

SUR HOUSE

A LOVE STORY ABOUT
THE BOUNTY OF BIG SUR

Dinner Hours
5:00pm-8:45pm

\$110 Three Course Dinner
\$85 Wine Pairing

A P P E T I Z E R S

*add an additional
appetizer for an
additional \$10*

BEETS & STONEFRUIT

Organic Plums | Pickled Cherries
Homemade Granola | Arugula
gf | nf | df | vg

THE HEN EGG*

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

AUTUMN SALAD

Brussel Sprouts | Pomegranate | Apple
Pumpkin Seeds | Fig | White Balsamic
vg | nf | df

TUNA TARTARE*

Whipped Avocado | Smoked Shoyu
Chili Oil | Serranos | Crispy Shallot
Radish
nf

MIXED BABY LETTUCE

Creamy Italian | Piave Cheese
Pickled Onions | Toasted Breadcrumbs
v | nf

HEIRLOOM TOMATO AND BURRATA

Vegan Pesto | Basil
v | gf | nf

SOYBEAN HUMMUS

Grilled Bread
vg | df | nf

KALE SALAD

Dried Cherries | Candied Walnuts |
Butternut Squash | Sherry Vinaigrette
gf | df | vg

DUNGENESS CRAB CAKE

Asian Coleslaw | Spicy Soy Dressing
Mango Chile Sauce
nf | df



E N T R E E S

LAND AND SEA

FOGLINE FARMS CHICKEN

Sunburst Squash | Blistered Tomatoes
Fingerling Potatoes | Parmesan | Chicken Jus
gf | nf

ROASTED SABLEFISH

Beet Puree | Brussel Sprouts Leaves
Balsamic Onions
gf | nf | df

IBERICO PORK CHOP

Whole Grain Mustard Spaetzle | Apricot
Mustard Demi
df | nf

BLACK ANGUS FLAT IRON STEAK

Pearl Onion | Lobster Mushrooms
Spring Onion | Chimichurri
Sunflower and Pumpkin Seeds
gf | nf

U10 SCALLOPS*

Pea Puree | Corn Succotash
Herb Vinaigrette
gf | nf

PASTAS

CAMPANELLE

Big Sur Foraged Mushrooms
Asparagus | Crème Fraîche | Parmigiano
v | nf

BUCATINI CACIO E PEPE

Pecorino | Caciocavallo
Tellicherry Black Pepper
v | nf

RIGATONI ALL'AMATRICIANA

Pancetta | Chili Flakes | Tomato Pecorino
nf

FARM SIDES

POTATO PUREE

Cultured Butter
v | nf | gf

BRUSSEL SPROUTS

Umami Sauce
df | nf | v

*add an additional pasta
or
entree course
for
an additional \$25*

v=vegetarian | vg=vegan | nf=nut free | gf=gluten free | df=dairy free

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. Thorough 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.