

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 17

Sparkling Summit

Cranberry, Grand Marnier, Absolut Vanilla, Topped with Prosecco, Orange Ribbon

Lychee Saké Martini

Saké, Lavender Gin, Lychee Simple, Skewered Lychee

The Broadmoor Cocktail

Old Overholt Rye, Lemon Juice, Honey Syrup, Benedictine, Angostura, Lemon Twist

Hemingway's Island

Cruzan Coconut Rum, Fresh Lime, Maraschino, Hangar 1 Vodka, Lime Wheel

Hunter Cocktail

Buffalo Trace, Cherry Heering, Maraschino, Orange Bitters, Brandy Cherries

Harvest Old Fashioned

Leopold Brothers Apple Whiskey, Muddled Red Grapes, Brown Sugar Simple, Splash Soda
House Made Cinnamon Bitters, Orange Twist

Vesper Martini

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

Zero Proof Cocktails 9

Green Tea Ricky (HH)

Green Tea, Lime Juice, Honey Simple, Soda, Rosemary Sprig

Pineapple Cooler

Pineapple, Lime, Brown Sugar Simple, Soda, Ginger Ale, Lime Wedge

Pom and Circumstance

Cranberry & Pomegranate, Sprite & Soda, Orange Wheel

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

Elio Perrone, Moscato d'Asti , Piedmont, Italy 2021	14	58
Poema Brut, Cava , Catalonia, Spain NV	12	50
Stéphane Serol "Turbulent", Sparkling Rosé , Loire Valley, France 2021	22	88
Cruse Wine Company "Tradition", Petaluma, California NV	35	139

WHITE

Jean Biecher, Pinot Grigio , Alsace, France 2020	15	60
Loimer Langenlois Kamptal, Gruner Veltliner , Niederösterreich, Austria 2021	17	71
Pewsey Vale, Riesling , Eden Valley, Australia 2020	15	60
Alpha Omega "Two Squared", Chardonnay , Knights Valley, California 2021	21	84
Sattlerhof Südsteiermark, Sauvignon Blanc , Steiermark, Austria 2020	18	74
Lucien Muzard, Aligoté , Burgundy, France 2020	18	74

ROSÉ

Holloran Pinot Noir Blanc, Rosé , Willamette Valley, Oregon 2020	12	50
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RED

Presqu'île, Pinot Noir , Santa Barbara, California 2021	16	64
Sans Liege "The Offering", Grenache/Syrah/Mourvèdre , Santa Barbara, California 2019	18	74
Marqués de Murrieta, Tempranillo Reserva, Rioja, Spain 2017	19	80
Railyard Vineyard "Fidelity", Zinfandel , Alexander Valley, California 2020	16	61
Casarena, Cabernet Franc , Single Vineyard Lauren, Mendoza, Argentina 2018	21	84
Mendel, Malbec , Mendoza, Argentina 2020	18	74
Lapostolle "Cuvée Alexandre", Cabernet Sauvignon , Apalta, Chile 2020	18	69
Markham Vineyards, Merlot , Napa Valley, California 2020	17	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

COLORADO CRAFT BEER SELECTIONS 9

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FIRST COURSE

Cauliflower Soup 12

Almonds, Capers, Brown Butter (GF/CN/V)

Chilled Red Shrimp Salad 28

White Beans, Rosemary, Roasted Garlic, Meski Olives
Preserved Lemon Vinaigrette, Grilled Bread (GF/HH)

Baby Lettuce Salad 18

House Cured Gravlax, Roasted Red Beets, Tangerines, Beet Vinaigrette (GF)

Summit Ceviche Trio 28

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

Winter Squash Risotto 22

Chestnuts, Roasted Fennel, Parmesan, Sawatch Butter (V)

Philips Salad 18

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

Bangs Island Mussels 25

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

SUMMIT

Warm Ricotta Gnocchi 22

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

Foie Gras Parfait 32

Eagle's Nest Ranch Wildflower Honey Gelee, Candied Hazelnuts
Warm Brioche Toast (CN)

(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
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MAIN COURSE

Crispy Potato Wrapped Atlantic Halibut 46

Clams, Leeks, Chowder Sauce (GF)

Wild Mushroom Pot Pie 28

Celeriac, Parsnip & Carrot, Cream Sauce (V)

Roasted King Salmon 46

Broad Beans, Artichoke Hearts, Arugula, Lemon White Wine Sauce

Eagle's Nest Ranch Wagyu Beef Skewers 62

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

Smoked Bacon Wrapped Monkfish & Lobster Tail 54

Colorado Freemont Beans, Wild Mushrooms, Black Truffle Sauce (GF)

Honey & Spice Glazed Rohan Duck Breast 52

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

Roasted Rack of Lamb 72

Baby Turnips, Carrots, Mushrooms, Bacon, Parmesan Grits, Lamb Jus

Painted Hills Natural Beef Tenderloin 69

Hudson Valley Foie Gras, Potato Puree, Brioche, Winter Truffle Jus

Slow Roasted Veal Chop 64

Caramelized Apples, Salsify, Roasted Sunchoke Puree, Veal Jus (GF)

ACCOMPANIMENTS 14

Roasted Carrots

Fresh Turmeric & Fennel Salt (GF/V/HH)

Truffle Potato Puree

Black Truffle, Sawatch Butter (GF/V)

Summit Fries

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

Wild Mushrooms

Sage, Sea Salt (V)

Inspired by the Seasons, Created Daily by our Chefs

Summit Five Course Tasting Menu 120

Add Sommelier Wine Pairing 55 or Premium Pairing 80

Summit Six Course Tasting Menu 140

Add Sommelier Wine Pairing 65 or Premium Pairing 95

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SUMMIT DESSERTS

Chocolate Coffee Mousse Cake 12

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

Tropical Panna Cotta 12

Lime Panna Cotta, Guava Marmalade
Almond Lime Crumble, Mango Sorbet (CN)

Crème Brûlée 12

Passionfruit Crème Brûlée, Vanilla Sable Cookie, Berries

Blueberry Cheesecake 12

Sablé Breton Crust, Vanilla Blueberry Cheesecake
Lime and Yuzu Chantilly, Blueberry Marmalade

Raspberry Vanilla Layer Cake 12

Vanilla & Raspberry Mousse, Pistachio Chantilly
Vanilla Olive Oil Cake, Olive Oil Ice Cream (CN)

Chocolate Sphere 16

Vanilla Cake, Cinnamon Poached Pears
Cinnamon Crumble, Vanilla Caramel Swirl Ice Cream
Caramel Sauce

Our Selection of American Artisanal Cheeses 20

Five Perfectly Curated Cheeses
Eagle's Nest Ranch Wildflower Honeycomb
Broadmoor Bakery Breads (CN)

House Made Ice Creams or Sorbets 12

Seasonal Daily Selection

Summit Dessert Companions

Summit Express 16

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

Ultimate Chocolate Martini 16

Absolut Vanilla, Creme De Cacao, Cream
Kahlúa, Amaretto

Black Forrest Alexander 16

Brandy, Housemade Chocolate Ice Cream
Cherry Liqueur, Amaretto

Mary Pickford 16

White Rum, Pineapple Juice, Grenadine
Maraschino Liqueur

Rum Milk Punch 16

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

Pear Ice 16

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	27.00
Graham's 20 Year	27.00
Warre's Otima 10 Year	15.00

Vintage

Taylor Fladgate LBV '16	16.00
Kopke Colheita 1941	135.00
Kopke Colheita 1957	100.00

Madeira

Blandy's 15 Year Malmsey	24.00
D'Olivera, Bual 1968	145.00
D'Olivera, Sercial 1969	118.00
D'Olivera, Bual 1977	93.00
D'Olivera, Verdelho 1994	65.00
D'Olivera, Tinta Negra 1995	59.00

Sherry

Bodegas Tradition, V.O.R.S.	48.00
Toro Albalá PX 1987	28.00
Toro Albalá PX 1999	28.00

Liqueurs/ Digestives

Amaretto di Soronno	11.00
B&B	13.00
Bailey's Irish Cream	12.00
Chambord	11.00
Chartreuse Green	16.00
Chartreuse Yellow	16.00
Fernet-Branca	12.00
Frangelico	12.00
Grand Marnier Cordon Rouge	14.00
Grand Marnier 150	61.00
Kahlua	11.00
Lillet Blonde	9.50
Ramazzotti	10.00
Sambuca di Romana	12.00
Tia Maria	12.00
Tuaca	11.00

Dessert Wines

Château Doisy-Vedrinnes, Sauternes, Bordeaux, France 2012	20.00
Château Rieussec, Sauternes, Bordeaux, France 1997	35.00
Domaine de L'Alliance, Sauternes, Bordeaux, France 2015	37.00
Inniskillin, Cabernet Franc, Ice Wine, Niagara Peninsula 2015	63.00
Inniskillin, Vidal, Ice Wine, Niagara Peninsula 2017	26.00
Klein Constantia 'Vin de Constance', South Africa 2011	53.00
Mullineux Straw Wine, Swartland, South Africa 2021	39.00
Sigalas, Vinsanto, Santorini, Greece 2013	39.00
Torres, Floralis, Penedes, Spain 2010	14.00

Cognac

Courvoisier XO	40.00
Daniel Bouju XO	26.00
Delamin XO	28.00
Remy Martin XO	50.00
Hennessy Paradis	200.00
Remy Martin Louis XIII	429.00

Scotch

Laphroaig 10 year	25.00
Glenkinchie 12 year	20.00
Glenfiddich 12 year	18.00
Glenlivet 12 year	15.00
Lagavulin 16 year	32.00
Macallan 18 year	74.00