Eat & Drink Week

November 3 - 12, 2023
West Hollywood, CA

# SUR RESTURANT & LOUNGE

**AMUSE BOUCHE**

JERUSALEM ARTICHOKES
ARTICHOKES MOUSSE | HORSERADISH CRÈME FRAICHE

**1ST COURSE**

ROASTED HONEYNUT SQUASH SOUP
PUMPKIN SEEDS
OR
PRINCE EDWARD ISLAND MUSSELS
ANDUJA | FENNEL POLLEN | PINOT GRIGIO
TOASTED SOURDOUGH
OR
GRILLED TREVISO SALAD
ITALIAN CRECENZA CHEESE | POMEGRANATE SEEDS
HEIRLOOM CARROTS | WALNUT VINAIGRETTE

*SANCERRE PIERRE RIFFAULT, FR*

**2ND COURSE**

ROASTED MONK FISH
CELERY ROOT MOUSSELINE | HEIRLOOM SWISS CHARD
LOBSTER FOAM
OR
HOUSE-MADE PUMPKIN CAVATELLI PASTA
PARSNIPS PUREE | CRISPY SAGE
GRANA PADANO CHEESE
OR
SALT BAKED PURPLE JAPANESE SWEET POTATO (V)
RED CURRY | THAI BASIL | FRESNO PEPPERS
TOASTED CHASHEW NUTS

*CAMPO VIEJO RIOJA TEMPRANILLO, ES*

**3RD COURSE**

PUMPKIN MOUSSE CAKE
CRÈME FRAICHE WHIPPED CREAM
COCOA POWDER
OR
CHOCOLATE PANNA COTTA
CHOCOLATE CIGAR | CHAMPAGNE GRAPES
OR
APPLE AND GINGER VEGAN GELATO
COCONUT CRUMBS | APPLE CHIPS

*BEAU JOIE BRUT ROSE CHAMPAGNE, FR*

**MENU $65 PP**
**+$25 WITH WINE PAIRING**