

SUR HOUSE

DINNER MENU

APPETIZERS

Roasted Baby Beets | 21

whipped goat cheese, pistachio
mustard greens, smoked olive oil
honeycomb, vin cotto
v | gf

Fennel & Citrus Salad | 19

baby farm greens, california citrus
fennel, castelvetrano olives
ventana vinaigrette
pb | gf

Lacinato Kale Salad | 20

baby kale, delicata squash
tart cherries, green apple, walnuts
meyer lemon tahini dressing
v | gf | n

Ventana Caviar*

fingerling potato chip, egg jam
chive creme fraiche | gf

The Caviar Co. San Francisco

Osetra | 1oz | 150

Siberian Sturgeon | 1oz | 130

Diver Scallop Crudo* | 24

california citrus, pomegranate
calabrian coconut cream
sweet onion
df | gf

Salt Spring Mussels* | 28

calabrese sausage, toasted fregola
garlic tomato butter, micro arugula

Artichoke Heart | 24

sorrel soubise, brown butter
hazelnuts, lemon, petite watercress
gf | v | n

Brick Oven Baked Feta | 24

sheep's milk feta, heirloom grape
tomato, greek olives, garden herbs,
pinsa flatbread
v

Curried Carrot Soup | 18

french vadouvan curry, labneh
cilantro oil, crispy quinoa
gf | v

ENTREES

SEA

Grilled Tuna* | 54

charred eggplant puree, caponata, frisee
pickled onion, champagne vinaigrette
gf

Pesce* | mkt

daily fisherman's catch, beluga lentils
black garlic cauliflower puree, bitter greens
citrus beurre blanc
gf

Spanish Octopus | 52

patatas bravas, garlic aioli, marcona almonds
frisse, red pepper romesco
gf | n

LAND AND SKY

Fogline Farm's Chicken | 50

maple sumac glaze, butternut squash, brussels
sprouts, lacinato kale, pearl onion, nduja vinaigrette
gf

Confit Duck Leg | 59

preserved lemon sweet potato,
blood orange, red wine agrodolce
charred bitter greens
gf

La Bistecca* | mkt

chef's cut of the day, roasted cipollini onion
california mushrooms, pepita chimichurri
aged balsamic reduction
gf

LARGE FORMAT

35oz Tomahawk Ribeye* | 185

sauce au poivre | gf | *please allow up to 45 minutes*

16oz Bone-In Iberian Pork Chop* | 95

sauce forestière, fresh black truffle | *please allow up to 25 minutes*

* both served with shishito peppers & duck fat dusted potatoes | gf *

HOUSE - MADE PASTA

Ricotta Cavatelli | 38

broccolini, fennel pork sausage, chili flake
fennel pollen, pecorino romano

Lobster Risotto | 52

saffron red pepper cream, mascarpone
cured tomato, pea tendrils, lemon tarragon oil
gf

Squid Ink Spaghetti | 43

puttanesca, fried local squid*
meyer lemon, cured bottarga roe

Rigatoni alla Vodka | 36

san marzano tomato, vodka, parmigiano
calabrian chili, stracciatella
v

pb: plant based | v: vegetarian | n: contains nuts | gf: gluten free

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

Please note that for parties of 6 or more, there will be a 22 % service charge added automatically,
100% of which is distributed to staff members.