

Harvest

Ad Astra Bread 14.
corto olive oil. aged balsamic vinegar.

Pomme Frites 12.
garlic aioli.

French Onion Soup 16.
ad astra sourdough crouton. gruyere.

Fennel + Apple Salad 17.
*lacinato kale. chopped walnuts.
dried cranberries.*

Charred Caesar Salad 20.
*romaine. parmesan. sourdough croutons.
cured egg yolk.*

Marinated Beet Salad 21.
quinoa. goat cheese. frisée. toasted pecans.

Wild Mushroom Risotto 32.
carnaroli rice. truffle pecorino. chives.

Hook

Whitefish Salad 18.
*garden herbs. capers. aioli.
ad astra sourdough bread.*

Big Sur Ceviche 26.
guacamole. tortilla chips.

Shrimp Scampi 36.
*bucatini pasta. meyer lemon.
garden parsley. bottarga.*

Striped Bass 39.
*farmer pete's potatoes. malt vinegar.
remoulade.*

Hunt

Croque Monsieur 26.
*ad astra sourdough. cotto ham. provolone.
dijon. béchamel. giardiniera.*

Steak Frites 46.
garlic aioli. sauce bearnaise.

Duck Confit 35.
rancho gordo cassoulet.

Braised Lamb Shank 54.
*celery root mash. sautéed greens.
parsley gremolata.*

Pork Tenderloin Cutlet 37.
polenta. balsamic glazed brussel sprouts.

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

Julia Yamasaki | Edible Landscape Specialist, Post Ranch Inn
Big Sur Sea Salts, Big Sur
Monterey Abalone Co, Monterey
Baker's Bacon, Marina
Prevedelli Farms, Corralitos
New Natives, Corralitos
Blue Heron, Corralitos

Wieland Organics, Big Sur
Ad Astra Bread Co, Monterey
Cheese Shop, Carmel-by-the-Sea
Monterey Bay Seaweed, Moss Landing
Coast Organics, Santa Cruz
Ocean 2 Table, Santa Cruz

Rancho Gordo, Napa
Brokaw Farms, Soledad
Tory Farms, Dinuba
Tsar Nicoulai Caviar, Wilton
Minazzoli Farms, Stockton
Fogline Farms, Santa Cruz

A proud member of Zero Foodprint



Executive Chef Hoon Kang
Chef de Cuisine Jason Woodall