

# 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

### FIRST

<b>KABOCHA SQUASH BISQUE</b> compressed apple, duck confit, pickled fresno <i>Selbach-Oster "Feinherb" Riesling</i>	GF
<b>SPANISH OCTOPUS</b> white beans, piquillo peppers, serrano ham, brioche, aleppo orange, chorizo <i>La Marea Albarino</i>	NF
<b>SANTA BARBARA PRAWNS</b> rosemary, lemon, smoked sea salt, olive oil <i>Roor Down Grenache Blanc</i>	NF/GF/DF
<b>FLAT IRON BEEF TARTARE</b> capers, shallot, chives, lemon zest, cornichons, arugula, tempered egg yolk <i>Louis Latour ontagny "Le Grande Roche"</i>	GF
<b>ROASTED BEET SALAD</b> burrata, gala apple, chicory, everything spice, roasted poblano vinaigrette <i>Sean Thackery "Pleiades" Marsanne/Viognier</i>	GF
<b>GARDEN GREENS</b> shaved vegetables, spiced walnuts, laura chenel goat cheese, sherry vinaigrette <i>Dominique Roger "Domaine Du Carrou" Sancerre</i>	V / GF
<b>CALIFORNIA QUAIL</b> persimmon, braised endive, brussel sprouts, pomegranate, quail jus <i>Dom Faiveley Mercurey "Clos Rond"</i>	GF / NF

### SECOND

<b>SEARED DAY BOAT SCALLOPS</b> squid ink risotto, meyer lemon preserve, gremolata, nage <i>George Descombes "Brouilly" Gamay Beaujolais</i>	NF/GF
<b>GRILLED SWORDFISH</b> smoked bacon, sorrel cream, grilled eggplant, winter squash, radish <i>Lucia "Soberanes" Chardonnay</i>	GF / NF
<b>FOGLINE FARMS CHICKEN</b> ricotta gnocchi, spinach, lardon, tomato, truffled chicken jus <i>Zolo "Reserve" Malbec</i>	NF
<b>SEASONAL RISOTTO</b> celery root puree, peas, zucchini, tomato, fennel sprigs <i>Selbach-Oster "Feinherb" Riesling</i>	NF/GF
<b>VEGETABLE BOUILLABAISSE</b> tofu, tomato, potato, celery, zucchini, preserved lemon <i>Martha Stouman "Honeymoon" Colombar/Chardonnay</i>	VG/NF/GF
<b>GARGANELLI PASTA</b> wild mushrooms, fin herbs, grana padana, mushroom cream, black truffle vinaigrette <i>Massican "Annia"</i>	NF
<b>SMOKED FOGLINE FARMS DUCK BREAST</b> butternut squash, braised duck leg, balsamic cherry jus <i>Domaine Drouhin Pinot Noir</i>	NF
<b>GRILLED BLACK ANGUS BEEF TENDERLOIN</b> crispy potato, roasted carrot, chanterelle, black garlic, beef jus <i>I.Brand Cabernet Sauvignon</i>	GF / NF

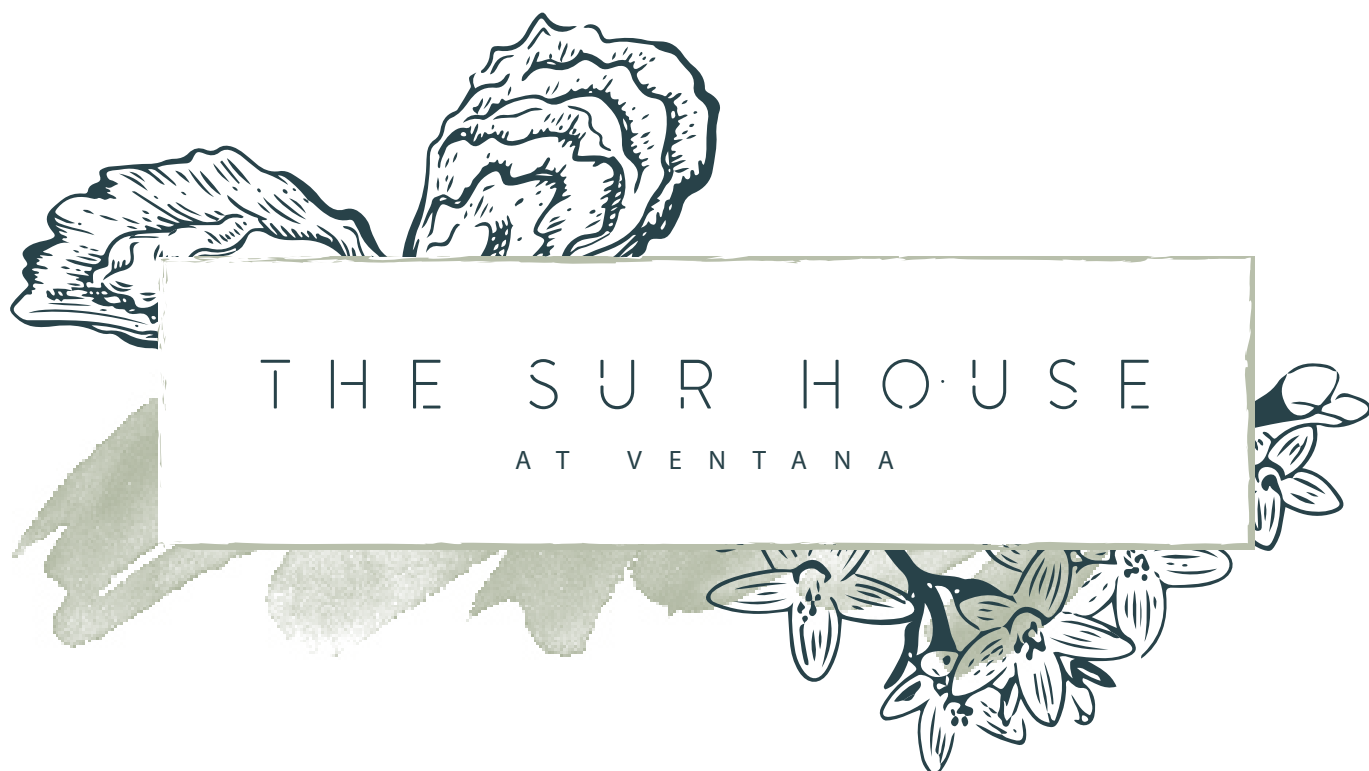
### SIMPLY PREPARED

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

PROTEINS	STARCH	FARM FRESH
GRILLED SWORDFISH	WHITE BEAN AND CHICKPEA MEDLEY	WILTED GREENS
FOGLINE FARM CHICKEN	RISOTTO	WINTER VEGETABLES
GRILLED BLACK ANGUS BEEF TENDERLOIN	ROASTED FINGERLING POTATOES	WILD MUSHROOMS
ORGANIC TOFU		CRISPY BRUSSEL SPROUTS

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

SEASONAL GALETTE

V / NF

*local fruit filling, creme fraiche ice cream  
Veuve Fourny et Fils Champagne*

LEMON TART

*whipped ricotta, blueberry basil ice cream, espelette honey  
Navarro Late Harves Gewurztraminer*

CARROT CAKE

*cheesecake mousse, bourbon caramel walnuts  
Broadbent 10yr Malmsey Madeir*

CAMBOZOLA SUNDAE

V

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

FLOURLESS CHOCOLATE TORT

VG / NF / GF

*blackberry, passion fruit creme, coco nougatine  
Taylor Fladgate 10yr Tawny Port*

DULCEY BRULEE

VG / GF

*guanaja ganache, apricot fluid gel, dried meringue, maldon salt  
Mr Black Cold Brew Coffee Liqueur*

CHOCOLATE "CHEESECAKE"

VG / GF

*graham cracker crumble, strawberry  
Mr Black Cold Brew Coffee Liqueur*