIT DESSERTS

Citrus Posset 13

Citrus Custard, Lime Curd, Clear Tuile
Cookie Crumble, Fresh Berries
(Egg, Milk, Wheat)

Carrot Cake 13

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

Cream Cheese Peach Cake 12

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

Tropical Sphere 14

Milk Chocolate Dome, Cake Croutons, Fresh Fruit
Lime Chantilly, Lemon Sherbet, Passion Fruit Sauce
(Egg, Milk, Wheat)

Matcha Lavender Mousse 12

Matcha Mousse, Lavender Crèmeux, Hibiscus Sauce
Vanilla Sablé, Sponge Cake, Honey Lavender Ice Cream
(Egg, Gelatin, Milk, Wheat)

Artisanal Cheeses Plate 20

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

House Made Ice Creams or Sorbets 12

Seasonal Daily Selection
(Egg, Milk, Tree Nuts, Wheat)

Summit Dessert Companions 23

Summit Express

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

Ultimate Chocolate Martini

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

Chai Chata

Chai-infused Cruzan White Rum, Kahlúa
Cream, Fresh Ground Nutmeg (Milk, Tree Nuts)

Cello There

Limoncello, Amaretto, Lemon Juice
Sugar Simple (Egg)

Mary Pickford

Cruzan White Rum, Pineapple Juice
Grenadine, Maraschino Liqueur

Black Forrest Alexander

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

Summit After Dinner Finales From Around the World

Ports

Liqueurs/ Digestives

Tawny

Dow's 20 Year	27	Amaretto di Soronno	18
Graham's 20 Year	27	B&B	20
Warre's Otima 10 Year	15	Bailey's Irish Cream	20

Vintage

Taylor Fladgate LBV 2016	15	Chambord	16
Kopke Colheita 1953	120	Chartreuse Green	16
Kopke Colheita 1966	68	Chartreuse Yellow	16
Symington's QdV 1995	33	Fernet-Branca	18
Symington's QdV 2011	40	Frangelico	18

Madeira

Blandy's 15 Year Malmsey	24	Kahlúa	16
D'Olivera, Sercial 1969	118	Lillet Blonde	16
D'Olivera, Verdelho 1994	65	Luxardo Amaro Abano	16
D'Olivera, Tinta Negra 1995	59	Meletti Limoncello	16

Sherry

Toro Albalá PX 1987	28	Meletti Cioccolato	16
Toro Albalá PX 1999	28	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 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, Ice Wine, Niagara Peninsula 2015	63
Inniskillin, Vidal, Ice Wine, Niagara Peninsula 2021	43
Klein Constantia 'Vin de Constance', South Africa 2011	66
L'Archiviste, Vin Doux Naturel, Rivesaltes, France 1974	28
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

Scotch

Camus Extra Dark and Intense	90	Glenfiddich 12 year	20
Hennessy Paradis	200	Glenkinchie 12 year	28
Marquis de La Fayette VS	16	Glenlivet 12 year	22
Pierre Ferrand	45	Lagavulin 16 year	48
Remy Martin Louis XIII	500	Macallan 18 year	100