SUR HOUSE A LOVE STORY ABOUT THE BOUNTY OF BIG SUR

\$85 Wine Pairing

APPETIZERS

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

ENTREES

LAND AND SEA

FOGLINE FARMS CHICKEN

Sweet Potato Gnocchi | Puttanesca Spinach | Mushrooms nf

add an additional pasta or entree course for \$30

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.

add an additional appetizer for \$15

SUR HOUSE

THE BOUNTY OF BIG SUR \$110 Three Course Dinner

\$85 Wine Pairing

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U10 SCALLOPS*

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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

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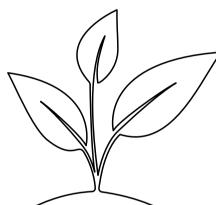
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or entree course

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