

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 V / GF
Marine Dubard Sauvignon Blanc

SPANISH OCTOPUS blistered pepper, sunflower ajo blanco, mandarin, aleppo vinaigrette DF / NF
La Marea Albariño

BRUSCHETTA braised greens, bacon, mushroom ragoût, smoked cheddar NF
Vincent Dampt Petit Chablis

KALE AND WHITE BEAN SOUP italian sausage, salsa verde toast, parmesan NF
Stolo Gewurztraminer

BABY CARROTS pomegranate, zhoug, coconut yogurt, pumpkin seed gremolata VG / GF / NF
Stolo Gewurztraminer

MUSHROOM "CHORIZO" TOSTADA blue corn, brokaw avocado, potatoes, pickled onion VG / GF / NF
Adroit Gamay

ENTRÉE

PACIFIC BASS sunchoke, citrus, vanilla, hazelnut, chili GF
Vinca Minor Rosé of Carignan

FOGLINE FARM CHICKEN mole poblano, roasted squash, herb salad, queso fresco
I. Brand "Escolle" Chardonnay

SHORT RIB au POIVRE russian fingerling potato, parmesan, arugula GF / NF
Forlorn Hope Sangiovese

ARCTIC CHAR celery root, wilted kale, smoked grape and marcona almond relish GF / DF
Santa Cruz Mountain Vineyards Pinot Noir

ANSON MILLS POLENTA INTEGRALE blonde miso, hakurei turnip, broccolini, tofu, salsa macha VG / GF / NF
August West Pinot Noir

SPAGHETTI dungeness crab, fennel, calabrian chili NF
Selbach Oster "Feinherb" Riesling

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

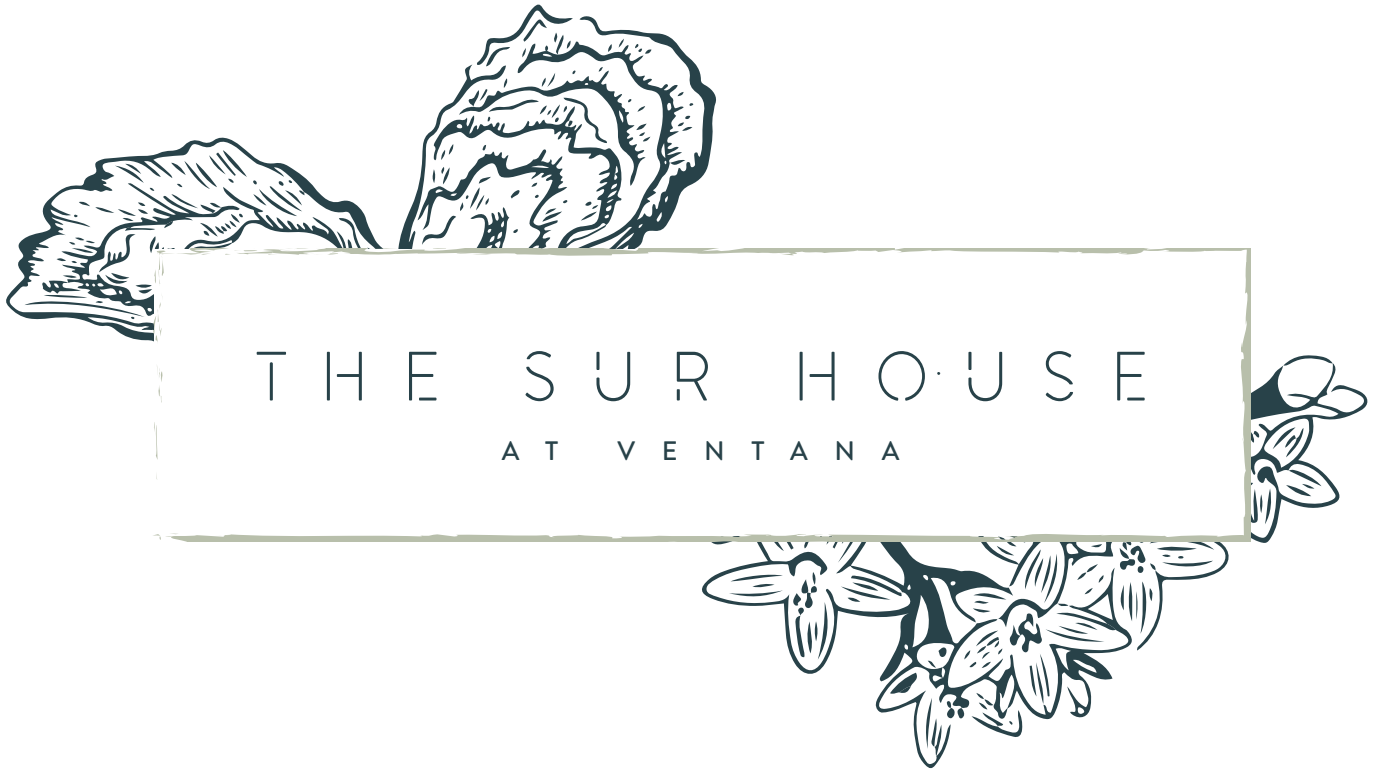
BROCCOLINI

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

Taylor Fladgate 10yr. Tawny Port

DULCEY BRULEE

GF

*chocolate sable, apricot, guanaja ganache
meringue*

Chesebro Late Harvest Sauvignon Blanc

CAMBOZOLA SUNDAE

V

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

Taylor Fladgate 10yr. Tawny Port

SEASONAL FRUIT SALAD

VG / NF / GF

mint

Chesebro Late Harvest Sauvignon Blanc