

THE SUR HOUSE

DINNER MENU *Summer 2019*



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 whenever 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. We welcome you.

OYSTERS ON THE HALF SHELL <i>cherry & chili mignonette, smoked pepper</i>	24/45
UNI AVOCADO TOAST <i>jamon serrano, pan con tomate</i>	22
HAMACHI CRUDO <i>lemon cucumber aguachile, apple, pickled green tomato</i>	19
CUCUMBER & MELON GAZPACHO <i>heirloom melon, honey yogurt, smoked almond, argan oil</i>	18
BABY BEETS <i>endive, thomcord grape, olive, pinot juice, pickled blackberry, mascarpone</i>	18
GARDEN SALAD <i>avocado citrus dressing, chevre, crouton, pickled fennel, crudite</i>	17
CHICKEN LIVER MOUSSE BRUSCHETTA <i>cherry, charred scallion relish, tarragon</i>	19
STEAMED MUSSELS <i>harissa tomato broth, burnt orange, nduja, grilled bread</i>	32
BUCATINI <i>sweet corn, sungolds, creme fraiche, cotija, espelette, marjoram</i>	28
TAGLIATELLE NERO <i>dungeness crab, uni, serrano, mint</i>	36
MT LASSEN TROUT <i>red lentils, grilled squash, yogurt raita</i>	38
ROASTED SQUAB <i>confit leg, huckleberry, corn pudding, spiced pecan, hot honey</i>	42
GRILLED BRANZINO <i>yukon gold potato, agrumato oil, shepherd's salad</i>	75
DOMESTIC WAGYU RIBEYE <i>rapini, abalone mushroom, black garlic butter, truffle pecorino</i>	120

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
22% gratuity added to parties of six or more

Executive Chef KEITH POTTER