

# 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, green plum 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>Castello di Neive Barbaresc</i>	18
<b>BABY CARROTS</b> pomegranate, zhoug, coconut yogurt, pumpkin seed gremolata VG / GF / NF <i>Adroit Gamay</i>	25
<b>"CHORIZO" TOSTADA</b> blue corn, brokaw avocado, potato, carrot top, pickled onion VG / GF / NF <i>Seabold Grenache</i>	22

### TO CONTINUE

<b>ORGANIC CAULIFLOWER</b> nebrodini mushroom conserva, olive, sweet onion cream, saba, espelette pepper VG / GF / NF <i>Small Vines Pinot Noir</i>	33
<b>FOGLINE FARM CHICKEN</b> mole poblano, delicata squash, herb salad, queso fresco <i>Chappellet Chenin Blanc</i>	45
<b>FLANNERY BEEF NY STRIPLON</b> cauliflower, pinot juice, cabbage, tropea onion agrodolce, carrot confit GF / NF <i>Ch. Montelena Cabernet Sauvignon</i>	65
<b>ARTIC CHAR</b> celery root puree, baby kale, smoked grape and marcona almond relish GF <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>DURUM WHEAT SPAGHETTI</b> green chile, almond pesto, tomato, grana padano V <i>Cosimo Taurino Salice Salentino</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 42

FLANNERY BEEF NY STRIPLON 60

ORGANIC TOFU 35

#### STARCH

POLENTA

YUKON GOLD POTATO

BASMATI RICE

#### FARM FRESH

MUSHROOMS

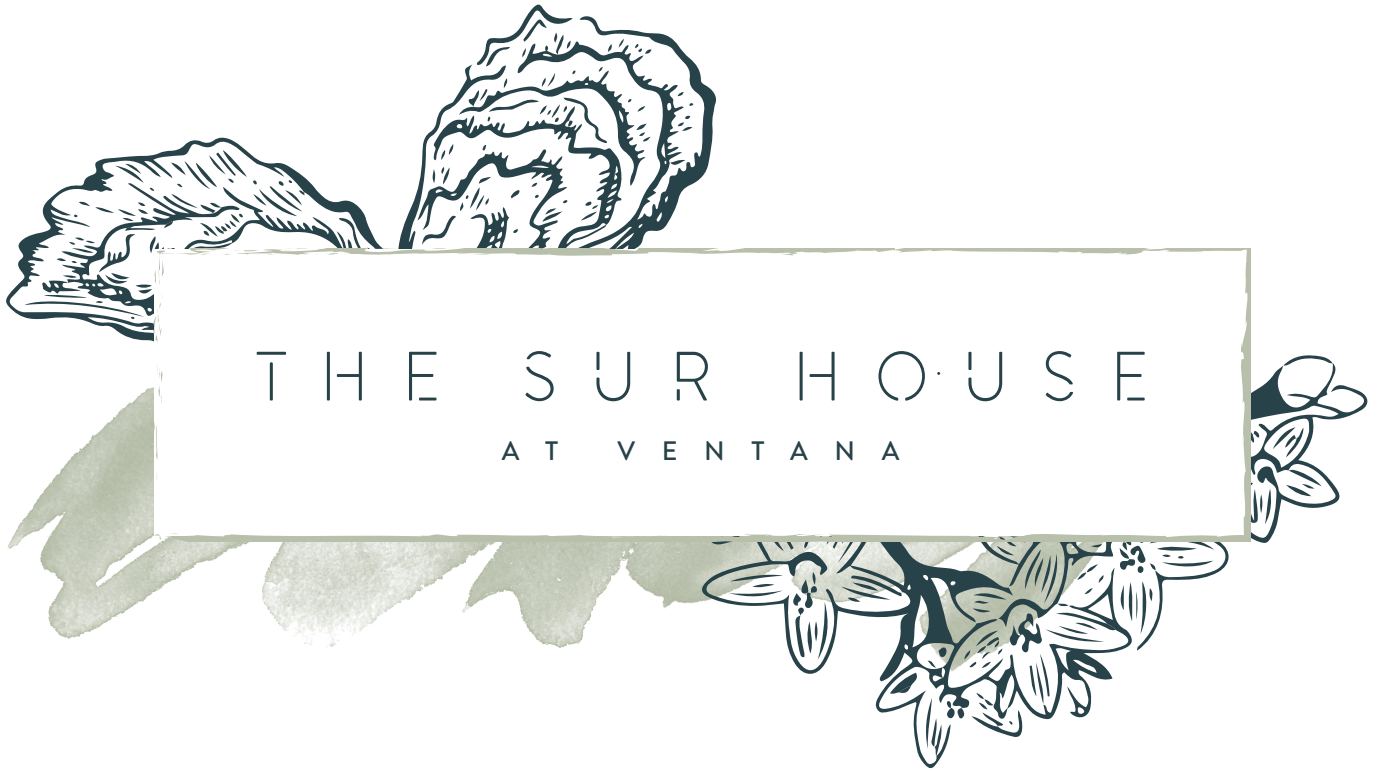
BROCCOLINI

CAULIFLOWER

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

<b>APPLE GOAT CHEESE TART</b>		17
<i>fresh apple salad, candied walnuts, balsamic glaze</i>		
<i>Blandy's 10yr. Malmsey Madeira</i>		
<b>STRAWBERRY SHORTCAKE</b>	V / NF	17
<i>basil, crème fraiche</i>		
<i>Chesebro Late Harvest Sauvignon Blanc</i>		
<b>CAMBOZOLA SUNDAE</b>	V	17
<i>snickerdoodle waffle bowl, spiced pecans, manuka honey, pear</i>		
<i>Blandy's 10yr. Malmsey Madeira</i>		
<b>SEASONAL FRUIT SALAD</b>	V / VG / NF / GF	15
<i>frozen rosé, mint</i>		
<i>Chesebro Late Harvest Sauvignon Blanc</i>		