

Welcome to Summit

Summit was designed and opened in 2006 by acclaimed restaurant designer Adam D. Tihany, Summit's contemporary design provides a stunning counterpoint to the classic elegance of The Broadmoor while featuring Contemporary Regional Cuisine of the Americas. Our food respects tradition and pays homage to different cultures while utilizing the highest quality local meats, poultry, fruits & vegetables. Along with Broadmoor Farms, we work closely with local producers to shape the seasonality of our menu. An extensive bar highlights local microbrews, special seasonal cocktails, and wines from the finest regions of the world, adding to Summit's unique selection. Enjoy your experience with us this evening.

Chef de Cuisine – Rocio Neyra Palmer



Hand-Crafted Cocktails

Lychee Saké Martini — Saké, Lavender Gin, Lychee Simple 17

Ginger Orange Blossom — Plymouth Gin, Orange Juice, Grand Marnier, Ginger Simple Syrup 17

The Broadmoor Cocktail — Old Overholt Rye, Lemon Juice, Honey Syrup, Benedictine, Angostura 16

Knickerbocker — Rum, Raspberry Syrup, Cointreau, Lime Juice 17

Bellini — Mango Rum, Peach Purée, Prosecco 16

Hunter Cocktail — Buffalo Trace, Cherry Herring, Maraschino, Orange Bitters, Brandy Cherries 16

Vesper Martini — Gin, Vodka, Lillet 18

Pineapple Cooler (N.A.) — Pineapple, Lime, Brown Sugar Simple, Soda, Ginger Ale 9

Cell phone calls within the dining room are not permitted. As a courtesy to fellow patrons, please step outside.
A 20% service charge will be added to your total check

WINES BY THE GLASS

GLASS \$ BOTTLE \$

SPARKLING

Conquilla, Cava Brut Rose, Catalunya, Spain NV	13	52
Fontanafredda, Bricco Tondo, Moscato d'Asti 2019	14	56
Luis Roederer, Collection 242, Champagne NV	40	158
Hild Elbling Sekt, Mosel, Germany NV	17	66

WHITE

Boundary Breaks "239" Riesling , Finger Lakes, New York 2019 (Dry)	14	57
Barboursville Vineyards, Pinot Grigio , Barboursville, Virginia 2019	17	66
Newton "Skyside" Chardonnay , North Coast, CA 2018	14	57
Southern Right Sauvignon Blanc , Walker Bay, South Africa 2020	14	57
Count Karolyi, Grüner Veltliner , Pannon, Hungary 2020	12	50

ROSÉ

Gai'a "14-18h" Agiorgitiko , Nemea, Greece 2020	14	58
--	----	----

RED

Mendel, Malbec , Mendoza, Argentina 2020	18	74
Dupeuble, Gamay , Beaujolais, France 2020	15	60
Pax, Syrah , North Coast, California 2019	27	109
Luli Pinot Noir , Santa Lucia Highlands, California 2019	19	76
Edge, Cabernet Sauvignon , Alexander Valley, California 2018	17	71
Luis Seabra "Xisto Ilimitado", Red Blend , Douro, Portugal 2019	18	74
Inkblot, Cabernet Franc , Lodi, California 2018	19	80
John Elway, Cabernet Sauvignon , Napa Valley, California 2019	30	120

PREMIUM CIDER

Apple Off Dry , Sparkling, Stem Cider Co., Denver, CO (355 ml)	9	
---	---	--

COLORADO CRAFT BEER SELECTIONS 9

Cell phone calls within the dining room are not permitted. As a courtesy to fellow patrons, please step outside.
A 20% service charge will be added to your total check

FIRST COURSE

Peruvian Ceviche Trio 28

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

San Luis Valley Colorado Heirloom Red Quinoa Salad 18

Broadmoor Farms Vegetables, Heirloom Tomatoes, Arugula
Tamarind Dressing (GF/V/HH)

Colorado Asparagus Soup 16

River Bear Capicola, Pistachios & Mint Relish (CN)

Summit Caesar Salad 17

Romaine Hears, Baby Arugula, Parmesan Crisp

Charcoal Grilled Octopus 24

Puerto Rican Style Green Plantains, Peruvian Red Chile, Chili Broth (GF)

Philips Salad 18

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

Bangs Island Mussels 23

Steamed Mussels in an Aromatic Wine Broth, Crostini, Aioli

White Corn Arepa 19

Chicharron, Oaxaca Cheese, Black Bean, Roasted Tomato Salsa
Habanero Coleslaw (GF)

Pan con Tomate 16

Crushed Heirloom Tomatoes, Garden Basil, Roasted Garlic, Sherry Vinegar
Toasted Broadmoor Bakery Country Bread, Extra Virgin Olive Oil (DF/V)

Hand-Rolled Potato Gnocchi 24

Garden Vegetables, Colorado Wild Mushrooms, Pickled Ramps
Roasted Tomato (V)

(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
Cell Phone calls within the Dining Room are not permitted. As a courtesy to fellow Patrons, please step outside.

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

MAIN COURSE

Charcoal Grilled Grouper 42

Crispy Marble Potatoes, Corn & Criolla (GF/DF)

Wild Mushrooms Pot Pie 32

Morels, English Peas, Carrots & Pearl Onions, Soubise Cream Sauce

Grilled Eagle's Nest Ranch Wagyu Beef Skewers 52

Yucca Fries, Chimichurri, Roasted Peppers, Aji Verde Sauce (DF/GF)

Herb Crusted Alaskan Halibut 43

Globe Artichoke, Chorizo, Clams, Bangs Island Mussels, Sourdough Croutons, Tomato Broth

Pan-Roasted Rohan Duck 48

Rice & Pinto Beans, Mole Coloradito, Broadmoor Farms Radishes & Limes (GF/DF)

Bacon Wrapped Berkshire Pork Tenderloin 44

Fried Green Tomatoes, Sofrito & Sweet Corn Tamal, Tomato Chow Chow (GF/DF)

Veracruzana Style Gulf Snapper 41

Heirloom Tomatoes, Capers, Castelvetro Olives, Cilantro, Grits (GF)

Pan Roasted Prime Beef Tenderloin 59

Potato and Short-Rib Croquette, Asparagus, Spring Onions, Bone Marrow Enriched Jus (GF)

Mint Chimichurri Colorado Lamb Loin 67

Fava Bean & Corn Succotash, Morel Mushrooms, Mint Jus (GF)

Summit Five Course Tasting Menu 110

Inspired by the Seasons, Created Daily by our Chefs

With Wine Pairings add **50**

With Premium Wine Pairings add **75**

SIDES 14

Heirloom Tomato Salad

Basil, Balsamic (GF/DF/V)

Charred Sugar Snap Peas

Lime, Mint, Garlic Croutons (DF/V)

Summit Fries

Hand-cut Fries, Aji Verde (GF/V)

Jumbo Asparagus

Aji Amarillo Sauce, Cotija Cheese (GF/V)

(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
Cell Phone calls within the Dining Room are not permitted. As a courtesy to fellow Patrons, please step outside.

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

SUMMIT DESSERTS

Spicy Chocolate Tart 12

Chocolate Sweet Dough, Spicy Chocolate Ganache
Milk Chocolate Whip, Lemon Ice Cream

Lime Mango Custard 12

Lime Cheesecake Mousse, Mango Compote
Vanilla Cookie Crumble, Mango Sorbet

Crème Brûlée 14

Passionfruit Crème Brûlée, Vanilla Madeleines, Berries

Profiterole 14

Vanilla, Chocolate & Strawberry Ice Creams
Chocolate Sauce

Olive Oil Raspberry Layer Cake 12

Olive Oil Cake, Vanilla and Raspberry Mousse,
Pistachio Chantilly, Olive Oil Ice Cream

Chocolate Sphere 16

Chocolate Brownie, Butter Pecan Ice Cream
Whipped Cream, Caramel Sauce, Candied Pecans

House Made Ice Creams or Sorbets 12

Daily Selection

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