

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 Lorena Salazar Paul Frampton

Hand-Crafted Cocktails 22

Sparkling Summit

Absolut Vanilla, Grand Marnier, Pineapple, Lime, Brown Sugar, Mint, Prosecco

Lychee Saké Martini

Saké, Lavender Gin, Lychee

Summit Rosé Sangria

Gran Centenario Tequila, Lemon, Cherry Heering, Rosé

The Broadmoor Cocktail

Old Overholt Rye, Lemon, Honey, Benedictine, Angostura

Highland Flyer

Johnny Walker Red, Lemon, Luxardo Amaro, Southern Comfort, Honey, Orange

The Final Summit

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

Vesper Martini

Plymouth Gin, Absolut Vodka, Lillet Blanc, Orange Bitters, Lemon

Zero Proof Cocktails 12

Green Tea Rickey (HH)

Green Tea, Lime, Honey, Soda, Rosemary

Pineapple Cooler

Pineapple, Lime, Brown Sugar, Soda, Ginger Ale

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 2021	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 Albarino , Rias Baixas, Spain 2021	17	63
Schlossgut Diel, Riesling Kabinett, Nahe, Germany 2020	18	67
Armorica, Val de Loire Blanc , Loire Valley, France 2020	17	61
Esporão, Alentejo Reserva Branco , Portugal 2020	18	67
Alpha Omega "Two Squared" Chardonnay , Knights Valley, California 2021	22	84

ROSÉ

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

Iconic Wines "Myriad", Cinsault , Clement Hills, California 2021	20	75
Presqu'île, Pinot Noir , Santa Barbara, California 2021	17	64
Rossack Vineyards, Grenache/Syrah/Mataro , Barossa Valley, Australia 2018	21	80
Pilizota, Babic , Dalmatia, Croatia 2016	18	66
Zuccardi, Bonarda Serie A , Santa Rosa, Argentina 2019	15	55
Alberti, Malbec Reserva , Mendoza, Argentina 2019	18	66
Lapostolle "Cuvée Alexandre", Cabernet Sauvignon , Apalta, Chile 2020	19	69
Markham Vineyards, Merlot , Napa Valley, California 2019	18	67

PREMIUM CIDER

Apple Off Dry , Sparkling, Stem Cider Co., Denver, CO (355 ml)	9
Boxing Brothers Hard Cider , Colorado Springs, CO (355 ml)	9

FIRST COURSE

Sweet Corn Soup with Colorado Goat Cheese 17

Haystack Goat Cheese, Brown Butter, River Bear Bacon, Chives (GF)

Cornmeal Crusted Soft Shell Crab 33

Jonah Crab Stuffed Squash Blossom, Pickled Rhubarb,
Shaved Squash & Herb Salad, Meyer Lemon Vinaigrette

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 (DF/HH)

Summit Ceviche Trio 31

Peruvian Classic Ceviche, Nikkei Style Ceviche, Salmon Tiradito (GF/DF)

Wild Mushroom Risotto 27

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

Philips Salad 18

Belgian Endive, Roma Tomato, Garlic Croutons, Roquefort Blue Cheese
Tossed in a Dijon Parmesan Dressing

Bangs Island Mussels 27

Steamed Mussels in an Aromatic White Wine Broth, Crostini, Aioli

Warm Ricotta Gnocchi 24

Benton's Country Ham, Hen of the Woods Mushrooms
Little Gem Lettuce

Cucumber & Radish Salad 19

Serrano & Chive Vinaigrette, Toasted Pistachio
Colorado Ricotta Cheese (GF)

(GF) Gluten Free (DF) Dairy Free (CN) Contains Nuts (V) Vegetarian (HH) Heart Healthy

* 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 (GF)

Spaghetti alla Chitarra al Pesto 27

Colorado Asparagus, Fava Beans, Onions & Garlic Pesto
Parmigiano Reggiano, Pinenuts (V/CN)

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

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

Eagle's Nest Ranch Wagyu Beef Skewers 76

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

Smoked Bacon Wrapped Monkfish & Lobster Tail 54

Colorado Fremont Beans, Colorado Mushrooms, Black Truffle Sauce (GF)

Honey & Spice Glazed Rohan Duck Breast 62

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

Roasted Rack of Lamb 75

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

Painted Hills Natural Beef Tenderloin 69

Hudson Valley Foie Gras, Potato Puree, Brioche, Bordelaise Jus

Slow Roasted Veal Chop 64

Baby Spinach and Comté Soufflé, Wilted Farm Greens, Madeira & Veal Jus

ACCOMPANIMENTS 14

Colorado Asparagus

Roasted Tomato
(GF/DF/V)

Truffle Potato Puree

Black Truffle, Sawatch Butter
(GF/V)

Summit Fries

Hand-Cut Fries
Roasted Garlic Aioli (GF/DF/V)

Local Green Salad

CastelaS Citron Extra Virgin Olive Oil
(GF/DF/V)

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 Sphere 16

Chocolate Brownie, Fresh Strawberries
Dulcey Chocolate Chantilly, Vanilla Crumble
Vanilla Ice Cream, Chocolate Sauce

Chocolate Coffee Mousse Cake 14

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

Crème Brûlée 12

Mandarin Crème Brûlée, Vanilla Sable Cookie
Orange Curd, Fresh Berries

Strawberry Rhubarb Cheesecake 12

Vanilla Sable Cookie, Strawberry Rhubarb Cheesecake
Lemon Chantilly, Strawberry Coulis, Vanilla Crumble
Dried Meringue

Pina Colada Layer Cake 12

Coconut Dacquoise, Lime Mousse, Vanilla Chantilly
Roasted Pineapple Compote, Lime Basil Sorbet (CN)

Artisanal Cheeses Plate 20

Selection of Five American Cheeses
Walnut Toast & Preserves (CN)

House Made Ice Creams or Sorbets 12

Seasonal Daily Selection

Summit Dessert Companions 20

Summit Express

Absolut Vanilla, Kahlua, Espresso, Cream
Brown Sugar Simple Syrup

Ultimate Chocolate Martini

Absolut Vanilla, Creme De Cacao, Cream
Kahlúa, Amaretto

Black Forrest Alexander

Brandy, Housemade Chocolate Ice Cream
Cherry Liqueur, Amaretto

Mary Pickford

White Rum, Pineapple Juice, Grenadine
Maraschino Liqueur

Rum Milk Punch

Meyer's Rum, Half & Half, Simple Syrup
Cointreau, Nutmeg

Pear Ice

Pinot Grigio, Pear Vodka, Belle de Brillet
Honey Simple Syrup, Lemon Juice, Orange Bitters

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 '16	15
Kopke Colheita 1941	159
Kopke Colheita 1957	100

Madeira

Blandy's 15 Year Malmsey	24
D'Olivera, Bual 1968	145
D'Olivera, Sercial 1969	118
D'Olivera, Bual 1977	93
D'Olivera, Verdelho 1994	65
D'Olivera, Tinta Negra 1995	59

Sherry

Bodegas Tradition, V.O.R.S.	48
Toro Albalá PX 1987	28
Toro Albalá PX 1999	28

Liqueurs/ Digestives

Amaretto di Soronno	11
B&B	20
Bailey's Irish Cream	20
Chambord	16
Chartreuse Green	20
Chartreuse Yellow	20
Fernet-Branca	18
Frangelico	18
Grand Marnier Cordon Rouge	18
Grand Marnier 150	61
Kahlua	16
Lillet Blonde	16
Luxardo Amaro Abano	16
Sambuca di Romana	18
Tia Maria	18
Tuaca	16

Dessert Wines

Château Doisy-Vedrinnes, Sauternes, Bordeaux, France 2012	20
Château Suduiraut, Sauternes 1er Cru Classe, Bordeaux, France 2011	24
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 2019	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
Sigalas, Vinsanto, Santorini, Greece 2013	39
Torres, Floralis, Penedes, Spain 2010	14

Cognac

Courvoisier XO	75
Daniel Bouju XO	50
Delamain XO	28
Remy Martin XO	90
Hennessy Paradis	200
Remy Martin Louis XIII	500

Scotch

Laphroaig 10 year	48
Glenkinchie 12 year	28
Glenfiddich 12 year	20
Glenlivet 12 year	22
Lagavulin 16 year	48
Macallan 18 year	100