

THE SUR HOUSE



STARTERS/TO BEGIN

CHARRED LITTLE GEM plant-based Caesar, nasturtium, sunflower milk, marigold	VG GF NF
DUNGENESS CRAB COCKTAIL pepper & tomato soup, <i>Brokaw</i> avocado, celery, green apple	GF NF
ROCK COD CEVICHE leche de tigre, sweet potato, hominy, shisho	GF NF
GAZPACHO VERDE tomatillo, cucumber, poblano, cilantro, basil, pumpkin seed	VG GF NF
ROASTED BEETS strawberry, fennel, dukkah, hyssop, pistachio seed oil	VG GF NF
“CHORIZO” TOSTADA blue corn, <i>Brokaw</i> avocado, potato, carrot top, pickled onion	VG GF NF

MAINS/TO CONTINUE

ORGANIC CAULIFLOWER abalone mushroom conserva, olive, sweet onion cream, chive blossom	VG GF NF
FOGLINE FARM CHICKEN ayacote blanco beans, nasturtium salsa verde, hakurei turnip, rocket	GF NF
FLANNERY BEEF PRIME NEW YORK cauliflower, pinot juice, cabbage, onion agrodolce, purple carrot	GF NF
SKUNA BAY SALMON Yukon gold, cucumber, buttermilk, watercress, Ikura, borage	GF NF
ANSON MILLS POLENTA INTEGRALE blonde miso, hakurei turnip, asparagus, tofu, salsa macha	VG GF NF
HEIRLOOM TOMATO POMODORO spaghetti di gragnano, grana Padano, basil	V NF

TASTE OF COAST, FIELD & FOREST

CHEF'S SIX-COURSE TASTING MENU
[involving amuse, sorbet intermezzo]

At The Sur House, we are inspired by this rich and fertile region—and through our own organic garden and thoughtful selection of local purveyors, we showcase its 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.

SIMPLY PREPARED

Create a balanced entrée using fresh and local ingredients, simply grilled, sautéed, or roasted

PROTEINS Fogline Farm chicken, Flannery Beef prime NY, Skuna Bay salmon, organic firm tofu

STARCH ayacote blanco beans, polenta, Yukon gold potato, basmati rice

FARM FRESH mushrooms, asparagus, cauliflower, rainbow chard

DESSERT/TO FINISH

STONEFRUIT GALETTE crème fraiche ice cream	NF
STRAWBERRY SHORTCAKE basil, crème fraiche	GF
GUANAJA GANACHE TART raspberry ripple raw milk ice cream	NF
LOCAL SUMMER FRUIT SALAD frozen Champagne/rose, mint	VG GF NF