

# 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

### **Rudolph's Rinascita**

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, <b>Moscato d'Asti</b> , Piedmont, Italy 2021	16	55
Albet i Noya "Petit Albet", <b>Brut Reserva Cava</b> 2021	18	63
Stéphane Serol "Turbulent", <b>Sparkling Rosé</b> , Loire Valley, France NV	24	88
Jean-Charles Boisset "Caviar", <b>Brut Blanc de Blancs</b> , Burgundy, France NV	23	84

### WHITE

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

### ROSÉ

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

Maison Ambroise "Lettre d'Eloise", <b>Pinot Noir</b> , Burgundy, France 2021	24	86
John Duval "Concilio", <b>Grenache/Shiraz</b> , Barossa Valley, Australia 2022	23	84
Ovum, <b>Syrah</b> , Columbia Gorge, Oregon 2022	23	84
Casanuova delle Cerbaie, <b>Brunello di Montalcino</b> , Tuscany, Italy 2013	38	143
Alberti, <b>Malbec Reserva</b> , Mendoza, Argentina 2019	17	67
Lapostolle "Cuvée Alexandre", <b>Cabernet Sauvignon</b> , Apalta, Chile 2021	20	70
Bodega Bouza, <b>Tannat</b> , Montevideo, Uruguay 2019	25	89

### PREMIUM CIDER

<b>Apple Off Dry</b> , Sparkling, Stem Cider Co., Denver, CO (355 ml)	10
<b>Boxing Brothers Hard Cider</b> , 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, Soy, Vegetarian)

### **Comte Cheese Soufflé 20**

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

### **Eagle's Nest Ranch Wagyu Carne Crudo 35**

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

### **Winter Truffle Risotto 32**

Périgord Truffle, Parmesan Cheese, Bouillon (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)

### **Gnocchi Parisienne 24**

Smoked Dulce di Chioggia Beet, Colorado Chevre, Golden Onion  
(Egg, Milk, Wheat, Vegetarian)

## **MAIN COURSE**

### **Eagle's Nest Ranch Wagyu Beef Skewers 76**

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

### **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)

### **Roasted Rosa Bianca Eggplant Filled Pasta 36**

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

### **Slow Braised Veal Osso Buco 72**

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

### **Colorado River Bean Cassoulet 36**

Pueblo Green Chilies & White Icicle Radish,  
Applewood Smoked Hedgehog Mushrooms, Black Garlic & Chickpea Fritter  
(Milk, Vegetarian)

### **Prime Certified Angus Beef Tenderloin 68**

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

### **Honey & Spice Glazed Moulard Duck Breast 62**

Roasted Kabocha, Acorn & Buttercup Squash  
Orange & Limoncello Reduction (Tree Nuts, Milk)

### **Herb Crusted Sablefish 45**

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

## **ACCOMPANIMENTS 14**

### **Root Vegetable Hash**

Parsnip, Sweet Potato, Rutabaga  
(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**

### **Chocolate Royale 14**

Dulcey Chocolate Mousse, Chocolate Cake  
Caramel Cremeux, Chantilly (Egg, Milk, Wheat)

### **The Pear 14**

Pear Bavarian Mousse, Almond Crunch  
Poached Pears, Pear Gelee (Egg, Milk, Tree Nuts)

### **Blackberry Cassis Mousse Dome 12**

Almond Panko Cake, Blackberry Cassis Gelee  
Champagne Bavarian, Blackberry Tuile  
Blackberry Cassis Sorbet (Egg, Milk, Tree Nuts, Wheat)

### **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 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-Vedrines, 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	43
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