

SUR HOUSE

A LOVE STORY ABOUT
THE BOUNTY OF BIG SUR

\$85 Wine Pairing

A P P E T I Z E R S

THE HEN EGG*

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

BABÉ FARMS BEETS

Sumac Labneh | Horseradish
Blood Orange | Baby Mustards
Pistachio
v | gf

CELERIAC SOUP

Charred Pearl Onion | Pepitas
Green Apple | Chive Oil
nf | gf | v

HAMACHI AGUACHILE

Red Chile Oil | Baby Cilantro
Lime Chile Water
nf | df | gf

MIXED BABY LETTUCE

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

KALE SALAD

Dried Cherries | Candied Walnuts |
Butternut Squash | Sherry Vinaigrette
gf | df | vg

DUNGENESS CRAB CAKE

Asian Coleslaw | Spicy Soy Dressing
Mango Chile Sauce
nf | df

*add an additional
appetizer for \$15*

*add an additional pasta
or entree course
for \$30*

E N T R E E S

LAND AND SEA

FOGLINE FARMS CHICKEN

Sweet Potato Gnocchi | Puttanesca
Spinach | Mushrooms
nf

KVAROY SALMON

Jerusalem Artichoke | Black Truffle
Mushroom Conserva | Arugula
Preserved Lemon
nf | gf

BEEF TENDERLOIN*

Red Wine Demi Glaze | Sauce Choron
Carrots | Potato Gratin | Asparagus
gf | nf

38 NORTH DUCK BREAST*

Cauliflower Puree | Frisee Salad
Golden Raisin Mostarda | Grapes
Roasted Cauliflower
nf | gf | df

U10 SCALLOPS*

Carrot Coconut Curry | Beluga Lentils
Roasted Carrots | Rice Crisp
Charred Endives
nf | df | gf

PASTAS

CAMPANELLE

Big Sur Foraged Mushrooms
Asparagus | Crème Fraîche | Parmigiano
nf | v

BUCATINI CACIO E PEPE

Pecorino | Caciocavallo
Tellicherry Black Pepper
nf | v

RIGATONI ALL'AMATRICIANA

Pancetta | Chili Flakes | Tomato
Pecorino
nf

FARM SIDES

POTATO PUREE

Cultured Butter
gf | nf | v

BRUSSEL SPROUTS

Umami Sauce
df | nf | v

v=vegetarian | vg=vegan | nf=nut free | gf=gluten free | df=dairy free

pricing excludes beverage, taxes and 22% service charge

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Please notify your server if you have any allergies or require special food preparation, we will make every attempt to accommodate your needs.

SUR HOUSE

A LOVE STORY ABOUT
THE BOUNTY OF BIG SUR

\$110 Three Course Dinner
\$85 Wine Pairing

A P P E T I Z E R S

THE HEN EGG*

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

BABÉ FARMS BEETS

Sumac Labneh | Horseradish
Blood Orange | Baby Mustards
Pistachio
v | gf

CELERIAC SOUP

Charred Pearl Onion | Pepitas
Green Apple | Chive Oil
nf | gf | v

HAMACHI AGUACHILE

Red Chile Oil | Baby Cilantro
Lime Chile Water
nf | df | gf

MIXED BABY LETTUCE

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

KALE SALAD

Dried Cherries | Candied Walnuts |
Butternut Squash | Sherry Vinaigrette
gf | df | vg

DUNGENESS CRAB CAKE

Asian Coleslaw | Spicy Soy Dressing
Mango Chile Sauce
nf | df

*add an additional
appetizer for \$15*



E N T R E E S

LAND AND SEA

FOGLINE FARMS CHICKEN

Sweet Potato Gnocchi | Puttanesca
Spinach | Mushrooms
nf

KVAROY SALMON

Jerusalem Artichoke | Black Truffle
Mushroom Conserva | Arugula
Preserved Lemon
nf | gf

BEEF TENDERLOIN*

Red Wine Demi Glaze | Sauce Choron
Carrots | Potato Gratin | Asparagus
gf | nf

38 NORTH DUCK BREAST*

Cauliflower Puree | Frisee Salad
Golden Raisin Mostarda | Grapes
Roasted Cauliflower
nf | gf | df

U10 SCALLOPS*

Carrot Coconut Curry | Beluga Lentils
Roasted Carrots | Rice Crisp
Charred Endives
nf | df | gf

PASTAS

CAMPANELLE

Big Sur Foraged Mushrooms
Asparagus | Crème Fraîche | Parmigiano
nf | v

BUCATINI CACIO E PEPE

Pecorino | Caciocavallo
Tellicherry Black Pepper
nf | v

RIGATONI ALL'AMATRICIANA

Pancetta | Chili Flakes | Tomato
Pecorino
nf

FARM SIDES

POTATO PUREE

Cultured Butter
v | nf | gf

BRUSSEL SPROUTS

Umami Sauce
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