

T H E  
S U R  
H O U S E

CHEF'S 'TASTE OF THE SEASON' 95.

○ VEGETARIAN TASTING MENU 85.

All items are available a la carte

F I R S T

- **GAZPACHO VERDE**  
raspberry, raspberry coulis, crème fraiche  
pumpnickel
- SWEET GEM LETTUCE**  
boquerón's, marinated radish, parmesan cheese  
green goddess dressing
- SCALLOP CRUDO**  
local strawberries, sliced jalapenos  
aqua fresca
- BURRATA & BEETS**  
pickled blackberries, pistachio  
orange-cardamom reduction

S E C O N D

- **RAINBOW CARROTS**  
carrot puree, sorghum, ginger, sesame
- **EGG IN A HOLE**  
sur house farm eggs, artichokes, sunchokes  
truffle & leek béarnaise
- SPANISH GRILLED OCTOPUS**  
romesco, papas bravas, piperade, grilled scallion  
herb salad, chorizo
- BEEF TARTARE**  
horseradish cream, pickled scotch mustard seeds  
cured ventana egg yolk, grilled bread

M A I N

- ALASKAN HALIBUT**  
golden raisin ravigote, caper, fregola sarda, citrus  
confit, garlic
- GRILLED NEW YORK STRIP**  
pearl onion, parsnip puree, charred rapini  
trumpet mushrooms, red wine gastrique
- PAN ROASTED CHICKEN BREAST**  
truffle pecorino potato puree, brussels sprouts, turnips  
prosciutto & meyer lemon vinaigrette
- ORA KING SALMON**  
fennel & lemon puree, marbled potatoes, tapenade  
asparagus
- **RICOTTA CAVATELLI**  
ventana spring onions, peas, favas  
lemon, sausalito watercress, parmesan

D E S S E R T

- BLUEBERRY SEMIFREDDO**  
olive oil cake, blueberry gel, coconut crumble, vanilla-blueberries  
fried basil
- FLOURLESS CHOCOLATE CAKE**  
blackberry sauce, crème fraiche chantilly, candied black sesame seeds  
chocolate ginger streusel, matcha ice cream
- CHEVRE PANNA COTTA**  
chilled hibiscus soup, raspberries, pistachios  
rose tapioca pearls, hibiscus tuille
- LEMON TART**  
sugared cherries, mascarpone, graham cracker, toasted meringue  
chamomile-honey