

Lunch Prix-Fixe

Our seasonal menu welcomes you into our dining room with a focus on nostalgic California Cuisine.

Chef's Garden Harvest

toasted naan. cannellini bean purée. zaalouk. market greens. tiny vegetables. market giardiniera.

Market Salad

post ranch dressing. butter cake lettuce. hard-boiled egg. cotto ham. avocado. pickled sweet peppers. shaved red onions.

CHOICE OF

Fisherman's Daily Catch AQ

Niman Ranch Flat Iron Steak

Fogline Farms Chicken

Roasted Lion's Mane Mushroom

Post Ranch Smash Burger

roasted white onions. pickled sweet & spicy peppers. provolone. shaved red onion. garlic aioli. brioche bun.

SERVED WITH

brussel sprouts. butternut squash. celery root. sunchoke. persimmon. pomegranate seeds. toasted pistachio. mint. rosemary. pistachio mint purée.

Coconut Panna Cotta

roasted bartlett pears. mochi. pomegranate. cookie crumble.

Sustainable Caviar by Tsar Nicoulai

Private Batch Reserve

produced in limited quantity, these tawny brown to platinum beads have a nutty and light flavor. \$195

Golden Osetra

osetra is noted for its bright amber gold color, medium grain size, with a clean, rich and nutty finish. \$255

Additional Supplements

Chilled Oysters

champagne mignonette. chive oil. lemon. six each \$42 twelve each \$80

Cheese Board

'ellie's' cow milk bleu cheese. 'aries' alpine sheep milk cheese. 'seascape' cow + goat milk cheddar-style cheese. quince jam. ad astra seeded toast. candied nuts. \$45

Prix-Fixe Menu \$75 + Wine Flight \$45

Sierra Mar is a farm-driven restaurant that celebrates sustainability through the coastal bounty of Big Sur and our neighboring communities. To learn more about our relationships with local farmers & purveyors, scan this code:



HOON KANG *executive chef*
JASON WOODALL *chef de cuisine*

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