

# THE SUR HOUSE

## DINNER MENU Summer 2020

At The Sur House we are inspired by this rich, yet secluded region. Through our own organic garden and thoughtful selection of local purveyors we showcase Big Sur's seasonal bounty whenever possible. Our modern American cuisine, deeply rooted in the unique styles and bold flavors of California's central coast, blends classic preparations with contemporary flair. We welcome you.

\*All-Inclusive meal package is comprised of one begin, one continue, and a dessert per person\*

### TO BEGIN

wine pairing accompaniments 55

<b>CHARRED LITTLE GEM</b> <i>plant-based caesar, nasturtium, sunflower milk, marigold</i> <i>Pascal Jolivet Sancerre</i>	VG / GF / NF
<b>DUNGENESS CRAB COCKTAIL</b> <i>pepper &amp; tomato soup, brokaw avocado, celery, green apple</i> <i>La Marea Albariño</i>	GF / NF
<b>CALIFORNIA HALIBUT CEVICHE</b> <i>leche de tigre, sweet potato, hominy, shiso</i> <i>La Marea Albariño</i>	GF / NF
<b>GAZPACHO VERDE</b> <i>tomatillo, cucumber, poblano, cilantro, basil, pumpkin seed</i> <i>La Marea Albariño</i>	VG / GF / NF
<b>ROASTED BEETS</b> <i>strawberry, fennel, dukkah, hyssop, pistachio seed oil</i> <i>Joyce Riesling</i>	VG / GF / NF
<b>"CHORIZO" TOSTADA</b> <i>blue corn, brokaw avocado, potato, carrot top, pickled onion</i> <i>Rosé of Nerello Mascalese</i>	VG / GF / NF

### TO CONTINUE

<b>ORGANIC CAULIFLOWER</b> <i>nebrodini mushroom conserva, olive, sweet onion cream, saba, espelette pepper</i> <i>Small Vines Pinot Noir</i>	VG / GF / NF
<b>FOGLINE FARM CHICKEN</b> <i>ayocote blanco beans, nasturtium salsa verde, hakurei turnip, rocket</i> <i>Chappellet Chenin Blanc</i>	GF / NF
<b>FLANNERY BEEF NY STRIPLOIN</b> <i>cauliflower, pinot juice, cabbage, tropea onion agrodolce, carrot confit</i> <i>Ch. Montelena Cabernet Sauvignon</i>	GF / NF
<b>SKUNA BAY SALMON</b> <i>yukon gold, cucumber, buttermilk, watercress, lkura, borage</i> <i>Small Vines Pinot Noir</i>	GF / NF
<b>ANSON MILLS POLENTA INTERGRALE</b> <i>blonde miso, hakurei turnip, asparagus, tofu, salsa macha</i> <i>Chappellet Chenin Blanc</i>	VG / GF / NF
<b>DURUM WHEAT SPAGHETTI</b> <i>green chile, almond pesto, tomato, grana padano</i> <i>Cosimo Taurino Salice Salentino</i>	V

### SIMPLY PREPARED

create a balanced entrée using fresh and local ingredients, simply grilled, sautéed or roasted

PROTEINS	STARCH	FARM FRESH
FOGLINE FARM CHICKEN	AYOCOTE BLANCO BEANS	MUSHROOMS
SKUNA BAY SALMON	POLENTA	ASPARAGUS
FLANNERY BEEF NY STRIPLOIN	YUKON GOLD POTATO	CAULIFLOWER
ORGANIC TOFU	BASMATI RICE	RAINBOW CHARD

### TO FINISH

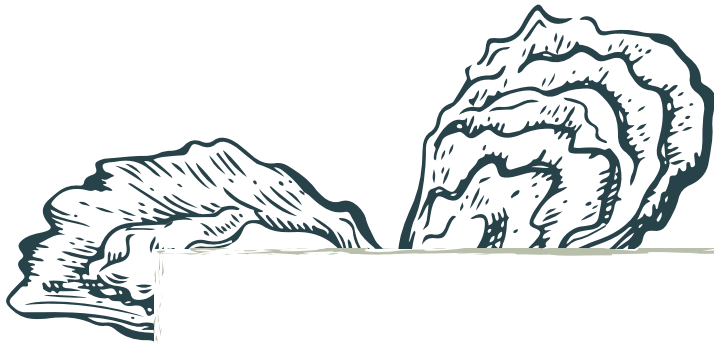
<b>STONEFRUIT GALETTE</b> <i>crème fraiche ice cream</i> <i>Chesebro Late Harvest Sauvignon Blanc</i>	V / NF	<b>RASPBERRY RIPPLE RAW MILK SUNDAE</b> <i>guanaja cake, ganache, dried raspberries</i> <i>Blandy's 10yr. Malmsey Madeira</i>	V / GF
<b>STRAWBERRY SHORTCAKE</b> <i>basil, crème fraiche</i> <i>Chesebro Late Harvest Sauvignon Blanc</i>	V	<b>SUMMER FRUIT SALAD</b> <i>frozen rosé, mint</i> <i>Chesebro Late Harvest Sauvignon Blanc</i>	VG / GF / NF

Executive Chef KEITH POTTER

V = Vegetarian / VG = Vegan / NF = Nut Free / GF = Gluten Free

Pastry Chef LAUREN BROWNER

The Department of Public Health advises that eating raw or under cooked 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 food allergies or require special food preparation; we will make every attempt to accommodate your needs.



THE SUR HOUSE  
AT VENTANA

