



The Summit House

Wine Tasting Menu

Amuse Bouche

CHAMPAGNE POACHED PEI MUSSEL, CUCUMBER GELEE, MICRO CELERY

Beginning

TASTING OF BEETS, ROASTED, RAW, PICKLED, HERB GOAT CHEESE MOUSSE, TOASTED QUINOA

Ocean

**HAMACHI CARPACCIO, JALAPENO FLUID GEL, CARROT TOP SALAD, PONZU PEARLS, PICKLED MUSHROOMS*

Land

**RABBIT LOIN, SUMMER PNW TRUFFLES, PEA TENDRILS, CELERIAC PUREE*

Pasture

**PAVE OF NY STRIPLOIN, POMMES DAUPHINOISE, SMOKED MUSHROOMS, DEMI-GLACE*

Confection

LEMON MERINQUE, STRAWBERRY DUST, HIBISCUS PRESS SERVED TABLE SIDE, GRANOLA, 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**