

# THE SUR HOUSE

## DINNER MENU



At The Sur House we are inspired by this rich, yet secluded region. Through our own organic garden and thoughtful selection of local purveyors we showcase Big Sur's seasonal bounty whenever possible. Our modern American cuisine, deeply rooted in the unique styles and bold flavors of California's central coast, blends classic preparations with contemporary flair. We welcome you.

### TO BEGIN

wine pairing accompaniments 55

<b>ROASTED SQUASH SALAD</b> hearty greens, midnight moon, spiced pecans, cider mustard vinaigrette V / GF <i>Pascal Jolivet Sancerre</i>	18
<b>SPANISH OCTOPUS</b> blistered pepper, sunflower ajo blanco, aigre doux, aleppo vinaigrette GF / NF <i>La Marea Albariño</i>	21
<b>WINTER BRUSCHETTA</b> braised greens, bacon, mushroom ragout, smoked cheddar NF <i>La Marea Albariño</i>	22
<b>KALE AND WHITE BEAN SOUP</b> italian sausage, salsa verde toast, parmesean NF <i>Tondre Pinot Noir</i>	18
<b>BABY CARROTS</b> pomegranate, zhoug, coconut yogurt, pumpkin seed gremolata VG / GF / NF <i>Tondre Pinot Noir</i>	22
<b>"CHORIZO" TOSTADA</b> blue corn, brokaw avocado, potatoes, pickled onion VG / GF / NF <i>Seabold Grenache</i>	25

### TO CONTINUE

<b>PACIFIC BASS</b> sunchoke, winter citrus, vanilla, hazelnut, chilis DF / GF <i>Small Vines Pinot Noir</i>	33
<b>FOGLINE FARM CHICKEN</b> mole poblano, delicata squash, herb salad, queso fresco <i>I. Brand "Escolle" Chardonnay</i>	45
<b>SHORT RIB au POIVRE</b> russian fingerling potato, parmesan GF <i>Ch. Montelena Cabernet Sauvignon</i>	55
<b>ARTIC CHAR</b> celery root, smoked grape and marcona almond relish GF / DF <i>Small Vines Pinot Noir</i>	42
<b>ANSON MILLS POLENTA INTERGRALE</b> blonde miso, hakurei turnip, broccolini, tofu, salsa macha VG / GF / NF <i>Chappellet Chenin Blanc</i>	37
<b>SPAGHETTI</b> dungeness crab, fennel, calabrian chili, argan oil NF <i>Weingutt Wittman Riesling</i>	30

### SIMPLY PREPARED

create a balanced entrée using fresh and local ingredients, simply grilled, sautéed or roasted

#### PROTEINS

FOGLINE FARM CHICKEN 40

ARTIC CHAR 38

SHORT RIB 50

ORGANIC TOFU 35

#### STARCH

POLENTA

FINGERLING POTATO

BASMATI RICE

#### FARM FRESH

MUSHROOMS

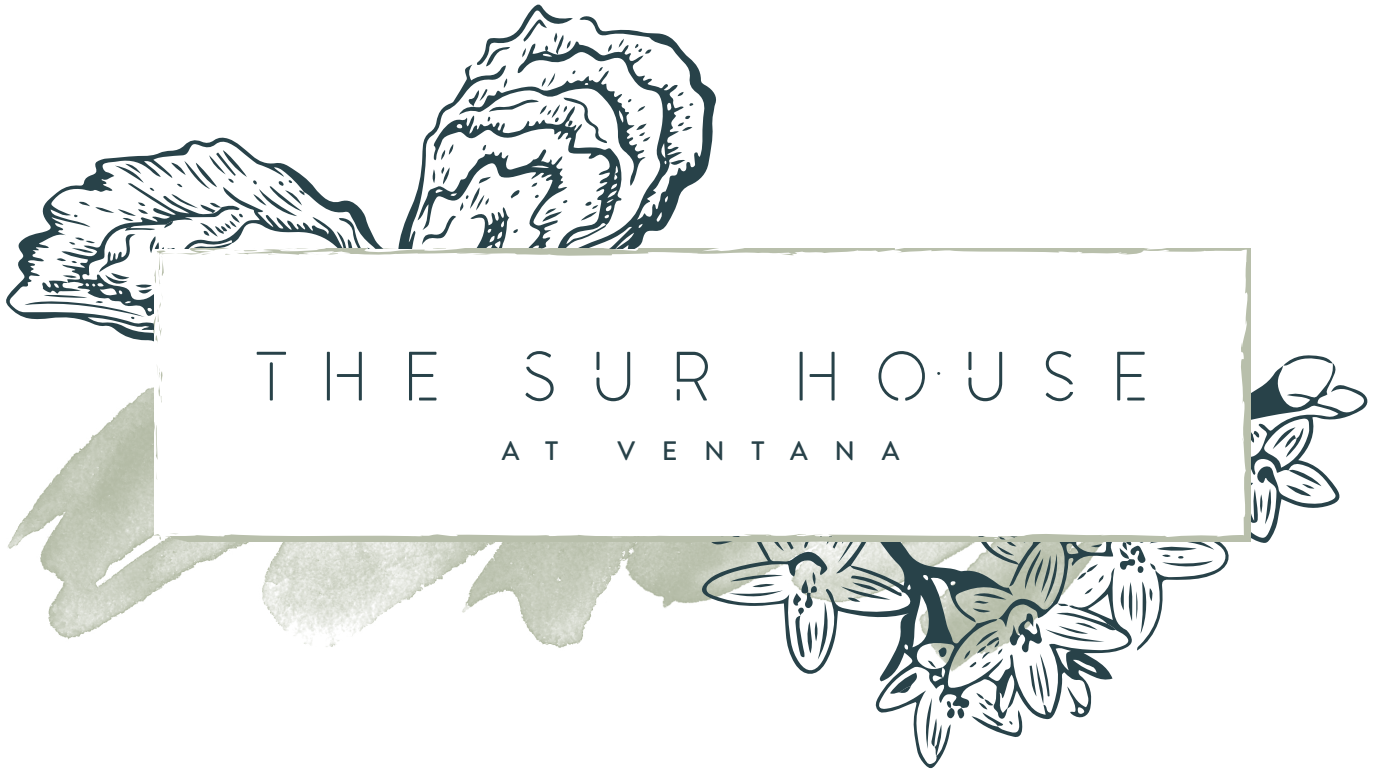
BROCCOLINI

CELERY ROOT

RAINBOW CHARD

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 food allergies or require special food preparation; we will make every attempt to accommodate your needs.

Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness.



# THE SUR HOUSE

AT VENTANA

## TO FINISH

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**CAMBOZOLA SUNDAE** V 17

*Blandy's 10yr. Malmsey Madeira*  
snickerdoodle waffle bowl, spiced pecans, manuka honey, pear

**APPLE GOAT CHEESE TART** 17

*Blandy's 10yr. Malmsey Madeira*  
fresh apple salad, candied walnuts, balsamic glaze

**DULCEY BRULEE** GF 17

*Chesebro Late Harvest Sauvignon Blanc*  
chocolate sable, apricot, guanaja ganache  
meringue

**SEASONAL FRUIT SALAD** VG / NF / GF 15

*Chesebro Late Harvest Sauvignon Blanc*  
mint

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