

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.

All-Inclusive meal package is comprised of one begin, one continue, and a dessert per person

TO BEGIN

wine pairing accompaniments 55

ROASTED SQUASH SALAD hearty greens, midnight moon, spiced pecans, cider mustard vinaigrette V / GF
Pascal Jolivet Sancerre

SPANISH OCTOPUS blistered pepper, sunflower ajo blanco, green plum aigre doux, aleppo vinaigrette GF / NF
La Marea Albariño

WINTER BRUSCHETTA braised greens, bacon, mushroom ragout, smoked cheddar NF
La Marea Albariño

KALE AND WHITE BEAN SOUP italian sausage, salsa verde toast, parmesan NF
Castello di Neive Barbaresco

BABY CARROTS pomegranate, zhoug, coconut yogurt, pumpkin seed gremolata VG / GF / NF
Adroit Gamay

"CHORIZO" TOSTADA blue corn, brokaw avocado, potato, carrot top, pickled onion VG / GF / NF
Seabold Grenache

TO CONTINUE

ORGANIC CAULIFLOWER nebrodini mushroom conserva, olive, sweet onion cream, saba, espelette pepper VG / GF / NF
Small Vines Pinot Noir

FOGLINE FARM CHICKEN mole poblano, delicata squash, herb salad, queso fresco
Chappellet Chenin Blanc

FLANNERY BEEF NY STRIPLOIN cauliflower, pinot juice, cabbage, tropea onion agrodolce, carrot confit GF / NF
Ch. Montelena Cabernet Sauvignon

ARTIC CHAR celery root puree, baby kale, smoked grape and marcona almond relish GF
Small Vines Pinot Noir

ANSON MILLS POLENTA INTERGRALE blonde miso, hakurei turnip, broccolini, tofu, salsa macha VG / GF / NF
Chappellet Chenin Blanc

DURUM WHEAT SPAGHETTI green chile, almond pesto, tomato, grana padano V
Cosimo Taurino Salice Salentino

SIMPLY PREPARED

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

PROTEINS

FOGLINE FARM CHICKEN

ARTIC CHAR

FLANNERY BEEF NY STRIPLOIN

ORGANIC TOFU

STARCH

POLENTA

YUKON GOLD POTATO

BASMATI RICE

FARM FRESH

MUSHROOMS

BROCCOLINI

CAULIFLOWER

RAINBOW CHARD

TO FINISH

APPLE GOAT CHEESE TART
fresh apple salad, candied walnuts, balsamic glaze
Blandy's 10Yr. Malmsey Madeira

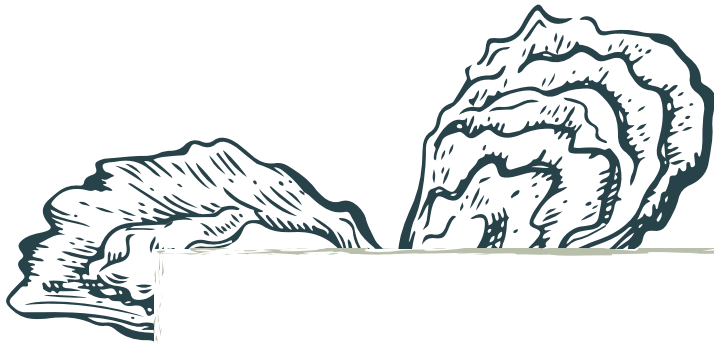
STRAWBERRY SHORTCAKE V / NF
basil, crème fraiche
Chesebro Late Harvest Sauvignon Blanc

CAMBOZOLA SUNDAE V
snickerdoodle waffle bowl, spiced pecans, manuka honey, pear
Blandy's 10Yr. Malmsey Madeira

SEASONAL FRUIT SALAD V / VG / NF / GF
frozen rosé, mint
Chesebro Late Harvest Sauvignon Blanc

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

