

# 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.*

## Summer Market Salad

*post ranch dressing. butter cake lettuce. summer beans. 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

Niman Ranch Burger

*toasted challah bun. sautéed mushrooms. swiss cheese. truffle aioli. pickled onion.*

### SERVED WITH

*sundried tomato + sunflower romesco. eggplant + squash ratatouille. roasted red onion. olive tapenade.*

## Garden Egg Custard

*lemon verbena. poached rhubarb. coconut mochi.*

## 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, and a clean, rich and nutty finish. \$255*

## Supplements

### Chilled Oysters

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

### Black Summer Truffles

*2.5 grams \$20*

### Cheese Board

*'ellie's' cow milk bleu cheese. 'aries' alpine sheep milk cheese. 'seascape' cow + goat milk cheddar-style cheese. quince jam. pepita crackers. 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*  
REYLON AGUSTIN *director of culinary*

A Proud Member of

