

THE SUR HOUSE

"FOR THE LAND, THE SEA IS BEAUTIFUL, FOR THE SEA, THE LAND IS BEAUTIFUL, FOR US HERE IN BIG SUR, BOTH ARE DELICIOUS"
Executive Chef Zachary Ladwig

SERVED DAILY 5pm-9pm

3 Courses \$110

FIRST

HARVEST LETTUCES V/VO/NF

Hass Avocado, Pickled Shallot, Green Goddess Dressing, Brioche Crumble

CALIFORNIA KING SALMON NF

Cured, Buttermilk, Kohlrabi, Turnip, Apple, Dashi

A SALAD OF AUTUMN TURNIPS GF/NF

Smoked Local Fish, Poppy Seed Dressing

CALIFORNIA DUNGENESS CRAB GF

Koshihikari Rice, Lemongrass, Pea Tendril, Crab Sabayon

JERUSALEM SUNCHOKES GF/V

Roasted Grapes, Aged Cheddar, Brown Buttered Sauce

ORGANIC CARROTS GF/V/VO

Preserved Apricots, Toasted Pine Nuts, Sumac Yogurt, Pickled Huckleberries, Carrot-Miso Dressing

CELERIAC AND FRENCH BUTTER PEAR POTAGE NF/DF/VO

Toasted Pepita Granola, Bacon Jam, Pumpkinseed Oil

SECOND

PAN ROASTED SABLEFISH GF/NF

Butternut Squash, Apple, Speck Ham

BEEF RIBEYE NF/GF

Potato au gratin, Asparagus, Asparagus Purée Bordelaise, Lion's Mane Mushrooms

FOGLINE FARMS CHICKEN

Butternut Spaetzle, Wilted Spinach, Pecans, Wild Mushroom Vinaigrette

CALIFORNIA HALIBUT NF

Stewed Peppers and Onions, Polenta, Saffron Emulsion

SAFFRON GNOCCHI SARDI NF/VO

Confit Chicken, Crushed Tomato, Aleppo Pepper, Beemster Cheese

CAULIFLOWER STEAK GF/VG

Braised Prunes, Pepita, Meyer Lemon Parsley Salad, Sherry Vinaigrette

THIRD

CINNAMON APPLE GALETTE V

Heirloom Apple Filling, Amaretto Ice Cream

S'MORES TACO

72% Chocolate Cremeux, Canella Sablé, Caramel, Smoked Chocolate Ice Cream

LEMON TART

Whipped Ricotta, Blueberry Basil Ice Cream, Espelette Honey

DULCEY BAV GF

Autumn Berry, Dark Chocolate Biscuit, Raspberry Rose Sorbet

CARROT CAKE

Cheesecake Mousse, Bourbon Caramel Walnuts

Brûlée GF

Dried Meringue, Berries

V=Vegetarian / VG=Vegan / VO=Vegan Option / NF=Nut Free / GF=Gluten Free / DF=Dairy Free

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Please notify your server if you have any allergies or require special food preparation; we will make every attempt to accommodate your needs.