

SUR HOUSE

A LOVE STORY ABOUT
THE BOUNTY OF BIG SUR

APPETIZERS

select one appetizer

or

one pasta to start

HARVEST LETTUCES

Hass Avocado | Pickled Shallots
Cheese | Brioche Crumble
Green Goddess

HEIRLOOM TOMATO SALAD

Buffalo Cheese | Basil Pesto

FROG HOLLOW FARM CHERRIES

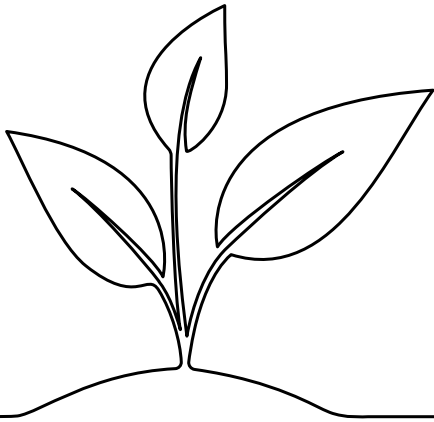
California Pistachios | Dragon Carrot
Preserved Cherry Vinaigrette
Prosciutto Ham

ROASTED FENNEL TOMATO SOUP

Basil Oil | Gruyere Croutons

THE HEN EGG

Soft Poached Ventana Hen Egg
Prosciutto | Truffle | Polenta
Maitake Mushrooms



PASTAS

select one pasta

or

one entree as main course

CONCHIGLIE

Spring Garlic Pesto | Fava
Parmesan

CAMPANELLE

Big Sur Foraged Mushrooms
Schoch Family Tomme Cheese

BUCATINI

Wagyu Beef Bolognese | Basil
House-made Ricotta

ENTREES

add an additional pasta

or

entree course

for

an additional \$25

LAND AND SEA

DAYBOAT MARKET CATCH

Chorizo Beurre Blanc
Tomales Bay Mussels
Morro Bay, CA

FOGLINE FARMS CHICKEN

Potato Gnocchi
Sundried Tomato Pesto
Wine Mushroom Vinaigrette
Pescadero, CA

CALIFORNIA BEEF

Baby Carrots | Mushroom
Roasted Potato
Blue Cheese Cream Sauce
Cross Creek, Siskiyou, CA

PORK

Polenta | Broccoli
Black Garlic Soybean Sauce
Santa Cruz, CA

LOCAL FARM SIDES

POTATO PUREE

Cultured Butter

ASPARAGUS

Aioli | Beets
Pickled Mustard Seeds

MARBLE POTATOES

Parmesan Cheese | Lemon

CRISPY BRUSSEL SPROUTS

Umami Caramel

pricing excludes beverage, taxes and 22% service charge

The Department of Public Health advises 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. Through cooking of such animal foods reduces the risk of illness. Please notify your server if you have any allergies or require special food preparation, we will make every attempt to accommodate your needs.

SUR HOUSE

A LOVE STORY ABOUT
THE BOUNTY OF BIG SUR

\$110 Three Course Dinner

APPETIZERS

select one appetizer

or

one pasta to start

*Add an additional appetizer
for \$10*



HARVEST LETTUCES

Hass Avocado | Pickled Shallots
Cheese | Brioche Crumble
Green Goddess

HEIRLOOM TOMATO SALAD

Buffalo Cheese | Basil Pesto

FROG HOLLOW FARM CHERRIES

California Pistachios | Dragon Carrot
Preserved Cherry Vinaigrette
Prosciutto Ham

ROASTED FENNEL TOMATO SOUP

Basil Oil | Gruyere Croutons

THE HEN EGG

Soft Poached Ventana Hen Egg
Prosciutto | Truffle | Polenta
Maitake Mushrooms

PASTAS

select one pasta

or

one entree as main course

CONCHIGLIE

Spring Garlic Pesto | Fava
Parmesan

CAMPANELLE

Big Sur Foraged Mushrooms
Schoch Family Tomme Cheese

BUCATINI

Wagyu Beef Bolognese | Basil
House-made Ricotta

ENTREES

add an additional pasta

or

entree course

for

an additional \$25

LAND AND SEA

DAYBOAT MARKET CATCH

Chorizo Beurre Blanc | Baby Shrimp
Tomales Bay Mussels
Morro Bay, CA

FOGLINE FARMS CHICKEN

Potato Gnocchi
Sundried Tomato Pesto
Wine Mushroom Vinaigrette
Pescadero, CA

CALIFORNIA BEEF

Baby Carrots | Mushroom
Roasted Potato
Blue Cheese Cream Sauce
Cross Creek, Siskiyou, CA

PETROLE SOLE

Dungeness Crab
Sautéed Toybox Summer Squash
Lemon Caper Beurre Blanc
Santa Cruz, CA

LOCAL FARM SIDES

POTATO PUREE

Cultured Butter

ASPARAGUS

Aioli | Beets
Pickled Mustard Seeds

MARBLE POTATOES

Parmesan Cheese | Lemon

CRISPY BRUSSEL SPROUTS

Umami Caramel

pricing excludes beverage, taxes and 22% service charge

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