

# Summer Splendor

145.

## Ad Astra Bread Set

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## Burrata + Stone Fruit

*tory farms peaches, nectarines, + apricots.  
candied sunflower seeds. basil oil.  
minus 8 vinegar. garden herb salad.*

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## Chilled Tomato + Pepper Soup

*marinated cherry tomatoes. crème fraîche.  
charred sweet corn. summer truffles. chives.*

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

choice of

## Niman Ranch Rack of Lamb

*red wine jus.*

## Fogline Farms Roasted Chicken

*red wine jus.*

## California Halibut

*trout roe beurre blanc.*

## Roasted Lion's Mane Mushroom

*mushroom xo sauce.*

served with

Potato Purée. Porcini Mushrooms.

Yellow Wax Beans. Pickled Romano Beans.

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## Angel Food Cake

*strawberries. garden lemon balm.*

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## 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. | 50g 305.

### Golden Osetra

*Osetra is noted for its bright amber gold color, medium grain size, and a clean, rich and nutty finish.*  
28g 255. | 50g 415.

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

