

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.

Inclusive meal package is comprised of an appetizer, an entrée and a dessert per person

APPETIZER

Wine pairing accompaniments 55

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

ENTRÉE

PACIFIC BASS sunchoke, citrus, vanilla, hazelnut, chili <i>Small Vines Pinot Noir</i>	GF
FOGLINE FARM CHICKEN mole poblano, roasted squash, herb salad, queso fresco <i>I. Brand "Escolle" Chardonnay</i>	
SHORT RIB au POIVRE russian fingerling potato, parmesan, arugula <i>Hagafen Wieruszowski Vyd. Cabernet Sauvignon</i>	GF / NF
ARCTIC CHAR celery root, wilted kale, smoked grape and marcona almond relish <i>Small Vines Pinot Noir</i>	GF / DF
ANSON MILLS POLENTA INTEGRALE blonde miso, hakurei turnip, broccolini, tofu, salsa macha <i>Chappellet Chenin Blanc</i>	VG / GF / NF
SPAGHETTI dungeness crab, fennel, calabrian chili <i>Weingut Wittman Riesling</i>	NF

SIMPLY PREPARED

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

PROTEINS

FOGLINE FARM CHICKEN

ARTIC CHAR

SHORT RIB

ORGANIC TOFU

STARCH

POLENTA

FINGERLING POTATO

BASMATI RICE

FARM FRESH

MUSHROOMS

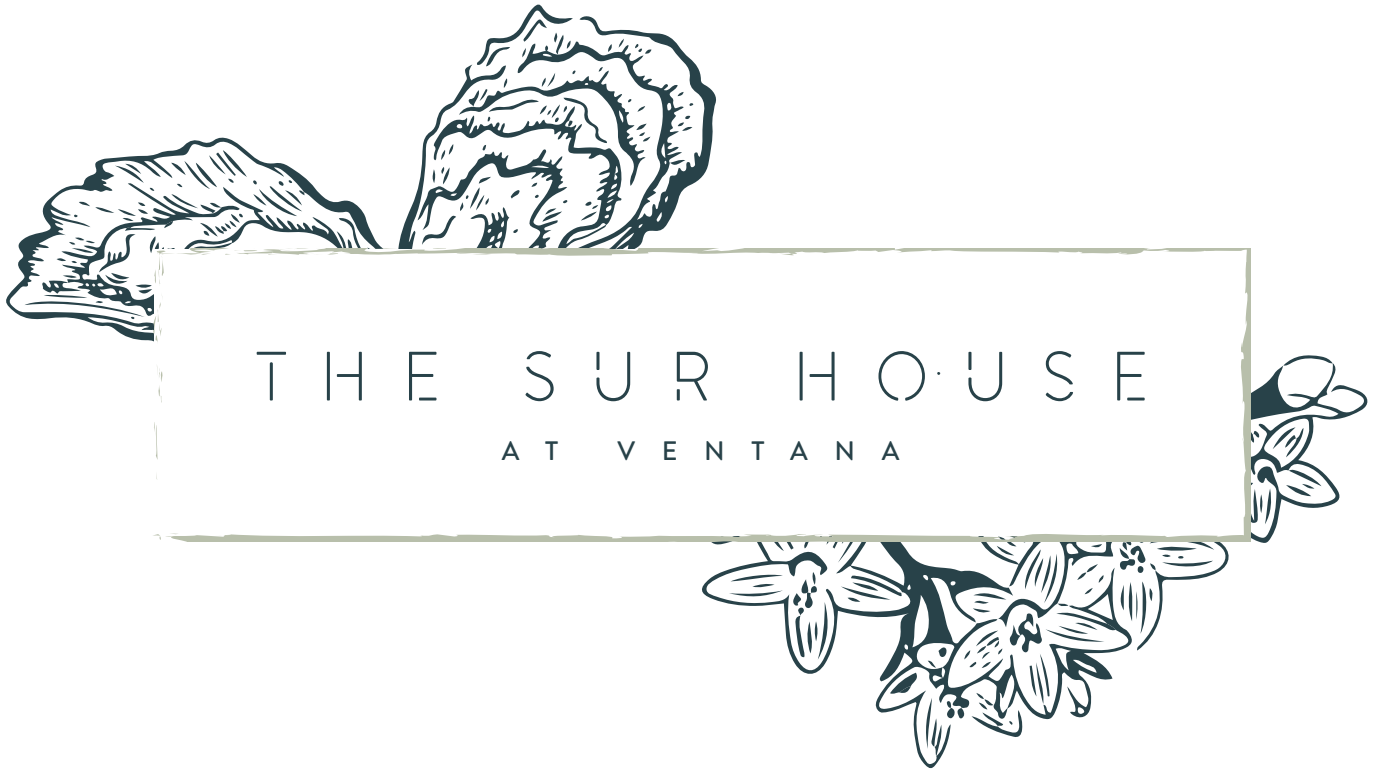
BROCCOLINI

CELERY ROOT

RAINBOW CHARD

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

The Department of Public Health advises that eating raw or under cooked 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.



THE SUR HOUSE
AT VENTANA

DESSERT

APPLE GOAT CHEESE TART

fresh apple salad, candied walnuts, balsamic glaze

Broadbent 10yr. Malmsey Madeira

DULCEY BRULEE

*chocolate able, apricot, guanaja ganache
meringue*

Chesebro Late Harvest Sauvignon Blanc

GF

CAMBOZOLA SUNDAE

*snickerdoodle waffle bowl, spiced pecans,
manuka honey, pear*

Broadbent 10yr. Malmsey Madeira

V

SEASONAL FRUIT SALAD

mint

Chesebro Late Harvest Sauvignon Blanc

VG / NF / GF