

# 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 \$95 - Wine Pairing \$75

## FIRST

### HARVEST OF LETTUCE <sup>GF/V</sup>

Black Berries, Toasted Hazelnuts, Fresh Ricotta, Aged Balsamic  
Vinaigrette

*Salvo Foti "Aurora" Carricante - Sicily, IT*

### CALIFORNIA KING SALMON <sup>GF/NF</sup>

Beet Cured, Buttermilk, Orange, Bagel Crisps

*Epoch Rosé- Paso Robles, CA*

### FOUR ORGANIC HEIRLOOM MELONS <sup>GF/NF</sup>

L'aquercia Prosciutto, Big Rock Bleu Cheese, Lime, Olive Oil

*Etude Pinot Gris- Healdsburg, CA*

### PRAWNS <sup>GF/NF</sup>

Chimichurri, Lemon, Smoked Sea Salt, Olive Oil

*Talbott Chardonnay- Lucia Highlands, CA*

### ORGANIC CARROTS <sup>GF/V</sup>

Humboldt County Huckleberries, Toasted Pine Nuts  
Carrot-Miso Dressing

*Dominique Roger "Dom du Carrou"- Sancerre, FR*

### CELERIAC AND FRENCH BUTTER PEAR POTAGE <sup>NF/DF</sup>

P.X. Onions, Potato Cheddar Croquette, Cured Pork Belly

*Schramsburg Blanc de Blanc- Calistoga, CA*

## SECOND

### HAND HARVESTED SCALLOPS <sup>GF/NF</sup>

Parsnip, Apple, Guanciaie

*Far Niente Chardonnay- Napa, CA*

### BEEF STRIPLOIN <sup>NF/GF</sup>

King Trumpet Mushrooms, Frisée, Sauce Bordelaise

*Turnbull Cabernet Sauvignon- Napa Valley, CA*

### FOGLINE FARMS CHICKEN <sup>NF</sup>

Tokyo Turnips, Quince, White Chanterelle Mushrooms, Gnocchi,  
Yeasted Chicken Jus

*Massolino Nebbiolo- Langhe, IT*

### MONTEREY BAY SABLEFISH <sup>NF</sup>

Fennel Barigoule, Cranberry Beans, Herbal Nage

*Dominique Roger "Dom du Carrou"- Sancerre, FR*

### HOUSE MADE CAVATELLI <sup>NF</sup>

Broccolini, Parmesan, Pea Tendril

*Selbach-Oster Riesling- Mosel, DE*

### ROASTED 898 SQUASH <sup>NF/GF/VG</sup>

Quinoa, Smoked Grapes, Corn Relish, Sherry Vinaigrette

*Saxon Brown Chardonnay. Santa Lucia CA*

## THIRD

### CINNAMON APPLE GALETTE <sup>V</sup>

Heirloom Apple Filling, Amaretto Ice Cream

*Navarro Late Harvest Gewurztraminer*

### LEMON TART

Whipped Ricotta, Blueberry Basil Ice Cream, Espelette Honey

*Navarro Late Harvest Gewurztraminer*

### CARROT CAKE

Cheesecake Mousse, Bourbon Caramel Walnuts

*Far Niente Dolce*

### S'MORES TACO

Cinnamon-Sugar Sablé, Valrhona Chocolate Cremeux, Vanilla Bean

Caramel Sauce, Smoked Chocolate Ice Cream, Brown Sugar Crumbles

*Mr. Black Coffee Liqueur*

### FLOURLESS CHOCOLATE TORT <sup>NF/GF</sup>

Blackberry, Passion Fruit Crème, Coco Nougatine

*Taylor Fladgate 10yr Tawny Port*

### BRÛLÉE <sup>GF</sup>

Dried Meringue, Berries

*Merry Edwards Late Harvest Sauvignon Blanc*

V=Vegetarian/VG=Vegan/NF=Nut Free/GF=Gluten Free/DF=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.