

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 Selbach-Oster "Feinherb" Riesling	GF
SPANISH OCTOPUS white beans, piquillo peppers, serrano ham, brioche, aleppo, orange, chorizo La Marea Albarino	NF
SANTA BARBARA PRAWNS rosemary, lemon, smoked sea salt, olive oil Etude Pinot Gris	NF/GF/DF
FLAT IRON BEEF TARTARE capers, shallot, chives, lemon zest, cornichons, arugula, tempered egg yolk Louis Latour Montagny "Le Grande Roche"	
ROASTED BEET SALAD burrata, gala apple, chicory, everything spice, roasted poblano vinaigrette Sean Thackery "Pleiades" Marsanne/Viognier	GF/V
GARDEN GREENS shaved vegetables, spiced walnuts, laura chenal goat cheese, sherry vinaigrette Dominique Roger "Domaine Du Carrou" Sancerre	V / GF

SECOND

SEARED DAY BOAT SCALLOPS squid ink risotto, meyer lemon preserve, gremolata, nage George Descombes "Brouilly" Gamay Beaujolais	NF/GF
SEARED BAJA CALIFORNIA SEA BASS smoked bacon, sorrel cream, grilled eggplant, winter squash, radish I. Brand Chardonnay	GF / NF
FOGLINE FARMS CHICKEN ricotta gnocchi, spinach, lardon, tomato, truffled chicken jus Las Jaras "Glou Glou" Red Blend	NF
SEASONAL RISOTTO celery root purée, peas, zucchini, tomato, fennel sprigs Selbach-Oster "Feinherb" Riesling	NF/GF
VEGETABLE BOUILLABAISSSE tofu, tomato, potato, celery, zucchini, lemon preserve Martha Stouman "Honeymoon" Colombar/Chardonnay	VG/NF/GF
GARGANELLI PASTA wild mushrooms, fines herbes, grana padana, mushroom cream, black truffle vinaigrette Massican "Annia"	NF
SMOKED FOGLINE FARMS DUCK BREAST butternut squash, braised duck leg, balsamic cherry jus Samuel Louis Smith Pinot Noir	NF
GRILLED BLACK ANGUS BEEF TENDERLOIN crispy potato, roasted carrot, chanterelle, black garlic, beef jus I.Brand Cabernet Franc	GF / NF

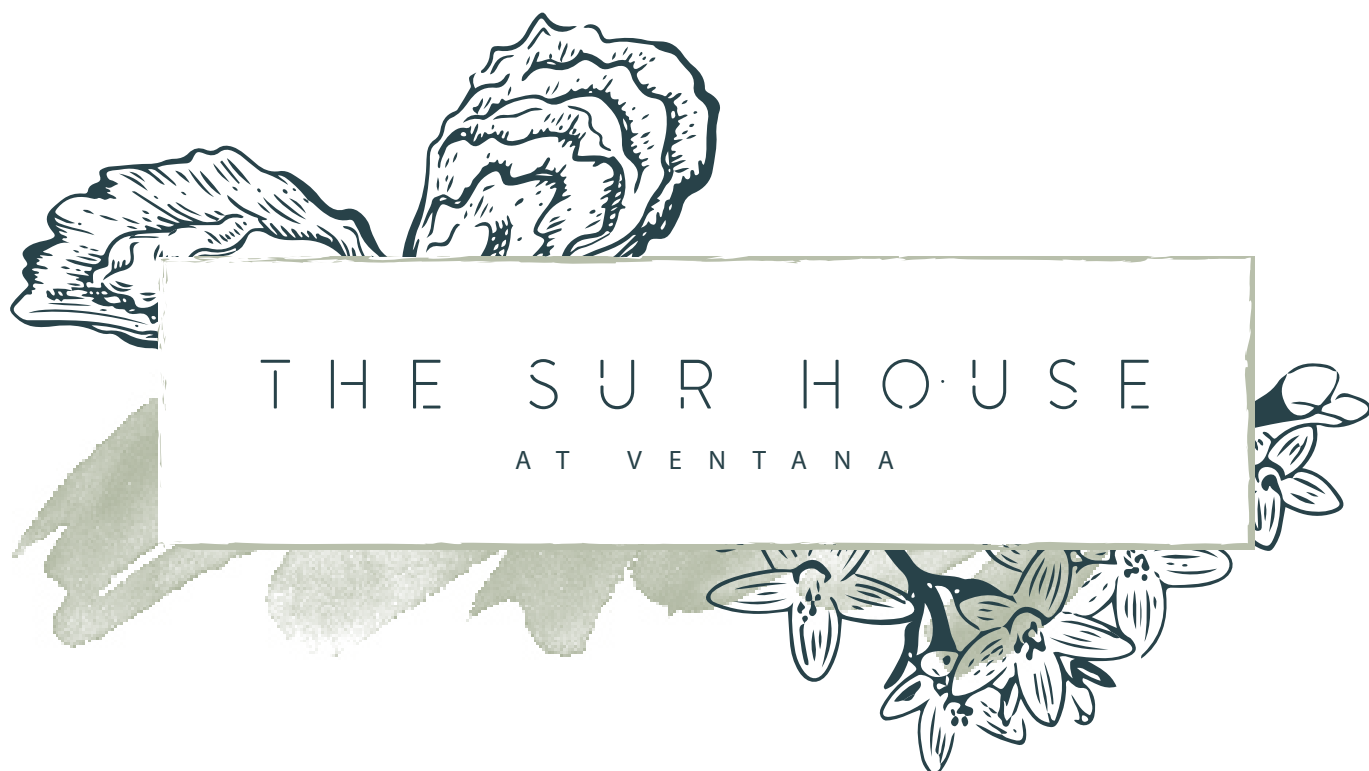
SIMPLY PREPARED

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

PROTEINS	STARCH	FARM FRESH
SEARED BAJA CALIFORNIA SEA BASS	WHITE BEAN, CHORIZO AND CHICKPEA MEDLEY	WILTED GREENS
FOGLINE FARM CHICKEN	RISOTTO	WINTER VEGETABLES
GRILLED BLACK ANGUS BEEF TENDERLOIN	ROASTED FINGERLING	WILD MUSHROOMS
ORGANIC TOFU	POTATOES	CRISPY BRUSSELS SPROUTS

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

The Department of Public Health has advised 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.



THE SUR HOUSE
AT VENTANA

DESSERT

SEASONAL GALETTE V / NF
local fruit filling, crème fraîche 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 Madeira

CAMBOZOLA SUNDAE V
snickerdoodle waffle bowl, spiced pecans, manuka honey, pear
Broadbent 10yr Malmsey Madeira

FLOURLESS CHOCOLATE TORT NF / GF
blackberry, passion fruit crème, coco nougatine
Taylor Fladgate 10yr Tawny Port

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