

# 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

**Olé Mole** — Reposado Tequila, Ancho Chili, Açai Liqueur, Cocoa Nib Bitters

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

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

**Strawberry Mint Shrub** — Absolut Citron, Pineapple Juice, Shrub Syrup, Mint

**Sparkling Summit** — Cap Rock Gin, Yuzu, Honey, Cherry Herring, Topped with Bubbles

**The Pacman** — Montanya Rum, Lime, Leopold's Blackberry Liqueur, Yellow Chartreuse

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

**A Farewell "To Arms"** — Mt. Gay Rum, Luxardo, Campari, Brown Sugar

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

**Naranja Sanguina (N.A)** — 6.75 Blood Orange Juice, Lime, Mint, 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

Atelie, <b>Brachetto</b> D'Acqui Dolce, Piedmonte, Italy NV	11	44
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" <b>Riesling</b> , Finger Lakes, New York 2017 (Dry)	12	46
Pence Ranch <b>Chardonnay</b> , Sta. Rita Hills – Santa Barbara, CA 2015	15	60
Rene Lequin-Colin Bourgogne <b>Chardonnay</b> , Burgundy, France 2016	16	64
Southern Right <b>Sauvignon Blanc</b> , Walker Bay, South Africa 2017	13	52
Tyrrell's Hunter Valley <b>Semillon</b> , New South Wales, Australia 2016	15	60
Wy'East Vineyards <b>Pinot Gris</b> , Columbia Gorge, Oregon 2016	14	56

### ROSÉ

Hartley-Ostini Hitching Post "Pinks" <b>Valdigué/Pinot Noir</b> , Central Coast, CA 2017	12	48
Whispering Angel, <b>Grenache, Rolle, Cinsault, Syrah, Mourvedre</b> , Provence, France	14	58

### RED

Band of Vintners "Consortium" <b>Cabernet Sauvignon</b> , Napa Valley, California 2015	18	72
Bodega Chacra "Amor Seco" <b>Merlot</b> , Patagonia-Argentina 2015	15	60
Château de Breze "Clos Mazurique" <b>Cabernet Franc</b> , Saumur-Loire, France 2016	13	52
Hacienda La Lomita "Discreto Encanto" <b>Red Blend</b> , Valle de Guadalupe, Baja-Mexico 2016	14	56
J.L. Chave 'Mon Coeur' Côtes du Rhône <b>Syrah</b> , Rhône Valley, France 2016	14	56
The Crater Rim <b>Pinot Noir</b> , Canterbury, New Zealand 2015	16	64
Valravn Old Vine <b>Zinfandel</b> , Sonoma County, California 2015	13	52
Walter Scott "Cuveé Ruth" <b>Pinot Noir</b> , Willamette Valley, Oregon 2016	24	96

#### 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>

#### Bottled Beer Selection

<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> , Cuvee 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

### **Iberico de Bellota 18**

***The Finest Air Cured Ham In The World from Campillo de Salvatierra - Spain***

Compressed Cantaloupe Melon, Castelvetrano Olives, Pine Nut Praline

### **Heirloom Tomato Salad 15**

Marinated White Anchovies, Sherry Vinegar, Tomato Water, Garlic Crouton

### **Summit Caesar Salad 13**

Romaine Hearts, Baby Arugula, White Anchovies

### **Ahi Tuna Ceviche\* 16**

Avocado Mousse, Watermelon, Yuzu, Soy, Sesame Oil

### **Philips Salad 13**

Belgian Endive, Roma Tomato, Garlic Croutons

Tossed in a Dijon Parmesan Dressing

## **SECOND COURSE**

### **Maine Lobster Ravioli 18**

Sweet Corn, Double Smoked Bacon, Truffle Oil

### **Golden Zucchini Soup 18**

Coconut Milk, Capponata, Broadmoor Farms Honey Tuile

### **Mussels Billi Bi 17**

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

### **Confit of Corner Post Ranch Pork Belly 16**

Green Tomato Chow Chow, Horseradish Cream, Frisee Lettuce

### **Fried Ceviche 17**

Fried Squid, Rock Shrimp, Bass, Leche de Tigre, Red Onions, Cilantro

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

### **Stuffed Dover Sole 38**

Maine Lobster Mousse, Smoked Potato Puree, Sauce a la Grenobloise

### **Crispy Red Snapper 30**

Sultana Raisins, Chickpeas, Spinach, Ginger Tamarind Sauce

### **Pan-Seared Colorado Striped Bass 38**

Crispy Paella, Aioli, Piperade, Saffron & Seafood Sauce

### **Tataki of Ahi Tuna 34**

Charred Eggplant Puree, San Marzano Tomato Conserva  
Preserved Lemons, Kalamata Olives

### **Roasted Black Angus Beef Tenderloin 47**

Roasted Carrots, Brown Butter Spinach, Madeira-Truffle Jus

### **Herb Roasted Boulder Natural Chicken 'Coq au Vin' 27**

Glazed Vegetables, Smoked Bacon, Zinfandel Sauce

### **Snake River Farms Bacon Wrapped Pork Tenderloin 34**

Creamy Polenta, Pickled Mushrooms, Sauce Charcutiere

### **Prime Black Angus Hanger Steak 32**

Summit Fries, Caramelized Onions, Bordelaise Sauce

### **Heirloom Tomato Tartlet 20**

Haystack Chevre Cheese, Pickled Shallots, Thyme, Castelvetrano Olives, Garlic Chips

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

Inspired by the Seasons, Created Daily by our Chefs

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

With Wine Pairings add **40**

With Premium Wine Pairings add **60**

## SIDES 9

### **Creamy Anson Mills Polenta**

Goat Cheese, Crispy Onions

### **Duck Fat Roasted Fingerling Potatoes**

Salsa Verde

### **Arkansas Valley Roasted Carrots**

Orange Glaze, Mint

### **Summer Ratatouille**

Zucchini, Tomato, Thyme, Eggplant

## SIDES 5

### **Summit Fries**

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