

# SUR HOUSE

## DINNER MENU

\$110 Three Course Dinner | \$85 Wine Pairing

### APPETIZERS

#### The Hen Egg\*

soft poached ventana hen egg  
prosciutto | truffle | polenta  
maitake mushrooms  
nf | gf

#### Celeriac Soup

charred pearl onion | pepitas  
green apple | chive oil  
nf | gf | v

#### Spanish Octopus

moroccan chickpeas | chermoula  
green harissa  
nf | df | gf

#### Mixed Baby Lettuce

creamy italian | piave cheese  
pickled onions | toasted  
breadcrumbs  
v | nf

#### Babe Farm Beets

sumac labneh | horseradish  
blood orange | baby mustards  
pistachio  
v | gf

#### Kale Salad

dried cherries | candied walnuts  
butternut squash | sherry vinaigrette  
gf | df | vg

#### Hamachi Aguachile\*

red chile oil | baby cilantro  
lime chile water  
nf | df | gf

#### Kumamoto Oysters\*

mignonette | tabasco  
lemon  
nf | df | gf

### ENTREES

#### LAND AND SEA

##### Fogline Farms Chicken

sweet potato gnocchi | spinach  
california mushrooms | puttanesca  
nf | df

##### Black Angus Flat Iron Steak\*

pearl onion | chimichurri  
california portabella mushrooms  
nf

##### 38 North Duck Breast\*

roasted cauliflower | frisee salad  
golden raisin mostarda | grapes  
nf | gf | df

##### Local Halibut

honeynut squash | truffle beurre  
blanc | chanterelle mushrooms  
nf | gf

##### Kvaroy Salmon\*

jerusalem artichoke | black truffle  
mushroom conserva | arugula  
preserved lemon  
nf | gf

#### PASTAS

##### Campanelle

california mushrooms | parmigiano  
asparagus | crème fraîche  
nf | v

##### Bucatini Cacio E Pepe

pecorino | caciocavallo  
tellicherry black pepper  
nf | v

##### Rigaton Arrabbiata

pancetta | calabrian chili  
tomato | pecorino  
nf

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

PRICING EXCLUDES TAXES & 22% SERVICE CHARGE

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

\*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.