

SUR HOUSE

D I N N E R M E N U

APPETIZERS

Roasted Baby Beets

whipped goat cheese, pistachio
mustard greens, smoked olive oil
honeycomb, vin cotto
v | gf

Fennel & Citrus Salad

baby farm greens, castelvetro olives
fennel, california citrus, ventana vinaigrette
pb | gf

Lacinato Kale Salad

baby kale, delicata squash
tart cherries, green apple, walnuts
meyer lemon tahini dressing
v | gf | n

Diver Scallop Crudo*

seasonal california citrus, pomegranate
calabrian coconut cream, sweet onion
df | gf

Artichoke Heart

sorrel sobise, brown butter
hazelnuts, lemon, petite watercress
gf | v | n

Brick Oven Baked Feta

sheep's milk feta, heirloom grape tomato
greek olives, garden herbs, pinsa flatbread
v

Curried Carrot Soup

french vadouvan curry, labneh
cilantro oil, crispy quinoa
gf | v

Salt Spring Island Mussels*

calabrese sausage, toasted fregola
garlic tomato butter, micro arugula

ENTREES

SEA

Grilled Tuna*

charred eggplant puree, caponata, frisee
pickled pearl onion, champagne vinaigrette
gf

Pesce*

braised artichoke barigoule, white bean puree
lemon saffron brodo
gf

Spanish Octopus

patatas bravas, garlic aioli, marcona almonds
red pepper romesco
gf | n

LAND AND SKY

Fogline Farm's Chicken

maple sumac glaze, butternut squash, brussels
sprouts, lacinato kale, pearl onion, ndujavinaigrette
gf

Confit Duck Leg

preserved lemon sweet potato, pomegranate,
blood orange, red wine agrodolce
charred bitter greens
gf

La Bistecca*

chef's cut of the day, roasted cipollini onion
california mushrooms, pepita chimichurri
aged balsamic reduction
gf

LARGE FORMAT

24 oz Bone-In Ribeye

sauce au poivre, shishito peppers, duck fat dusted potatoes
gf
Additional \$85

HOUSE - MADE PASTA

Campanelle

niman ranch lamb bolognese
ricotta salata, herb gremolata

Pumpkin Risotto

spiced squash, goat cheese,
toasted pepitas, pumpkin seed oil
gf | v

Ricotta Cavatelli

broccolini, fennel pork sausage, chili flake
fennel pollen, pecorino romano

Squid Ink Pasta

local squid, red pepper saffron sauce
cured bottarga roe
add lobster \$24

pb: plant based | v: vegetarian | n: contains nuts | gf: gluten free

Please note that for parties of 6 or more, there will be a 22 % service charge added automatically, 100% of which is distributed to staff members.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness