



The Summit House

Elysian Beer Dinner

Beginning

Choice of One

DUNGENESS CRAB CROQUETTES Crispy Fried, Sauce Normandy, Lemon Zest

OR

DUCK RILLETTES Maple Leaf Farms, Confit in Herbs and Aromatics, House Made Pickles, Grilled Baguette, Lava Salt

Greenery

Choice of One

BURRATA WITH SAUTEED MUSHROOMS Local Washington Mushrooms, Arugula, Roasted Piquillo Peppers, Lemon, Olive Oil

ARUGULA SALAD Shaved Pickled Fennel, Almonds, Parmesan, Roasted Tomato, Piquillo Pepper Emulsion

Land & Sea

Choice of One

BANGERS N' MASHED Duroc Pork Irish Bangers, Whipped Mashed Potato, Glace di Viande

OR

BRANZINO

Seared, Kalamata Relish, Grilled Artichokes, Beluga Lentils

RESORT EXECUTIVE CHEF CHRIS PARK

A 20% gratuity included for parties of 6 or more. Two check maximum per table. Because of the composed nature of the plate, splitting plates is discouraged.

*Our steaks are cooked to order. Consuming raw or under-cook meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under-cooked*