

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 wherever 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
Wine pairing \$65

APPETIZER

CARROT SOUP Coconut, Candied Carrot, Crushed Almonds <i>Selbach-Oster "Feinherb" Riesling</i>	VG / GF	\$18
SPANISH OCTOPUS Blistered Pepper, Sunflower Ajo Blanco, Mandarin, Aleppo Vinaigrette <i>La Marea Albarino</i>	DF / NF	\$21
COMPRESSED BEET "POKE" Persian Cucumber, Radish, Avocado, Wakame, Togarashi, Sesame Wonton Chips or substitute Ahi Tuna for Beet <i>Joyce Rose</i>	NF	\$25
SPRING CHICORY SALAD CA Stone Fruit, Cherries, Napa Mustard Seed, Spiced Walnuts, Laura Chenel Goat Cheese, Jamon Iberico, Balsamic <i>La Marea Albarino</i>	GF	\$18
TWICE COOKED PORK BELLY Star Anise, Shaoxing, Tamari, Ginger, Apple Daikon Puree, Charred Broccolini <i>Laurent-Perrier Brut Champagne</i>	GF / NF	\$35
ASPARAGUS SALAD Zuckerman's Delta Asparagus, Lentil Salad, Poached Ventana Cage Free Egg, Aleppo Pepper, Vanilla Bean Vinaigrette <i>Marine Dubard Sauvignon Blanc</i>	V / GF / NF	\$18
SHRIMP SALAD Green Papaya, Nuoc Cham, Celery, Tofu, Carrot, Rau Ram, Peanuts, Crispy Shallot <i>Bichi "No Name" Rose</i>	GF	\$21

ENTRÉE

GARGANELLI PASTA Wild Boar Bolognese, Burrata Cheese, Arugula Pesto <i>La Spinetta Barbera d'Asti</i>	NF	\$49
ROASTED HALIBUT Watsonville Artichoke Barigoule, New Potatoes, Fennel, Spring Leek, Green Garlic Aioli <i>Lucia "Soberanes" Chardonnay</i>	GF / NF	\$60
BLACK BASS Ginger, Scallion, Cilantro, Soy Glaze, Steamed Rice, Pea Shoots, Chili Crisp <i>Lares Aligote</i>	GF / NF	\$55
FLAT IRON STEAK Porcini Rubbed, Cauliflower Mash, Roasted Cauliflower, Garden Chimichurri, Wilted Greens, Cipollini Demi <i>Turnbull Caberent Sauvignon</i>	GF / NF	\$64
RACK OF LAMB Celery Root Puree, Monterey Mushrooms, English Peas, Pinot Jus <i>Santa Cruz Mountain Vineyards Pinot Noir</i>	GF / NF	\$64
FOGLINE FARM CHICKEN Moroccan Roasted, Preserved Lemon, Gaeta Olives, Couscous, Kale, Natural Jus <i>Rootdown Wines Grenache Blanc</i>	NF	\$45
HERITAGE FARM PORK TENDERLOIN Spice Rubbed, Farro Verde, Grilled Peach, Cherry Balsamic Moustarde <i>Dom. Faiveley Mercurey 1er Cru</i>	GF / NF	\$55
MONTEREY MUSHROOM & ORGANIC TOFU Mushroom Dashi Broth, Forbidden Rice, Wild Ventana Garden Greens, Spring Shelling Beans <i>Laurent-Perrier Brut Champagne</i>	VG / GF / NF	\$40
GRAIN PILAF Eggplant, Summer Squash, Zucchini, Portabello Mushrooms, Grilled CA Stone Fruit, Heirloom Tomatoes, Salsa Macha, Almonds <i>Santa Cruz Mountain Vineyards Pinot Noir</i>	V / VG	\$40

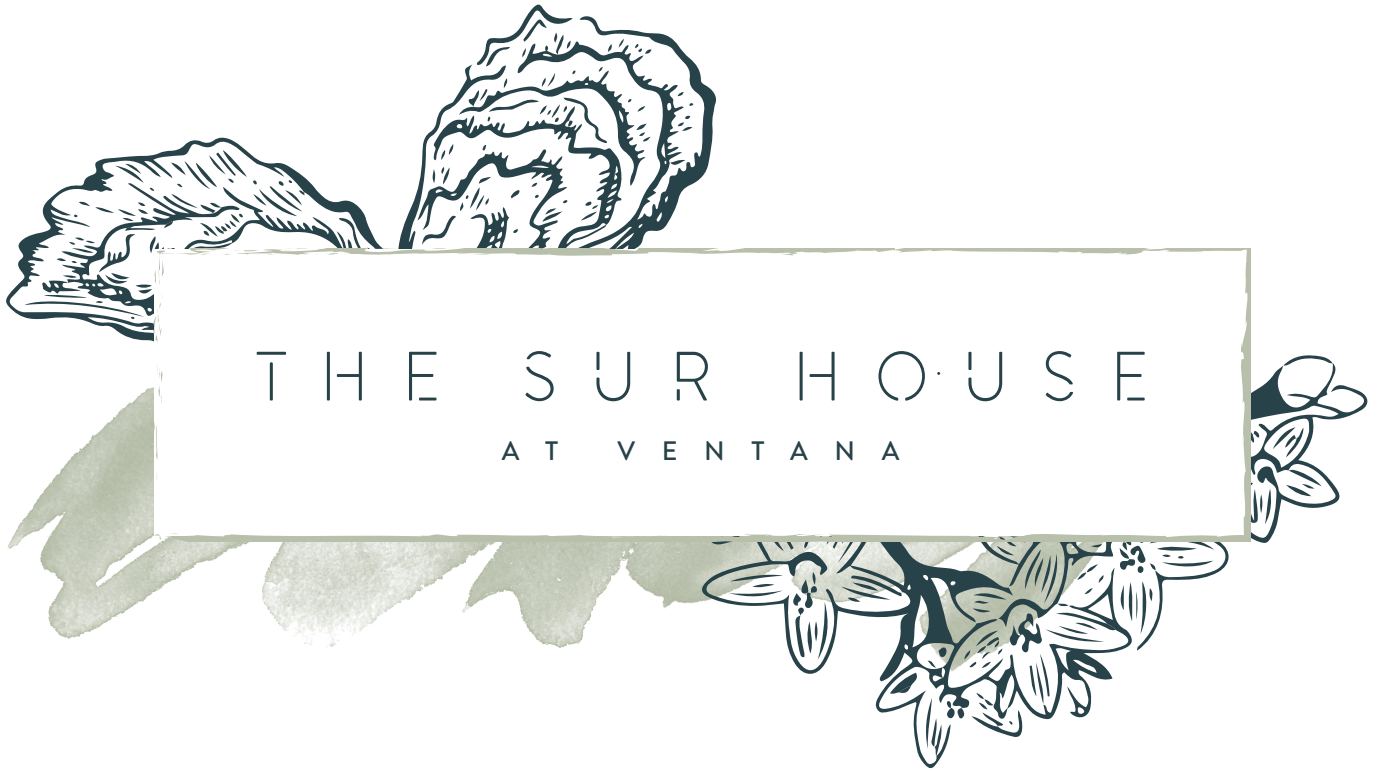
SIMPLY PREPARED

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

PROTEINS	STARCH	FARM FRESH	
HALIBUT	CAULIFLOWER MASH	ROASTED CAULIFLOWER	\$60
FLAT IRON	GRAINS	BROCCOLINI	\$64
FOGLINE CHICKEN	BASMATI RICE	WILTED GREENS	\$45
ORGANIC TOFU		MUSHROOMS	\$40

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 Sable, Apricot, Guanaja Ganache, Meringue
Mr. Black Cold Brew Coffee Liqueur*

\$13

CAMBOZOLA SUNDAE

V

\$13

*Snickerdoodle Waffle Bowl, Spiced Pecans, Manuka Honey, Pear
Broadbent 10yr Malmsey Madeira*

\$13

SEASONAL FRUIT SALAD

VG / NF / GF

\$13

*Mint
Chesebro Late Harvest Sauvignon Blanc*