

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

General Manager— Greg Shields

Sommeliers— Sophie Oppelt, Valerie Sikes & Brian Gellish



Hand-Crafted Cocktails 14

Porto Bianco Cobbler — Dow's White Port, Tequila, Muddled Pineapple, Brown Sugar

Yellow Ledbetter — Beefeaters Gin, Yellow Chartreuse, Lemon, Cardamom Rim

Sparkling Summit — Black Currant Vodka, Cranberry Liqueur, Port Wine, Honey, Topped with Bubbles

Smoke & Mirrors — Tanqueray Gin, Fernet-Branca, Luxardo, Smoked Anise and flamed lemon Peel

El Chupacabra — Reposado Tequila, Mezcal, Grapefruit, Lemon, Clove

Hemingway's Holiday — Mt. Gay Rum, Luxardo, Lime, Campari, Brown Sugar

Gingerbread Mule — Jack Daniels Tennessee Whiskey, Tuaca, House Made Cinnamon Bitters, Ginger Beer

The Consigliere — Johnny Walker Red Label Scotch, Amaretto, Orange Bitters, Lemon

Oloroso Spritz — Sweet and Dry Solera Sherry, Carpano Antica, Orange Bitters, Twist

N.A. Pineapple Cooler — **6.75** Pineapple Juice, Lime Juice, Brown Sugar, Soda for a light spritz. Can be served up or on the rocks. (Also Available with the buzz of Cruzan Rum for **14**)

A 20% service charge will be added to your total check

WINES BY THE GLASS

GLASS\$ BOTTLE \$

SPARKLING

R. Dumont "Solera Réserve" Brut, Champagne, France NV	22	88
Jo Landron "Atmospheres" Brut, Muscadet, France NV	13	52
Francois Montand Brut Rose, Jura, France NV	12	48

WHITE

Boundary Breaks "239" Riesling , Finger Lakes, New York 2016 (Dry)	12	46
Chalone Vineyard Estate Chardonnay , Monterey, California 2014	15	60
Chateau Pajzos "T" Furmint , Tokaj, Hungary 2016	11	44
Francois Cazin "Cuvee Renaissance" Romorantin , Cour-Cheverny, Loire, France 2014	14	56
Southern Right Sauvignon Blanc , Walker Bay, South Africa 2016	13	52
Wy'East Vineyards Pinot Gris , Columbia Gorge, Oregon 2014	13	52

ROSÉ

Hartley-Ostini Hitching Post "Pinks" Valdigué/Pinot Noir , Central Coast, CA 2016	12	48
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RED

Band of Vintners "Consortium" Cabernet Sauvignon , Napa Valley, California 2015	18	72
Château Le Puy "Emilien" Bordeaux Blend , Saint-Emilion, France 2014	32	128
Douloufakis "Dafnios" Liatiko , Crete, Greece 2015	13	52
Hacienda La Lomita "Discreto Encanto" Red Blend , Valle de Guadalupe, Baja-Mexico 2016	14	56
J.L. Chave 'Mon Coeur' Côtes du Rhône Syrah , Rhône Valley, France 2015	14	56
Bodegas LAN Crianza Tempranillo , Rioja, Spain 2013	13	52
The Crater Rim Pinot Noir , Canterbury, New Zealand 2014	15	60
Valravn Old Vine Zinfandel , Sonoma County, California 2015	13	52

Colorado Draught Beer Selections

Kölsch 7 Falls Prospector's Pick , Red Leg, CO Springs	8.00
Pale Ale , Eddy Line Brewery, Buena Vista	8.00
Blonde Ale , SKA Brewing, Durango	8.00
Saison , Funkwerks Brewery, Ft. Collins	8.50
Amber Ale , Dry Dock Brewing, Aurora	8.00
First Cast IPA , Elevation Brewery, Poncha Spgs.	8.50
Face Down Brown Ale , Telluride brewing, Telluride	8.50

Bottled Beer Selection

Tank 7 Farmhouse Ale , Boulevard Brewing, KC, MO	8.50
Yeti Imperial Stout , Great Divide Brewery, Denver, CO (16 oz)	18
Au Baron Saison , Cuvee de Jonquilles, Gussignies France (750ml)	33

Premium Cider Selection

Apple Off-Dry , Stem Ciders, Denver, CO (12 oz)	8.00
Apple Dry Still , Bere Aran, Basque Country, Spain (750 ml)	8gl / 32btl
Apple Dry , Cave de la Loterie, Normandy, France (750 ml)	9gl / 36btl

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FIRST COURSE

Chef's Selection of Oysters* Market Price

Cocktail Sauce, Mignonette

Arturo Sanchez Iberico de Bellota 18

Cured Spanish Ham, Country Style Bread, Grated Tomato, Garlic, Olive Oil

Roasted Beet Salad 15

Burrata Cheese, Dried Persimmons, Castelfranco Radicchio
Orange Balsamic Reduction

Phillips Salad 13

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

Summit Caesar Salad 13

Romaine Hearts, Baby Arugula, White Anchovies

Colorado Lamb Tartare 18

Preserved Lemons, Cucumber, Harissa, Fried Chickpeas, Olives, Yogurt

SECOND COURSE

Maine Lobster Ravioli 18

Wild Mushroom, Manchego, Sherry Nage

Black Truffle Scented Mushroom Bisque 17

Truffle Chantilly, Madeira, Brulee Onions, Brioche

Mussels Billi Bi 17

Steamed P.E.I Mussels in an Aromatic Broth, White Wine Cream Sauce

Sweet Potato Gnocchi 15

Cinnamon Foam, Sweet Potato Chips, Brown Butter, Sage Cream

Roasted Sunchoke Salad 14

Sunchoke Puree, Roasted Parsnips, Leeks, Pinebud Syrup

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
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MAIN COURSE

Fillet of Dover Sole "a la Meuniere" 38

Creamy Potato Puree, Maine Lobster Mousse

Angry Trout 26

Braised Swiss Chard, Lardons, Pine Nuts, Sauce Grenobloise

Pan Seared Sterling Salmon 34

Cauliflower, Fried Brussel Sprouts, Curry Sauce

Grilled Spanish Octopus 28

Fingerling Potatoes, Chorizo, Cilantro Chimichurri

Herb Roasted Chicken 27

Roasted Vegetables, Fricassee, Sauce Supreme

Confit of Corner Post Ranch Pork Shoulder 28

Double Smoked Bacon, Boudin Noir, Sauerkraut, Beer Poached Apples

Black Angus Hanger Steak 30

Summit Fries, Caramelized Shallots, Bordelaise Sauce

Roasted Creekstone Beef Tenderloin 46

Cassava Pave, Sofrito, Natural Jus

Roasted Colorado Lamb Loin 40

Cous Cous, Medjool Dates, Merguez, Ras al Hanout, Raisins

Summit Seasonal Five Course Tasting Menu \$75.00

Inspired by the Seasons, Created Daily by our Chefs

With Wine Pairings add \$40

With Premium Wine Pairings add \$60

SIDES 5

Mashed Potatoes

House Cut French Fries

SIDES 9

Roasted Root Vegetables

Extra Virgin Olive Oil, Fresh Herbs

Glazed Sunchokes

Tossed in Brown Butter and Lemon Juice

Braised Swiss Chard

Double Smoked Bacon, Spinach

Sautéed Mushrooms

Cipollini Onion, White Wine, Fresh Herbs

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