

SUMMIT



THE ROOFTOP AT CONRAD

BITES

BBQ Oysters* Copper Kettle Bourbon, Chipotle Butter	24
Cheese & Charcuterie Local Honey, Pickled Vegetable	32
Charred Octopus Guajillo Glaze, Fermented Garlic Aioli, Early Corn	26
Squash Blossom Rangoon Charred Ramps, Goat Ricotta	19
Poached Shrimp* Cocktail Sauce, Citrus	25
Shishito Pepper Lavender White Soy, Toasted Sesame	19

"PARTLY SUNNY"

Cooked by harnessing the power of the sun. Click [here](#) for more information of solar cooking

Sol Pollo Papusa Black Beans, Pickled Cabbage, Crema	22
Sun Roasted Beet Tartar* Rice Paper Crackers, Cured Egg Yolk, Merry Goat Round	18
Corn & Crab Fondue Crema, Cotija, Tajin, Crab Crackers	34

DESSERT

Key Lime Pie in a Jar Coconut Graham Streusel, Smoked Vanilla Marshmallow Fluff	12
Cherries Jubilee Cherry Semifreddo, Flourless Chocolate Cake	12