

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

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

SECOND

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

SIMPLY PREPARED

choose one from each category to create a balanced entrée using fresh and local ingredients, simply grilled, sautéed or roasted

PROTEINS

GRILLED SWORDFISH
FOGLINE FARM CHICKEN
GRILLED BLACK ANGUS BEEF TENDERLOIN
ORGANIC TOFU

STARCH

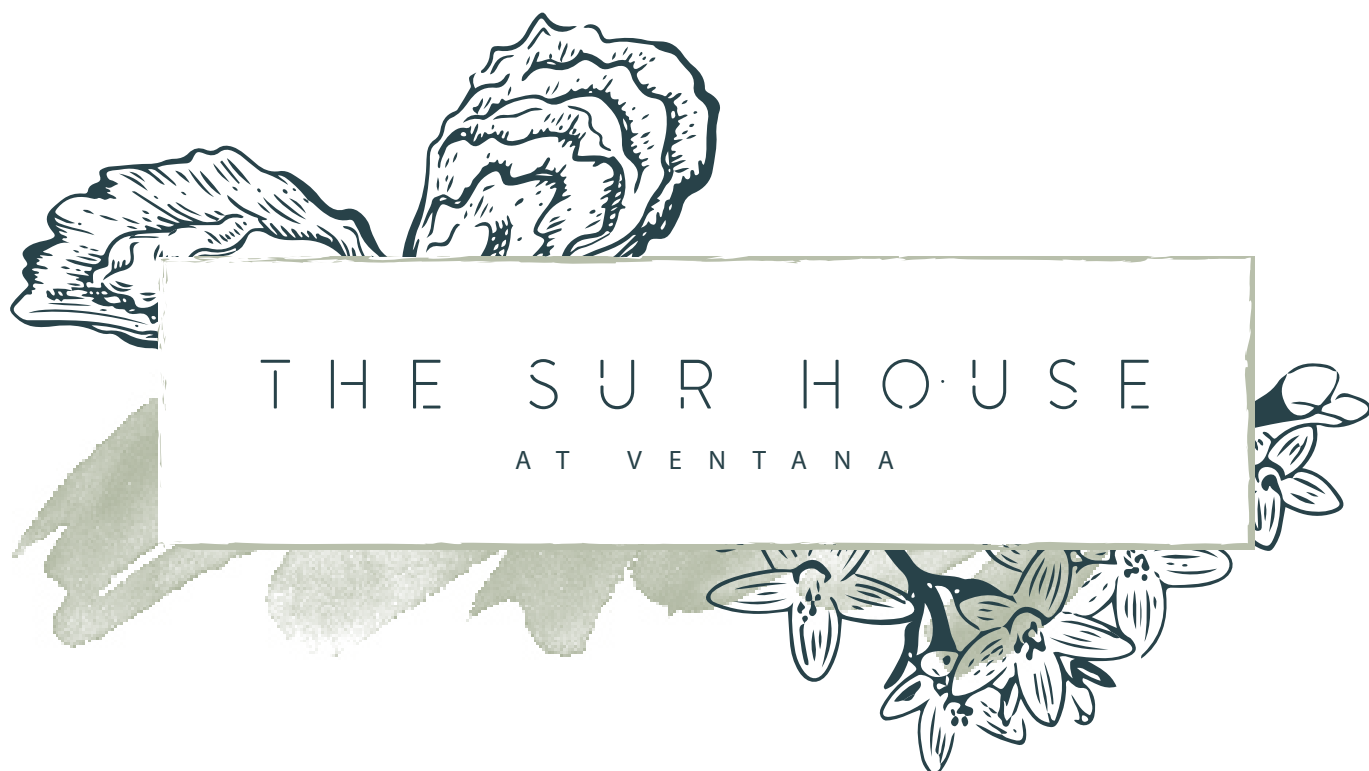
WHITE BEAN, CHORIZO AND CHICKPEA MEDLEY
RISOTTO
ROASTED FINGERLING POTATOES

FARM FRESH

WILTED GREENS
WINTER VEGETABLES
WILD MUSHROOMS
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

NF / GF

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

DULCEY BRULEE

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*