

# 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 VG / GF  
*Selbach-Oster "Feinherb" Riesling*

**SPANISH OCTOPUS** Blistered Pepper, Sunflower Ajo Blanco, Mandarin, Aleppo Vinaigrette DF / NF  
*La Marea Albarino*

**COMPRESSED BEET "POKE"** Persian Cucumber, Radish, Avocado, Wakame, Togarashi, Sesame Wonton Chips NF  
or substitute Ahi Tuna for Beet  
*Joyce Rose*

**SPRING CHICORY SALAD** CA Stone Fruit, Cherries, Napa Mustard Seed, Spiced Walnuts, Laura Chenel GF  
Goat Cheese, Jamon Iberico, Balsamic  
*La Marea Albarino*

**TWICE COOKED PORK BELLY** Star Anise, Shaoxing, Tamari, Ginger, Apple Daikon Puree, Charred Broccolini GF / NF  
*Caraccioli Cellars Brut Cuvee*

**ASPARAGUS SALAD** Zuckerman's Delta Asparagus, Lentil Salad, Poached Ventana Cage Free Egg, V / GF / NF  
Aleppo Pepper, Vanilla Bean Vinaigrette  
*Dominique Roger Sancerre*

**SHRIMP SALAD** Green Papaya, Nuoc Cham, Celery, Tofu, Carrot, Rau Ram, Peanuts, Crispy Shallot GF  
*Bichi "No Name" Rose*

## ENTRÉE

**GARGANELLI PASTA** Wild Boar Bolognese, Burrata Cheese, Arugula Pesto NF  
*Marchesi di Gresy "Monferrato"*

**ROASTED HALIBUT** Watsonville Artichoke Barigoule, New Potatoes, Fennel, Spring Leek, Green Garlic Aioli GF / NF  
*Lucia "Soberanes" Chardonnay*

**BLACK BASS** Ginger, Scallion, Cilantro, Soy Glaze, Steamed Rice, Pea Shoots, Chili Crisp GF / NF  
*Lares Aligote*

**DRY AGED NY STRIP STEAK** Porcini Rubbed, Cauliflower Mash, Roasted Cauliflower, Garden Chimichurri, Wilted / NF  
Greens, Cipollini Demi  
*Turnbull Caberent Sauvignon*

**RACK OF LAMB** Celery Root Puree, Monterey Mushrooms, English Peas, Pinot Jus GF / NF  
*Santa Cruz Mountain Vineyards Pinot Noir*

**FOGLINE FARM CHICKEN** Moroccan Roasted, Preserved Lemon, Gaeta Olives, Couscous, Kale, Natural Jus NF  
*Rootdown Wines Grenache Blanc*

**HERITAGE FARM PORK TENDERLOIN** Spice Rubbed, Farro Verde, Grilled Peach, Cherry Balsamic NF  
Moustarde  
*Dom. Faiveley Mercurey 1er Cru*

**MONTEREY MUSHROOM & ORGANIC TOFU** Mushroom Dashi Broth, Forbidden Rice, Wild Ventana Garden VG / GF / NF  
Greens, Spring Shelling Beans  
*Caraccioli Cellars Brut Cuvee*

**GRAIN PILAF** Eggplant, Summer Squash, Zucchini, Pickled Beet, Gremolata, Saba, Almonds V / VG  
*Santa Cruz Mountain Vineyards Pinot Noir*

## SIMPLY PREPARED

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

### PROTEINS

HALIBUT

NY STRIP STEAK

FOGLINE CHICKEN

ORGANIC TOFU

### STARCH

CAULIFLOWER MASH

GRAINS

BASMATI RICE

### FARM FRESH

ROASTED CAULIFLOWER

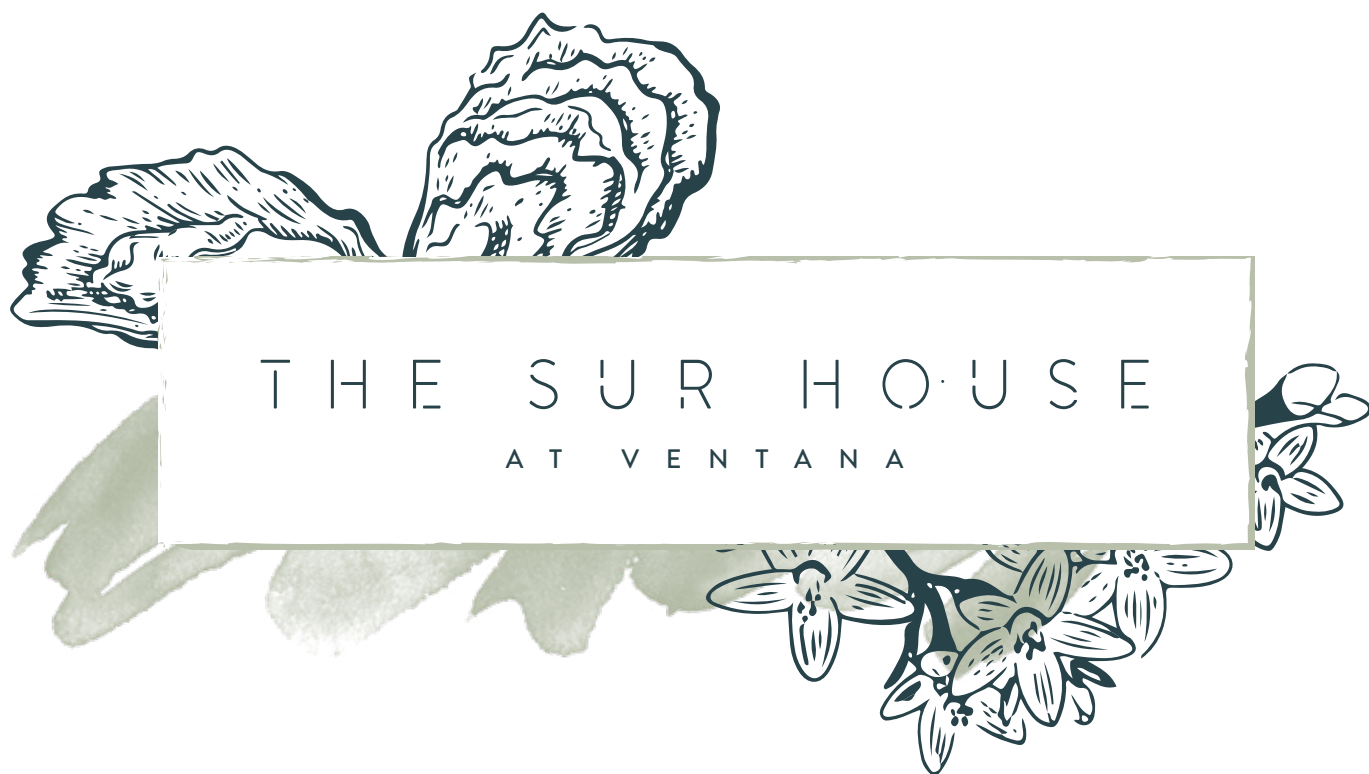
BROCCOLINI

WILTED GREENS

MUSHROOMS

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

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DESSERT

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**SUMMER 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 Harvest 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 TORTE**

V / NF / GF

blackberry, passionfruit creme, cocoa nougatine  
Taylor Fladgate 10yr Tawny Port

**DULCEY BRULEE**

V / GF

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

**CHOCOLATE "CHEESECAKE"**

VE / GF

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