



The Summit House

A Tasting of Mushrooms

Amuse Bouche

MUSHROOM INFUSED FOIE GRAS MOUSSELINE, PORCINI POWDER, BASIL FLOWERS

Bisque de Porcini

CELERY, ARUGULA, PICKLED APPLE

Carpaccio of Champignons

MUSHROOMS, LAVA SALT, CRISPY CAPERS, OLIVE OIL, HERB SALAD, MUSTARD SEED CAVIAR

Chanterelle Pot au Feu

PEARL ONION, BABY CARROT, PEE WEE POTATO, SPINACH VELOUTE

Boeuf Court Braised Champignons

BEEF SHORT RIB, BRAISED WITH MUSHROOMS, REDUCTION GLAZE, POACHED FAVA BEANS

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*