THE SUR HOUSE

APPETIZERS

Burrata Salad | 21
heirloom tomato, sweet onion
strawberry ginger compote, basil
lemon oil, crispy capers
v | gf

Fennel & Citrus Salad | 19
baby farm greens, california citrus
fennel, castelvetrano olives
ventana vinaigrette
pb| gf

Blackberry Kale Salad | 20
lacinato baby kale, blackberries
pickled shallot, feta, hazelnuts
sweet basil vinaigrette
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

Hamachi Crudo* | 24
asparagus coconut cream, snap peas
calabrian chili oil , meyer lemon
gf

Salt Spring Mussels* | 28
calabrese sausage, toasted fregola
garlic tomato butter, micro arugula

Brick Oven Baked Feta | 24
sheep's milk feta, heirloom grape
tomato, greek olives, garden herbs
pinsa flatbread
v

Artichoke Heart| 24
parmesan truffle emulsion,
pancetta, herb gremolata
burnt bread crumble

Garden Beet Soup | 18
california citrus, pickled beets
za'atar labneh, mandarin oil
red vein sorrel
gf | v

ENTREES

SEA

Grilled Tuna* | 62
charred eggplant puree, caponata, frisee
pickled onion, champagne vinaigrette
gf

Spanish Octopus | 56
patatas bravas, garlic aioli, marcona almonds
bitter greens, red pepper romesco
gf | n

Pesce* | mkt
daily fisherman's catch, fava bean, fennel
cauliflower whitebean puree, lacinato kale
anchovies bagna cauda

LAND AND SKY

Fogline Farm's Chicken | 55
roasted california mushrooms, heirloom carrots
tzatziki sauce, cashew carrot romesco
gf | n

Confit Duck Leg | 59
sweet corn, spanish cherry peppers, caper
garden squashes, rainbow chard, pea tendril
gf

La Bistecca* | mkt
chef's cut of the day, smoked english pea puree
petite summer squashes, pearl onion, asparagus
confit fingerling potato
gf

HOUSE - MADE PASTA

Ricotta Cavatelli | 38
broccolini, fennel pork sausage
chili flake, fennel pollen
pecorino romano

12-Month Aged Risotto| 52
sundried tomato pesto, pine nut
pacific scallops, watercress
n | gf

Rigatoni alla Vodka| 36
san marzano tomato, vodka,
parmigiano, calabrian chili
stracciatella
v

LARGE FORMAT

35oz Tomahawk Ribeye*| 185
sauce au poivre | gf | *please allow up to 35 minutes*

16oz New Zealand Lamb Rack | 105
rosemary merlot demi-glace, wild mushrooms, snap peas
| gf | *please allow up to 25 minutes*

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

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.

Alila | VENTANA BIG SUR