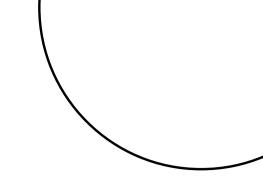
SUR HOUSE

A LOVE STORY ABOUT
THE BOUNTY OF BIG SUR

\$85 Wine Pairing



APPETIZERS

MIXED HEIRLOOM LETTUCE

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

LACINATO KALE SALAD

Soybean Hummus | Cumin Vinaigrette Fresh Garbanzo Beans | Lemon Zest vg | nf | df | gf

LOCAL GRILLED ARTICHOKE

Lemon Caper Aioli | Garlic Oil vg | nf | df | gf

OCTOPUS

Argula and Frisee | Apple Puree Harissa Oil nf | df | gf

THE HEN EGG*

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

BURRATA

Stewed Cherries | Basil | Olive Oil $v \mid nf \mid gf$

TUNA CRUDO*

Nicoise Style | Egg French Fingerling Potatoes Dijon Lavender Dressing nf | df | gf

ENTREES

LAND AND SEA

add an additional pasta

entree course

an additional \$25

for

FOGLINE FARMS CHICKEN

Butter Chicken Sauce Marsala Florentino Cauliflower gf | nf

CALIFORNIA HALIBUT

Provencal Sauce | Heirloom Summer Squash gf | nf | df

ROASTED SABLEFISH

Local Morel Mushrooms | Fava Beans Red Wine Sauce gf | nf

BLACK ANGUS FLAT IRON STEAK

Pearl Onion | California Porcini Spring Onion Chimichurri Sunflower and Pumpkin Seeds gf | nf

IBERICO PORK CHOP

Romano Bean | French Bean "Casserole" Chile Crisp Oil nf

PASTAS

CAMPANELLE

Big Sur Foraged Mushrooms Asparagus | Crème Fraîche | Parmigiano $v \mid nf$

BUCATINI CACIO E PEPE

Pecorino | Caciocavallo Tellicherry Black Pepper v | nf

RIGATONI ALL'AMATRICIANA

Pancetta | Chili Flakes | Tomato Pecorino nf

FARM SIDES

BRUSSEL SPROUTS

Umami Sauce df | nf | v

POTATO PUREE

Cultured Butter v| nf | gf

v=vegetarian | vg=vegan | nf=nut free | gf=gluten free | df=dairy free pricing excludes beverage, taxes and 22% service charge