

# 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— Nathan Gresham

General Manager— Valerie Sikes

Sommeliers— Sophie Yoneoka and Matthew Ambuul



## Hand-Crafted Cocktails 14

**Matcha Picchu** — Capel Pisco, Matcha Tea, Lime, Egg White, Angostura

**The Menton** — Cruzan Rum, Pineapple, Lime, Orgeat, Verjus

**Picador** — Del Maguey Mezcal, Cherry Heering, Carpano Antica Sweet Vermouth, Orange

**Gallant Fox** — Buffalo Trace Bourbon, Mint, Luxardo, Angostura

**Sparkling Summit** — Gran Centenario Añejo Tequila, Hibiscus, Honey, Topped with Bubbles

**Shananigans** — Plymouth Gin, Cranberry, St. Germain Elderflower Liqueur, Lemon

**Rumble in the Bronx** — Mount Gay Rum, Sweet Vermouth, Dry Vermouth, Orange, Luxardo

**Bob Collins** — Tanqueray Gin, Rhubarb Ginger Marmalade, Lemon

**Highland Fling** — Dewar's White Label, Berto White Vermouth, Lemon Grass

**Lemon Blossom (N.A)** — 6.75 Fresh Squeezed Lemon Juice, Hibiscus, Honey  
Can be served up or on the rocks. (Also Available with the buzz of Beefeaters Gin for 14)

A 20% service charge will be added to your total check  
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## WINES BY THE GLASS

GLASS \$ BOTTLE \$

### SPARKLING

Conquilla, Cava Brut Rose, Catalunya, Spain NV	13	52
La Spinetta <b>Moscato</b> d'Asti "Biancospino," Piedmont, Italy 2018	14	56
Hattingley Valley Classic Reserve, Hampshire, England NV	20	80
Hild <b>Elbling</b> Sekt, Mosel, Germany NV	13	52

### WHITE

Boundary Breaks "239" <b>Riesling</b> , Finger Lakes, New York 2017 (Dry)	12	48
Francois Carillon, Bourgogne <b>Aligote</b> , Burgundy, France 2016	16	64
Hillersden <b>Pinot Gris</b> , Marlborough, New Zealand 2016	13	52
Pence Ranch <b>Chardonnay</b> , Sta. Rita Hills – Santa Barbara, CA 2016	15	60
Southern Right <b>Sauvignon Blanc</b> , Walker Bay, South Africa 2018	13	52
Tyrrell's Hunter Valley <b>Semillon</b> , New South Wales, Australia 2016	15	60

### ROSÉ

Gai'a "14-18h" <b>Agiorgitiko</b> , Nemea, Greece 2018	13	52
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### RED

Canoe Ridge 'The Expedition' <b>Malbec</b> , Horse Heaven Hills, Washington 2017	12	48
Château de Breze "Clos Mazurique" <b>Cabernet Franc</b> , Saumur-Loire, France 2017	13	52
Hacienda La Lomita "Discreto Encanto" <b>Red Blend</b> , Valle de Guadalupe, Baja-Mexico 2017	14	56
Joseph Swan, <i>Bastoni Vineyard</i> <b>Zinfandel</b> , Russian River Valley, California 2013	20	80
Luli <b>Pinot Noir</b> , Santa Lucia Highlands, California 2017	18	72
Obsidian Ridge "Red Hills" <b>Cabernet Sauvignon</b> , Lake County, California 2016	18	72
Raul Perez "Ultreia St. Jacques" <b>Mencia</b> , Bierzo, Spain 2017	15	60

#### Bottled Beer Selection

#### Colorado Draught Beer Selections

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

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

#### Premium Cider Selection

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

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## **FIRST COURSE**

### **Chef's Selection of Oysters\* Market Price**

Cocktail Sauce, Mignonette

### **House Smoked Sterling Salmon Tartare 16**

Roasted Corn Salad, Fried Green Tomatoes, Bacon Jam

### **Broadmoor Farms Salad 14**

Asparagus, Cucumbers, Carrots, Buttermilk Dressing  
Cornbread Croutons

### **Summit Caesar Salad 13**

Romaine Hearts, Baby Arugula, White Anchovies

### **Seared Ahi Tuna 27**

Roasted Red Beets, Pickled Mustard Seeds, Brown Butter Crumble  
Lemon Honey Vinaigrette

### **Philips Salad 13**

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

## **SECOND COURSE**

### **Mussels Marinere 17**

Steamed P.E.I Mussels, White Wine, Shallots, Garlic, Thyme

### **Tomato and Watermelon Gazpacho 12**

Heirloom Cucumbers, Red Onions, Sherry Vinegar

### **Duck Confit Crepes 19**

House Made Boursin Cheese, Port Cherry Reduction  
Toasted Pistachios

### **Louisiana Seafood Hoe Cake 23**

Jumbo Gulf Shrimp, Crawfish, Cornmeal Pancake, Pickled Okra  
Remoulade Sauce

### **Parisian Gnocchi 15**

Broadmoor Farms Tomato Sauce, Roasted Summer Vegetables  
Parmesan Espuma

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## MAIN COURSE

### **Pan Roasted Halibut Yvonne 44**

Crawfish, Artichokes, Mushrooms, Green Onion, Meuniere Butter

### **Cast Iron Salmon 35**

Crispy Prosciutto, Grilled Asparagus, Hollandaise Sauce

### **Seared Diver Scallops 34**

Braised Baby Bok Choy, Saffron Nage, Fava Beans

### **South American Red Snapper Tapado 39**

Octopus, Coconut Stew, Sweet Potatoes, Carrots  
Crispy Tostones

### **Oven Roasted Boulder Natural Chicken 31**

Grilled Asparagus, Purple Potatoes, Thyme Jus

### **Braised Beef Short Ribs Ropa Vieja 36**

Jicama and Apple Coleslaw, Celeriac Puree

### **Corner Post Heritage Bone-In Pork Chop 44**

Baked Beans, Cebollitas Asadas, Creole Mustard Glaze

### **Prime Black Angus Hanger Steak 34**

Summit Fries, Caramelized Onions, Bordelaise Sauce

### **Roasted Colorado Lamb Loin 48**

Sunchoke Puree, Toasted Almond Quinoa Pilaf, Mint Chimichurri

### **House Made Taglietti Pasta 23**

Roasted Corn and Black Eyed Pea Succotash  
Fried Shallots, Corn Cream

### **Broadmoor Farms Vegetarian Tasting Menu 70**

### **Summit Five Course Tasting Menu 80**

Inspired by the Seasons, Created Daily by our Chefs

With Wine Pairings add 40

With Premium Wine Pairings add 60

## SIDES

### **Cast Iron Biscuits 10**

Cane Syrup Butter

### **Crab Fat Fried Rice 10**

Jasmine Rice, Crab Butter

### **Roasted Root Vegetables 10**

Thyme, Olive Oil, Fleur de Sel

### **Creamy Sweet Potatoes 10**

Spanish Olive Oil

### **Summit Fries 6**

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