

-Sierra Mar is a farm-driven restaurant that celebrates sustainability and regenerative practices through coastal Big Sur and our neighboring communities.

Our relationships:

Big Sur Sea Salts, Big Sur	Wieland Organics, Big Sur
Monterey Abalone Co, Monterey	Ad Astra Bread Co, Monterey
Bakers Bacon, Marina	Cheese Shop, Carmel-by-the-Sea
Prevedelli Farms, Corralitos	Monterey Bay Seaweed, Moss Landing
New Natives, Corralitos	Coast Organics, Santa Cruz
Blue Heron, Corralitos	Ocean 2 Table, Santa Cruz
Fogline Farms, Santa Cruz	Tory Farms, Dinuba
Minazzoli Farms, Stockton	Brokaw Farms, Soledad
Tsar Nicoulai Caviar, Wilton	Rancho Gordo, Napa

Supplements

Sustainable Caviar by Tsar Nicoulai

Private Batch Reserve

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

28g 195.

Golden Osetra

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

28g 255. | 50g 445.

Chilled California Oysters *mignonette. lemon. tabasco. 42 per 6.*

Tasting Menu 175.

Amuse Bouche

abalone • bass • chanterelles • oysters • pineapple guava

Foie Mousse *winter citrus. fennel. walnuts.*

Ad Astra Sourdough *corto olive oil. aged balsamic vinegar.*

Roasted Maitake Mushroom *mushroom xo. cashews. garden herbs.*

Bouillion of Fowl + Charred Aromatics *scallions. sherry vinegar.*

Grimaud Farms Guinea Hen *mole verde. huitlacoche. polenta cakes. pickled tomatillos. crispy leeks.*

Holiday Trio Tart *apple mosaic. pumpkin cheesecake. pecan pie. apple cider sorbet.*

A proud member of Zero Foodprint



Executive Chef Hoon Kang
Chef de Cuisine Jason Woodall