



Executive Chef Paul Corsentino's culinary journey has taken him from the sophistication of New York to the neighborhood feel of Chicago, from the farm-to-fork freshness of San Francisco to the spicy Cajun flavors of New Orleans. And at The Sur House, under his skillful guidance, it all blends perfectly. Here, fresh, Pacific-sourced seafood and inventive recipes come together to create a daring and diverse coastal dining experience.

T H E S U R H O U S E C H O U S E

CHEF'S 'TASTE OF THE SEASON' 95.

○ VEGETARIAN TASTING MENU 85.

All items are available a la carte

F I R S T

- **POTATO LEEK SOUP**
melted leeks, herb de provence, lemon oil
- SWEET GEM LETTUCE**
boquerón's, marinated radish, parmesan cheese, green goddess dressing
- **BEETS SALAD**
smoked blue cheese, walnut & cider vinaigrette, beet top pesto, asian pears
- OCTOPUS CARPACCIO**
olive tapenade, garden radishes, lemon caper & nasturtium aioli
- BEEF TARTARE**
quail egg, uni, yuzu, whole grain mustard, grilled bread

S E C O N D

- **RAINBOW CARROTS**
carrot puree, sorghum, ginger, sesame
- **EGG IN A HOLE**
sur house farm eggs, artichokes, sunchokes, truffle & leek béarnaise
- RICOTTA CAVATELLI**
braised lamb, big sur chanterelles, butternut squash, arugula, goat cheese
- BRAISED SHORT RIB**
creamy polenta, pomegranate relish, lovage
- AHI TUNA TATAKI**
avocado mousse, passionfruit hot sauce, tobiko, citrus vinaigrette

M A I N

- POTATO CRUSTED LING COD**
heirloom bean cassoulet, smoked pork belly, garden turnips, fennel
- **ROASTED HONEYNUT SQUASH**
cauliflower, bulger wheat, shishito pepper relish, curry vinaigrette
- GRILLED NEW YORK STRIP**
creamed chard, broccoli, pearl onion, roasted parsnip, chimichurri, red wine gastrique
- RAS AL HANOUT SPICED DUCK BREAST**
pistachio & grain salad, salsify, blood orange vinaigrette, arugula
- CALIFORNIA OPAH**
butternut squash puree, bok choy, enoki mushrooms, pickled kabocha squash, miso maple vinaigrette
- GRILLED PORK LOIN**
spätzle, brussels sprouts, rosemary apple puree, whole grain mustard jus

D E S S E R T

- BANOFFEE**
rum pastry cream, banana ice cream, graham streusel, dulce de leche, banana chip, cocoa nibs, caramelized banana
- CHOCOLATE FONDANT**
pistachio crème anglaise, chocolate streusel, mint ice cream, candied pistachios, chocolate sauce, ground pistachios
- GREEK YOGURT PANACOTTA**
huckleberry sauce, meringue, prickly pear sorbet, sugar garnish
- BREAD PUDDING**
caramel sauce, pineapple compote, caramel ice cream, pineapple chip