

Lunch Prix-Fixe

75.

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

Chef's Garden Harvest

toasted naan bread *garden crudite*
chickpea hummus *piquillo pepper puree*
zaalouk *cucumber raita*
cashew butter *garden jardiniere*

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Winter Salad

lacinato kale. shaved brussel sprouts. almonds.
post ranch dressing.

choice of

Fisherman's Daily Catch AQ.

Fogline Farms Chicken *citrus herb marinade.*

Niman Ranch Flat Iron Steak *garden pistou.*

Roasted Lion's Mane Mushroom *garden pistou.*

Niman Ranch Burger *baker's bacon. american cheddar. avocado. pickled onions. dijonnaise. toasted challah bun.*

market vegetable medley. creamed spinach.

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Garden Citrus Posset

coconut mochi. crème fraiche chantilly.

Chilled Oysters

champagne mignonette. chive oil. lemon.
six each 24. twelve each 42.

Cheese Board

stonefruit mostarda. pepita crackers. candied nuts. 42.

Sustainable Caviar by Tsar Nicoulai

Private Batch Reserve

produced in limited quantity, these tawny brown to platinum beads have a nutty and light flavor. 160.

Golden Osetra

osetra is noted for its bright amber gold color, medium grain size, and a clean, rich and nutty finish. 220.

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*

REYLON AGUSTIN *director of culinary*

A Proud Member of

