

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

Sparkling Summit — Goslings Rum, Maraschino, Pama Liqueur, Topped with Sparkling Wine **16**

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**

The Original Sazerac — Rye, VS Cognac, Simple, Angostura, Peychaud's **17**

Pear Sangria — Absolut Pears, Belle De Brillet, Pomegranate, Honey, Red Wine **16**

Harvest Old Fashioned — Leopold Brothers Apple Whiskey, Red Grapes, Brown Sugar Simple
Cinnamon Bitters, Soda **16**

Vesper Martini — Gin, Vodka, Lillet **18**

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, 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
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RED

Canoe Ridge 'The Expedition' Malbec , Horse Heaven Hills, Washington 2018	12	48
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	71

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

Roasted Beet Terrine 20

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

Carrot Mosaic 18

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

Summit Caesar Salad 17

Romaine Hearts, Baby Arugula, White Anchovies (V)

Fried Seafood Ceviche 26

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

Corn Arepa 18

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 38

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 48

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

Hand-Rolled Agnolotti 30

Brown Butter Roasted Sunchokes, Black Truffles

Herb Crusted Sterling Salmon 38

Andouille Sausage, Succotash, Smoked Sweet Paprika Broth

Slow Roasted Colorado Chicken 38

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

Pan-Roasted Berkshire Pork Chop 52

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

Royal Red Shrimp & Scallop Paella 49

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

Roasted Prime Beef Tenderloin 58

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

Eagles Nest Ranch Wagyu New York Strip 75

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 **50**

With Premium Wine Pairings add **75**

SIDES

Fingerling Potato Purée 14

Butter, Crème Fraiche (V)

Fried Brussels Sprouts 12

Broadmoor Honey, Lime Zest, Jalapeno (V)

Summit Fries 14

Hand-cut Fries, Aioli (V)

Jumbo Asparagus 13

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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