

PEAKS

Appetizers

Pink Peppercorn Melted Brie \$11

*passion fruit caviar * grape comfiture * farmhouse crisps*

Sugar Cane Seared Ahi \$15

*flash-seared tuna in latin spices * cucumber ensalada * soy molasses*

Pheasant Ragout \$14

*sauté of boneless pheasant * foraged mushrooms * root vegetables
organic Amaltheia chevre cheesecake*

Flight of Ravioli \$10

*Trio of ravioli
butternut squash * mushroom * ricotta cheese*

'Vegan' Spaghetti" \$9

*thin strips of cold marinated zucchini * raw pomodoro sauce * shaved mushrooms.
(Suitable for a raw live food diet, vegan and gluten free)*

Soups

Classic 24/7 French Onion Soup \$8

*caramelized onion, * sherry * Gruyere cheese*

Soup Du Jour \$11

our chef's passion & the locals' favorite

Salads

Summit House Salad \$8

*hand selected baby iceberg wedge * seasonal vegetables
poppy seed grissini * candied-smoked almonds * green goddess dressing*

Young Romaine Salad \$9

*oven roasted vine ripe tomato * whole young leaves * Caesar dressing * wheat free croutons*

Point Reyes Blue \$8

*baby spinach * toasted spice cake * wild honey carrots
Point Reyes blue cheese snow * papaya seed dressing*

*Please make us aware of the need for separate checks prior to ordering.
An 18% gratuity is added to parties of ten or more*

Entrees

Lemon Seared Diver Scallops \$37

*roasted hearts of palm * pearl onions * haricot vert * morels * natural jus*

Sautéed Rice Dusted Walleye \$29

*toasted wild rice cake * braised Swiss chard * sherry-pear butter*

Pan Roasted Arctic Char \$27

*line caught * chenin blanc braised parsnips * saffron eggplant fondue * tarragon seawater*

Pork Madoc \$28

*apple wood smoked bone in pork prime rib
black sage apple-shallot butter * yam mash * sherry-vinegar jus*

Golden Valley Airline Chicken Breast \$26

*locally sourced, Hutterite raised, grilled bone-in and skin on
herb fragrance * chestnut roasted artichokes * praline bacon * Persian lime scented truffle broth*

Vegetable Mélange \$23

*roasted winter squash * wild mushrooms * sun choke * beluga lentils
braised Swiss chard * charred lemon-vinaigrette*

Braised Bison Short Rib \$ \$31

*molasses and red wine braised Bison * winter root vegetables * barley risotto*

Rendered Sweet and Sour Duckling \$25

*english pea coulis * aged white cheddar 'rice a roni' * huckleberry gastrique*

14oz New York \$35 or 16 oz. Rib-Eye \$39

*grilled certified Angus beef * yukon gold puree
caramelized pearl onions * mushrooms * bacon madeira jus*

*Your complete Satisfaction is our goal !
Please make us aware of allergies, dietary restrictions
or special requests and we will do our best
to accommodate your request.*