

THE SUR HOUSE

DINNER MENU



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.

*TSAR NICOULAI CAVIAR (1oz)

buckwheat blinis, Ventana egg, chive, shallot, crème fraîche

AMERICAN WHITE STURGEON ESTATE 100

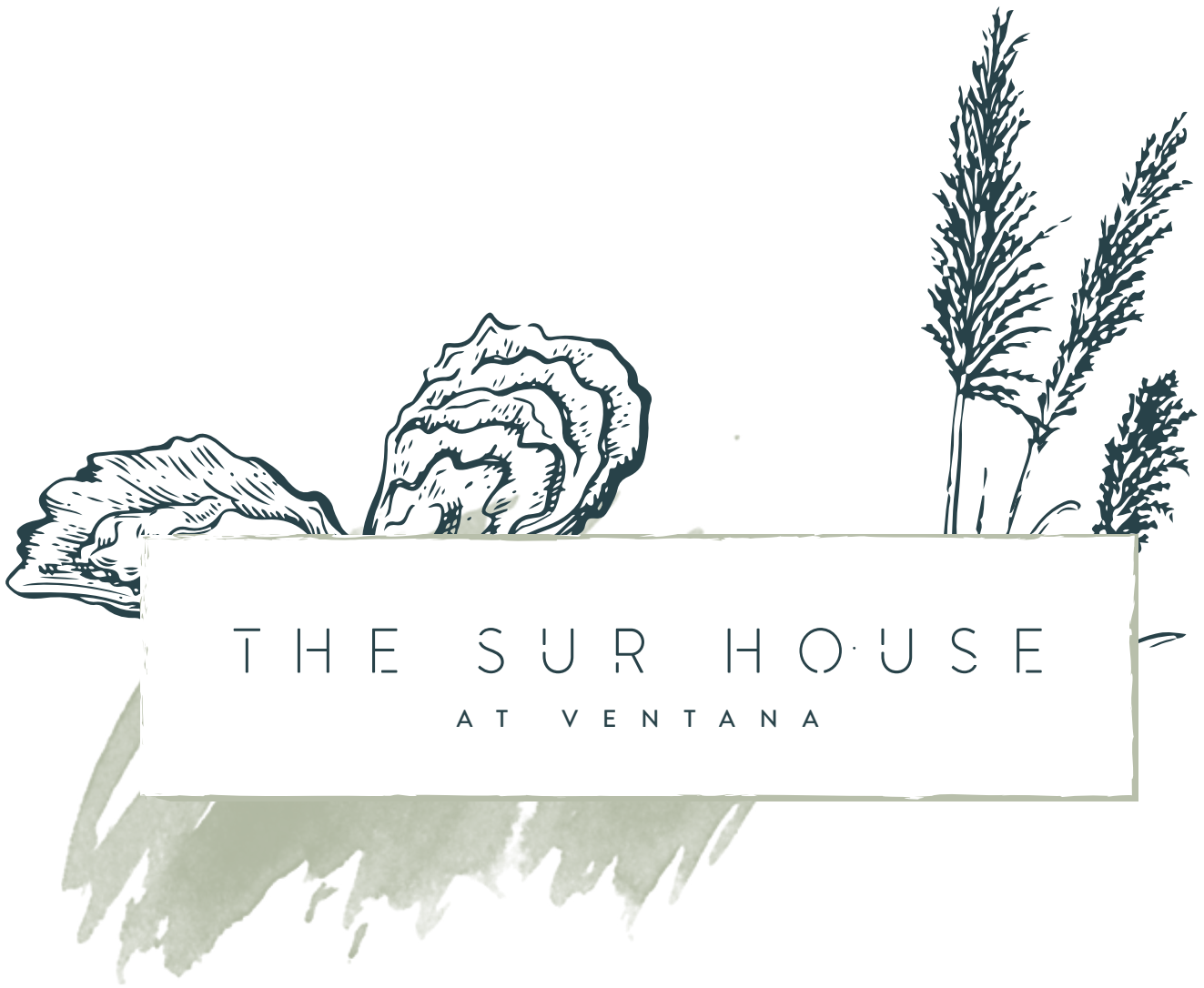
GOLDEN RESERVE 195

CHAMPAGNE BILLECART-SALMON *Brut Rosé* 38/glass

*OYSTERS ON THE HALF SHELL <i>strawberry & chili mignonette, smoked black pepper</i>	30/56
ARTICHOKE & WHITE BEAN SOUP <i>sunchoke chip, preserved lemon, parsley, agrumato</i>	16
*SMOKED KAMPACHI CRUDO <i>salsa macha, charred cauliflower, orange, radish sprout</i>	19
GARDEN SALAD <i>avocado citrus dressing, chevre, crouton, pickled fennel, crudite</i>	17
SMOKED EGGPLANT TOAST <i>harissa, garden peppers, herb salad, pickled fennel</i>	18
*CHICKEN LIVER MOUSSE <i>gooseberry aigre doux, charred scallion relish, tarragon</i>	19
*STEAMED MUSSELS <i>harissa tomato broth, cous cous, burnt orange, chorizo, grilled bread</i>	32
SPAGHETTI ALLA CHITARRA <i>mushroom ragu, Périgord truffle, soft herbs</i>	40
*TAGLIATELLE NERO <i>dungeness crab, uni butter, serrano, mint</i>	36
*HALIBUT <i>smoked beet, salsa verde, grapefruit, Sicilian pistachio</i>	38
BLUE CORN TAMALES <i>smoked mushroom, charred tomato salsa, sweet corn relish</i>	30
*GRILLED BRANZINO <i>yukon gold potato, agrumato oil, shepherd's salad, wild arugula</i>	MP
*PAINTED HILLS RIBEYE <i>rapini, abalone mushroom, black garlic butter, truffle pecorino</i>	85

*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



THE SUR HOUSE
AT VENTANA

CHEF'S TASTING MENU \$95

1st Course ROASTED BEETS *blood orange, pomelo, avocado mousse, olive, pistachio dukkah*

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2nd Course *LOBSTER ÉTOUFFÉE *squid ink tagliatelle, charred kale, herb crème fraîche*

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3rd Course *CALIFORNIA SABLEFISH *grilled cabbage, soy-braised radish, miso bagna cauda*

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4th Course RED WINE POACHED PEAR *vanilla bavarian, walnut sponge, cider sorbet, walnut graham crumble*

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