

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	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

A Proud Member of Zero Food Print



Supplements

Sustainable Caviar by Tsar Nicoulai

Private Batch Reserve 220.

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

Golden Osetra 265.

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

Chilled California Oysters 48.

mignonette. lemon. tabasco.

Shrimp Cocktail 36.

cocktail sauce. garden lemon.

Executive Chef Hoon Kang

Chef de Cuisine Jason Woodall

Tasting Menu 185.

Chefs Garden Harvest

Nasturtium *zucchini.*

Herbs + Flowers *cured egg yolk. preserved citrus vinaigrette.*

Gifts of the Sea

Oyster + Kimchi

Sea Bass Tartlet

Abalone + King Trumpet Skewer

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

Garden Oyster Mushroom *mushroom xo. roasted maitake mushrooms. cashews.*

Bouillion of Roasted Guinea Hen *scallions. sherry vinegar.*

Superior Farms Lamb *pesto. smoked greek yogurt. charred spring onions.*

Eucalyptus + Chocolate Chip Ice Cream *vanilla wafer. mochi brownie. white chocolate anglaise.*

Mignardise *pate de fruit. thin mints. pinenut financier.*