

Lunch Party Menu

First Course

(Choice of one)

Summit House Salad

A Tossing of Bibb Lettuce with Pancetta, Pecans
Gruyere Cheese and Croutons with an Olive Oil
and Mustard Vinaigrette

Caesar Salad

Crisp Romaine Lettuce tossed with our
Classic Caesar Dressing and
Shaved Reggiano Parmesan Cheese

California Baby Greens

A delicate mixture of Baby Greens tossed with Dried Cranberries,
Caramelized Walnuts and Balsamic Vinaigrette Dressing topped
with Point Reyes Blue Cheese

Main Course

(Choice of three)

Slow Roasted Prime Ribs of Beef

Carved to Order, served with Creamed Spinach,
Creamed Corn au Gratin
Whipped Cream Horseradish
Cottage 38.
Summit Cut 42.

Filet Mignon

Oak Wood Grilled Center Cut 7oz.
Beef Tenderloin Steak with Straw Onions
and a Port Wine Reduction
7 oz 46.
10 oz 52.

Jidori Chicken

Jidori Breast of Chicken stuffed with
Prosciutto, Artichoke Hearts,
Sundried Tomatoes, and Crimini Mushrooms 33.

Wild King Salmon

Sauteed with a Brown Sugar Citrus Glaze,
atop sauteed Tatsoi Spinach 37.

Herb Stuffed Breast of Chicken

With Brandied Apricot Demi Glace 33.

John Dory

Pan Seared with Toasted Macadamia Nut and
Crumb Topping, Lemon Butter Sauce 38.

Desserts

(Choice of one)

English Trifle

Layers of Rum and Brandy Soaked Cake with
English Custard, Strawberries, Chantilly
Cream and Toasted Almonds 9.

Three Chocolate Torte

Layers of Chocolate Meringue and
Chocolate Mousse, topped with Belgian
Ganache 9.

Creme Brulee

The Summit House "Burnt" Creme, with
fresh Vanilla Bean 9.

New York Cheesecake

Strawberry and Grand Marnier Sauce 9.