



# The Summit House

## A Tasting of Seafood

### Beginnings

Choice of One

**\*AHI TUNA TARTARE** *Hawaiian Line Caught, Crispy Capers, Dijon, Shallots, Baguette Crisps, Garlic Gel, Micro Arugula*

**OR**

**DECONSTRUCTED NEW ENGLAND CLAM CHOWDER** *Onion, New Crop Potatoes, Bacon Lardons, Littleneck Clams, Clam Fumet, Thyme Foam*

### Greenery

**LITTLE GEM LETTUCE** *Mustard Seed Vinaigrette, Pickled Red Onion, Shaved Heirloom Carrots, English Cucumber Carpaccio, Cracked Pepper*

### River & Ocean

Choice of One

**\*WASHINGTON SALMON** *Seared, Smoked Baby Clam "Nage", Roasted Tri-Color Carrots, Bacon Dust*

**OR**

**\*CORIANDER ENCRUSTED AHI**

*Hawaiian Seared Rare, Avocado Silk, Confit of New Crop Potatoes, Pickled Hon Shimeji Mushroom*

**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\**