



# The Summit House

## Beginnings

Choice of One

\***A TASTING OF LOCAL ASPARAGUS** Washington Mushrooms, Cured Egg Yolk "Dust", Black Garlic Gel

OR

**LOCAL VINE RIPENED & HEIRLOOM TOMATOES** Raw, Roasted, Dehydrated, Crispy Skins, Balsamic "Pearls", Olive Oil Dust, Toasted Quinoa, Basil

## Pasture, Sea & Field

Choice of One

\***ELK SIRLOIN** Rainier Cherry Glace Di Viande, Norkotah Pommes de Robuchon

OR

\***OPAKAPAKA** Seared, English Cucumber, Melted Leeks, Pancetta, Micro Lemon Balm

OR

**ROASTED HEIRLOOM CARROTS** Washington Mushrooms, Pickled Golden Delicious Apples, Black Garlic Gel, Carrot Green Salad

## Finale

**CARDAMOM POT DU CREME** Granola, Chocolate Rocks, Anise Infused Rainier Cherries, Nasturtium

**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\*