

SUR HOUSE

DINNER MENU

\$85 Wine Pairing

APPETIZERS

The Hen Egg*

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

Babe Farm Beets

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

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
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

Squid Ink Spaghetti*

local squid | red pepper saffron
broth | bottarga
nf

Spaghetti Squash

sauce arrabbiata | quinoa crumble
v

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*