

# 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 Fruits, Hazelnuts, Beets, Ricotta, Aged Balsamic Vinaigrette  
*Salvo Foti "Aurora" Carricante - Sicily, IT*

### AHI TUNA TARTARE <sup>GF/NF</sup>

Salted Ventana Strawberries, Nasturtiums, Avocado Sauce  
*Epoch Rosé- Paso Robles, CA*

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

Laqueria Prosciutto, Big Rock Bleu Cheese, Lime, Olive Oil  
*Etude Pinot Gris- Healdsburg, CA*

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

Chimichurri, Lemon, Smoked Sea Salt, Olive Oil  
*Talbott Chardonnay- Lucia Highlands, CA*

### ORCHARD STONE FRUITS & HEIRLOOM TOMATOES <sup>GF/V</sup>

Ricotta Salata, Garden Herbs, Almonds, Arbequina Olive Oil  
*Daou Sauvignon Blanc- Paso Robles, CA*

### STRAWBERRY GAZPACHO <sup>GF/NF/DF/V</sup>

Lemon, Cucumber, Flowering Garden Herbs  
*Schramburg Blanc de Blanc- Calistoga, CA*

## SECOND

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

Grilled Leeks, Green Onion Sauce  
*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>

Delta Asparagus, Gnocchi, Yeasted Chicken Jus, Charred Hops  
*Massolino Nebbiolo- Langhe, IT*

### CALIFORNIA WHITE BASS <sup>NF</sup>

Summer Bean Cassoulet, Herbal Nage  
*Dominique Roger "Dom du Carrou"- Sancerre, FR*

### ORGANIC SWEET CORN CAVATELLI <sup>NF</sup>

Chorizo, Lime, Cilantro  
*Selbach-Oster Riesling- Mosel, DE*

### ROASTED FAIRYTALE EGGPLANT <sup>NF/GF/VG</sup>

Confit Heirloom Tomato, Charred Eggplant Puree, Pickled Onion  
*L'Aventure "Optimus"- Paso Robles, CA*

## THIRD

### SEASONAL GALETTE <sup>V/NF</sup>

Local Fruit Filling, Crème Fraîche 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*

### CAMBOZOLA SUNDAE

Waffle Bowl, Spiced Pecans, Manuka Honey, Pear  
*Broadbent 10yr Malmsey Madeira*

### 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.