

SUMMIT FAVORITES

APPETIZERS

6 East Coast Oysters on the Half Shell 13
Mignonette and Cocktail Sauce

Steamed Prince Edward Island Mussels 11
White Wine and Herb Broth

Roasted Beet Salad 7
Goat Cheese, Scallions, Warm Bacon Vinaigrette

Mac and Cheese 14
Lobster, Chanterelle, Bacon, Goat Cheese

Summit Arugula Caesar Salad 9
Parmigiano-Reggiano Crisp, White Anchovies, Garlic Croutons

Salad of Mixed Greens 6
Grape Tomatoes, Shallot Vinaigrette

Chef Tasting 5 Courses ... \$ 59 --- Paired with Wine, Beer, or Cocktails ... \$ 89

MAIN COURSES

Herb Roasted Chicken 18
Brown Butter Spinach, Mashed Potatoes, Natural Jus

Hanger Steak 19
Summit Fries, Red Wine Shallot Sauce

Angry Trout 24
Braised Swiss Chard, Lardons, Pine Nuts, Sauce Grenobloise

Pan Roasted Halibut 26
Potato Crusted, Creamy Leeks, Port Wine Sauce

Braised American Beef Shortribs with Rioja 26
Baby Carrots, Roasted Garlic Mashed Potatoes

Bertrand Bouquin
Executive Chef

SUMMIT WINTER

APPETIZERS

White Bean Soup 6
Crispy Prosciutto

Butternut Squash Gnocchi with Black Trumpet 8
Sage Butter, Raisins, Pearl Onions

Escargots Fricasée with Wild Mushrooms 13
Cranberry Beans, Salsify, Almond-Basil Persillade

Bistro Salad 8
Frisée, Apple Wood Bacon, Maytag Bleu Cheese, Garlic Croutons

Hudson Valley Foie Gras Tartine 19
Chestnut Jam, Cranberry Gastrique

Maryland Blue Crab Cocktail Claw, Mustard Sauce
20 ea. 10 40 ea. 20 60 ea. 30

SUMMIT FEATURES

Nantucket Bay Scallops with Butter Braised Endive 14
Sweet Potato Purée, Brussels Sprouts

Pinot Gris, Nyakas, Budajenoi, Hungary, 2008 ... 9

MAIN COURSES

Chervil and Ricotta Ravioli 16
Wilted Arugula, Celeriac, Walnuts

Braised Berkshire Pork Shoulder with Apple Cider, Red Cabbage Confit 19
Brown Sugar and Paprika Chips

Veal Cheeks "Arancini" 25
Parpadelle Pasta, Braised Fennel, Orange Gremolata

Colorado Lamb Loin with Celery Root Purée 29
Chanterelles, Port Wine Shallots Confit

Timothy Baldwin
General Manager