

# 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. Summit features Contemporary Regional Cuisine with a Classic Twist. 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 – Luis Young



## Hand-Crafted Cocktails 14

**Sparkling Summit** — Goslings Rum, Maraschino, Pama Liqueur, Topped with Sparkling Wine

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

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

**The Original Sazerac** — Rye, VS Cognac, Simple, Angostura, Peychaud's

**Pear Sangria** — Absolut Pears, Belle De Brillet, Pomegranate, Honey, Red Wine

**Harvest Old Fashioned** — Leopold Brothers Apple Whiskey, Red Grapes, Brown Sugar Simple  
Cinnamon Bitters, Soda

**Vesper Martini** — Gin, Vodka, Lillet

**Pineapple Cooler (N.A.)** — 9.00 Pineapple, Lime, Brown Sugar Simple, Soda, Ginger Ale

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, <b>Moscato</b> d'Asti 2019	14	56
Luis Roederer, Collection 242, Champagne NV	30	136
Hild <b>Elbling</b> Sekt, Mosel, Germany NV	13	52

### WHITE

Boundary Breaks "239" <b>Riesling</b> , Finger Lakes, New York 2019 (Dry)	13	54
Barboursville Vineyards, <b>Pinot Grigio</b> , Barboursville, Virginia 2019	13	52
Newton "Skyside" <b>Chardonnay</b> , North Coast, CA 2018	14	56
Southern Right <b>Sauvignon Blanc</b> , Walker Bay, South Africa 2020	13	52
Count Karolyi, <b>Grüner Veltliner</b> , Pannon, Hungary 2020	11	44

### ROSÉ

Gai'a "14-18h" <b>Agiorgitiko</b> , Nemea, Greece 2020	14	58
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### RED

Canoe Ridge 'The Expedition' <b>Malbec</b> , Horse Heaven Hills, Washington 2018	12	48
Te Mata, <b>Gamay</b> , Hawke's Bay, New Zealand 2020	14	56
Pax, <b>Syrah</b> , North Coast, California 2019	26	99
Luli <b>Pinot Noir</b> , Santa Lucia Highlands, California 2019	18	72
Obsidian Ridge "Red Hills" <b>Cabernet Sauvignon</b> , Lake County, California 2019	18	72
Luis Seabra "Xisto Ilimitado", <b>Red Blend</b> , Douro, Portugal 2019	15	60

### PREMIUM CIDER

<b>Apple Dry Still</b> , Bere Aran, Basque Country, Spain (750 ml)	8	32
<b>Apple Off Dry</b> , Sparkling, Stem Cider Co., Denver, CO (355 ml)	8	

## COLORADO CRAFT BEER SELECTIONS 8

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## **FIRST COURSE**

### **Roasted Beet Terrine 19**

Satsuma Tangerines, Pistachios, Haystack Mountain Goat Cheese  
Frisée Lettuce, Citrus Vinaigrette (CN/GF/HH)

### **Carrot Mosaic 16**

Oven Roasted Carrots, Carrot-Ginger Puree, Fried Quinoa, Mint, Labneh (V/HH)

### **Summit Caesar Salad 14**

Romaine Hearts, Baby Arugula, White Anchovies (V)

### **Fried Seafood Ceviche 24**

Shrimp, Squid, Red Fish Chicharrón, Corn Nut  
Avocado, Salsa Criolla (GF)

### **Philips Salad 14**

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

### **Bangs Island Mussels 22**

Steamed Mussels in an Aromatic Wine Broth, Crostini, Aioli

### **Corn Arepa 16**

Hass Avocado, Oaxaca Cheese, Black Bean, Roasted Tomato Salsa  
Habanero Coleslaw (GF/V)

### **Roasted Chestnut Soup 14**

River Bear Smoked Bacon, Wild Mushrooms, Rye Croutons

### **Lobster Salad 36**

Pineapple Carpaccio, Citrus Supremes, Jalapeño, Cilantro, Avocado  
Ponzu Sauce (DF/GF)

### **Grilled Eagles Nest Ranch Wagyu Beef Skewers 32**

Marble Potatoes, Aji Verde Sauce (DF/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\*  
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## MAIN COURSE

### **Olive Oil Poached Ahi Tuna 42**

Braised Peppers, Iberico Ham Croquette, Espelette, Red Pepper Sauce

### **Hand-Rolled Agnolotti 28**

Brown Butter Roasted Sunchokes, Black Truffles

### **Herb Crusted Sterling Salmon 38**

Andouille Sausage, Succotash, Smoked Sweet Paprika Broth

### **Slow Roasted Colorado Chicken 36**

Braised Black Bean Cassoulet, Iberico Ham, Sofrito, Cumin (GF)

### **Pan-Roasted Berkshire Pork Chop 42**

Stuffed Savoy Cabbage, Celery Root, Mustard Sauce (GF)

### **Royal Red Shrimp & Scallop Paella 46**

Bomba Rice, Chorizo, Mussels, Littleneck Clams, Saffron (GF)

### **Roasted Prime Beef Tenderloin 56**

Yukon Gold Potatoes, Glazed Carrots, Brussels Sprouts, Wild Mushroom Sauce

### **Eagles Nest Ranch Wagyu New York Strip 62**

Hand-cut Fries, Caramelized Onions, Sauce Bordelaise (GF)

### **Texas Venison Loin 56**

Citrus Braised Endive, Parsnip Purée, Pistachio, Dates, Venison Jus (GF)

### **Summit Five Course Tasting Menu 95**

Inspired by the Seasons, Created Daily by our Chefs

With Wine Pairings add **45**

With Premium Wine Pairings add **70**

## SIDES

### **Fingerling Potato Purée 12**

Butter, Crème Fraiche (V)

### **Fried Brussels Sprouts 10**

Broadmoor Honey, Lime Zest, Jalapeno (V)

### **Summit Fries 9**

Hand-cut Fries, Aioli (V)

### **Jumbo Asparagus 12**

Olives, Charred Red Onion, Parmesan (V)

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## **SUMMIT DESSERTS**

### **Apple Tarte Tatin 12**

Puff Pastry, Caramelized Apples, Bourbon Ice Cream

### **Tarte au Citron 12**

Almond Sweet Crust, Lemon Custard, Almond Tuile  
Crème Chantilly

### **Crème Brûlée 14**

Chai Spice Crème Brûlée, Almond Orange Cookie  
Poached Pears, Whipped Almond Ganache

### **Profiterole 14**

Vanilla, Chocolate & Pumpkin Ice Creams  
Chocolate Sauce

### **No-Bake Pumpkin Cheesecake 12**

Pumpkin Cream Cheese Mousse, Gingersnap Streusel  
Pickled Cranberries, Candied Pecans

### **Black Forest Chocolate Sphere 16**

Kirsch-Soaked Chocolate Cake, Cherry Gel  
Whipped Cream, Chocolate Streusel  
Vanilla Cherry Swirl Ice Cream

### **Selection of House Made Ice Creams or Sorbets 12**

Daily Selection

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