

DINNER

STARTERS

SIGNATURE BEET HUMMUS (GF, V)

Creamy beet hummus, charred avocado, whipped feta, chili crunch, marinated cucumbers, za'atar pita crisps, sumac, fresh herb salad

BLISTERED SHISHITO PEPPERS WITH LIME AND SEA SALT (V, GF)

Charred shishito peppers with a squeeze of lime

CAESAR SALAD

Crisp romaine hearts, white anchovy fillets, shaved Parmesan, house-made croutons, Caesar dressing, preserved lemon zest

TOMATO AND BURRATA SALAD (GF)

Heirloom tomatoes, charred pickled onions, creamy burrata, basil oil, aged balsamic, micro basil

MAINS

VEGETABLE LO MEIN (V, H)

Stir fried lo mein noodles, wild mushrooms, purple cabbage, snap peas, carrots, broccolini, chili garlic sauce, scallion, toasted sesame, Opaque Malbec 2021 (Paso Robles)

PAN-SEARED BLACK COD (GF)

Line caught, ginger-scallion sauce, wild mushrooms, black-garlic-infused forbidden black rice San Simeon Sauvignon Blanc 2023 (Paso Robles)

GRILLED FLAT IRON STEAK (GF)

Black garlic purée, Brussels sprouts, charred pickled onions, pancetta crisps, herb-roasted fingerling potatoes Opaque Darkness Red Blend 2020 (Paso Robles)

ROAST AIRLINE CHICKEN BREAST (GF, H)

Preserved lemon, caramelized onions, charred avocado, heirloom tomato jam, sautéed asparagus, toasted quinoa salad Riboli Family Reserve Chardonnay 2018 (Napa Valley)

STEELHEAD TROUT (GF)

Grilled steelhead trout, olive tapenade, artichokes, preserved lemon vinaigrette, wild mushroom & farro risotto Highlands 41 Chardonnay 2022 (Paso Robles)

ELLORE

(V) – Vegan | (GF) Gluten Friendly | (H) Heart Healthy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Resident meals are included. Guests are welcome to join and will be charged the menu price for each item.

DINNER

SANDWICHES

THE SUMMIT BURGER

Caramelized onions, thick-cut bacon, farmhouse cheddar, arugula, roasted garlic aioli, brioche bun, choice of side

BUILD YOUR OWN ENTREE

Choice of protein with any combination of starch, vegetable and sauce

PROTEIN: Pan Seared Black Cod | Grilled Flat Iron Steak | Roast Airline Chicken Breast | Grilled Steelhead Trout

STARCH: Baked Potato | Herb-Roasted Fingerling Potatoes | Vegetable Lo Mein Noodles | Forbidden Rice

VEGETABLES: Roasted Baby Carrots | Charred Broccolini | Brussels Sprouts | Sautéed Asparagus

SAUCE: Ginger-Scallion Sauce | Red Wine Demi | Heirloom Tomato Jam | Preserved Lemon Vinaigrette

SIDES

FRENCH FRIES (GF)

ONION RINGS (GF)

SWEET POTATO WEDGES (V, GF)

POTATO CHIPS (GF)

SEASONAL FRUIT SALAD (GF, V, H)

DESSERTS

CLASSIC TIRAMISU

Espresso-soaked ladyfingers, mascarpone cream, cocoa dust

CHOCOLATE HAZELNUT ÉCLAIR

Mini éclairs filled with hazelnut cream, chocolate glaze

BLOOD ORANGE PANNA COTTA (GF)

Vanilla panna cotta with blood orange reduction

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CHEF'S DAILY CREATIONS

BREAKFAST

LEMON RICOTTA PANCAKES

with stone fruit compote and vanilla chantilly crème

SOUP DU JOUR

Tom Kai with light coconut and lime broth, mushroom, tomato, lemongrass and chicken

LUNCH

GREEK LAMB LAVASH WRAP

with pomegranate molasses glaze and cucumber mint yogurt salad

DINNER

MISO GLAZED BLACK COD

with bok choy, forbidden rice and ginger beurre blanc

OR

BRAISED WAGYU SHORTRIBS

with roasted fingerling potatoes, charred zucchini, crispy shallots and coffee demiglace

DESSERT

PASSIONFRUIT PANNA COTTA

with mango gelle and vanilla bean wafer cookie

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