

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**

Harvest Old Fashioned — Leopold Bros. Apple Whiskey, House-made Cinnamon Bitters, Brown Sugar Simple, Muddled Red Grapes **16**

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

Hemingway's Island — Cruzan Coconut Rum, Fresh Lime, Maraschino, Hangar 1 Vodka **17**

Sparkling Summit — Cranberry, Grand Marnier, Absolut Vanilla **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

Perrone, Moscato d'Asti , Piedmont, Italy 2021	14	58
Poema Brut, Cava , Catalonia, Spain NV	12	50
Robert Serol "Turbulent", Sparkling Rosé , Loire Valley, France 2021	22	88
Gusbourne, Brut Reserve , Kent, England 2018	42	165

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
DeRose, Chardonnay , Cienega Valley, California 2018	18	74
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

Mendel, Malbec , Mendoza, Argentina 2020	18	74
Dupeuble, Gamay , Beaujolais, France 2020	15	60
Sans Liege "The Offering", Grenache/Syrah/Mourvèdre , Santa Barbara, California 2019	18	74
Presqu'île, Pinot Noir , Santa Barbara, California 2020	17	71
Edge, Cabernet Sauvignon , Alexander Valley, California 2018	17	71
Marqués de Murrieta, Tempranillo Reserva, Roja, Spain 2017	19	80
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
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COLORADO CRAFT BEER SELECTIONS 9

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FIRST COURSE

Peruvian Ceviche Trio 28

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

Colorado Beet Tartare 16

Horseradish, Crisp Root Vegetables (V/HH)

Spicy Peruvian Mountain Butternut Squash Soup 12

Pueblo Chili & Vidalia Onion Relish, Pepitas, Cotija Cheese (GF/CN)

Summit Caesar Salad 17

Romaine Hearts, Baby Arugula, Parmesan Crisp

Charcoal Grilled Octopus 27

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

Bangs Island Mussels 25

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

White Corn Arepa 18

Roasted Tomato Salsa
Brussels Sprout Habanero Coleslaw (GF)

Colorado Lamb Empanada 18

Caribbean Curry & Citrus Crema, Herb Salad

Hand-Rolled Potato Gnocchi 24

Colorado Wild Mushrooms, Sunchokes
Mushroom Cream Sauce (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
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MAIN COURSE

Pan Seared Verlasso Salmon 42

Crispy Marble Potatoes & Criolla (GF)

Wild Mushroom Pot Pie 32

Celeriac, Parsnip & Carrot, Soubise Cream Sauce (V)

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

Collard Greens, Weisenberger Mills Cornbread, Cherry & Bacon Marmalade

Veracruzana Style Gulf Snapper 41

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

Pan Roasted Angus Beef Filet Mignon 69

Hudson Valley Foie Gras, Roasted Root Vegetables, Bone Marrow & Winter Truffle Jus

Caribbean Style Jerk Cornish Hen 38

Crispy Plantains, Pumpkin Rice & Chayote Relish (GF)

Inspired by the Seasons, Created Daily by our Chefs

Summit Five Course Tasting Menu 110

Add Sommelier Wine Pairing 55 or Premium Pairing 80

Summit Six Course Tasting Menu 130

Add Sommelier Wine Pairing 65 or Premium Pairing 95

ACCOMPANIMENTS 14

Roasted Baby Carrots

Fresh Turmeric & Fennel Salt (GF/V)

Charred Shishito Pepper

Furikake, Lime (GF/DF)

Summit Fries

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

Corn Hush Puppies

Rocoto Aji Aioli (V)

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SUMMIT DESSERTS

Chocolate Coffee Mousse Cake 14

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 14

Passionfruit Crème Brûlée, Vanilla Madeleines, Berries

Tres Leches 12

Tres Leche-Soaked Cake, Whipped Cream, Meringue
Lemon Curd, Citrus Gel, Blood Orange Sorbet

Raspberry Vanilla Layer Cake 12

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

Chocolate Sphere 22

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

Our Selection of American Artisanal Cheeses 24

Five Perfectly Curated Cheeses, House Made Garnishes
Broadmoor Bakery Breads

House Made Ice Creams or Sorbets 12

Seasonal Daily Selection

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