



October 21 - 30, 2022  
West Hollywood, CA

# SUR

RESTAURANT  
LOUNGE

## EAT + DRINK WEEK PRIX FIXE MENU OCTOBER 21 - 30

### AMUSE BOUCHE

#### SUR'S FAMOUS GOAT CHEESE BALLS

Mango Chutney | Crostini

### FIRST COURSE

#### ROASTED BUTTERNUT SQUASH SOUP

Candied Pumpkin Seeds (v)

OR

#### FARMER'S MARKET SALAD

Shaved Vegetables | Pomegranate Seeds | Watercress | Red Baby Gems  
Tarragon Champagne Vinaigrette (v)

OR

#### WHIPPED RICOTTA TART

Puff Pastry | Port Wine Poached Pears | Fried Rosemary



*Sauvignon Blanc, Sancerre Domaine des Charmilles, France*

### SECOND COURSE

#### PAN SEARED SALMON

Roasted Heirloom Baby Carrots | White Miso Beurre Blanc

OR

#### ROASTED CAULIFLOWER STEAK

Almond | Hazelnut Granola | Parsley Chimichurri (v)

OR

#### CRISPY DUCK CONFIT

Parsnip Mousseline | Mushrooms | Pomegranate Reduction

OR

#### MOLE BRAISED SHORT RIBS

Poblano Peppers Polenta | Toasted Sesame Seeds | Green Onions

OR

#### GRILLED 12oz SKIRT STEAK

Villa Balsamic Marinated Grilled Treviso | Gorgonzola Dolce  
Walnut Truffle Compound Butter +\$15



*Grand Vin de Reignac 2012, Bordeaux Superieur*

### DESSERT

#### FINE NUTS BROWNIE

Butterscotch Gelato

OR

#### PUMPKIN CHEESECAKE

Citrus Reduction Whipped Cream

OR

#### COCONUT GELATO

Port Wine Poached Pear (v)



*Limoncello*

Dine-in Tuesday - Sunday 5 pm - 9:30 pm  
\$65 per person - tax & gratuity not included  
Wine Pairing additional \$25