

Tasting Menu 185.

Kabocha Squash Salad shaved fall vegetables. dates. walnuts. pumpkinseed oil.

Gifts from the Sea

oyster + kimchi • amberjack ssam • monterey abalone congee

Roasted Chicken Bouillon glass noodle. brassicas. pickled ginger.

Ad Astra Sourdough corto olive oil. aged balsamic vinegar.

King Salmon succotash. gochujang. blistered tomatoes. garden marigolds.

Grimaud Farms Guinea Hen sunchokes. tory farms stone fruit.

Chef's Garden Apple dulcey mousse. apple compote. cinnamon crumble.

Mignardise pate de fruit. chocolate bon bon.

Supplements

Sustainable Caviar

Private Batch Reserve by Tsar Nicoulai 220.

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

Royal Oscietra by Antonius 265.

oscietra is noted for its golden highlights in each bead and a clean, velvety, deep buttery taste.

Chilled California Oysters 48.

mignonette. lemon. tabasco.

Shrimp Cocktail 36.

cocktail sauce. garden lemon.

À La Carte

Starters

Heirloom Tomatoes stracciatella. aged balsamic. tory farms grape. garden herb. 23.

Kabocha Squash Salad shaved fall vegetables. dates. walnuts. pumpkinseed oil. 21.

Bluefin Crudo ssamjang. brokaw avocado. white kimchi. 31.

Midcourse

Roasted Chicken Bouillon glass noodle. brassica. pickled ginger. 22.

Gnocchi summer truffle. maitake mushroom. chive. 36.

Monterey Bay Abalone Congee wild mushroom. garden egg yolk. soy. scallion. 42.

Mains

King Salmon succotash. gochujang. blistered tomatoes. garden marigolds. 54.

Miso-Glazed Black Cod baby bok choy. green onion. eggplant. chrysanthemum. 52.

Roasted Guinea Hen sunchokes. tory farms stonefruit. 63.

Steak Frites flat iron steak. chimichurri. garlic aioli. 59.

Prime Beef Tenderloin charred leeks. brown butter roasted carrots. potato espuma. cremini jus. 72.

24oz Ribeye for Two chimichurri. 225.

Additions

Ad Astra Sourdough for Two corto olive oil. aged balsamic vinegar. 16

Mashed Russet Potatoes baker's bacon. sour cream. central coast cheese. chive. 17.

Roasted Broccolini garlic chili crunch. 15.

Executive Chef Hoon Kang | **Pastry Chef** Kevin Paredes
Culinary Director Reylon Agustin

Sierra Mar is a farm-driven restaurant that celebrates sustainability and regenerative practices through the coastal bounty of 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 Seaweeds, Moss Landing
New Natives, Corralitos	Grimaud Farms, Stockton
Blue Heron, Corralitos	Ocean 2 Table, Santa Cruz
Fogline Farms, Santa Cruz	Tory Farms, Dinuba
Blossom’s Farm, Aromas	Brokaw Farms, Soledad
Tsar Nicolai Caviar, Wilton	Rancho Gordo, Napa

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