

# 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 crisps. hummus. zaalouk. market greens. tiny vegetables. market giardiniera.*

## Marinated Chickpea Salad

*buttercake lettuce. feta cheese. za'atar vinaigrette.*

### CHOICE OF

Fisherman's Daily Catch AQ

Niman Ranch Bavette Steak

Fogline Farms Chicken

Roasted Lion's Mane Mushroom

## Post Ranch Smash Burger

*roasted white onions. pickled sweet & spicy peppers. provolone. shaved red onion. garlic aioli. brioche bun.*

*(vegan beyond burger substitute available)*

### SERVED WITH

*brussel sprouts. zucchini. new potatoes. sumac. chermoula. charred lemons. arugula.*

## Coconut Lime Panna Cotta

*mandarin gel. winter citrus. cookie crumble.*

## Sustainable Caviar by Tsar Nicoulai

*warm blinis. crème fraîche. shallot. free range eggs. chive.*

## Private Batch Reserve

*produced in limited quantity, these tawny brown to platinum beads have a nutty and light flavor. 220.*

## Golden Osetra

*osetra is noted for its bright amber gold color, medium grain size, and a clean, rich and nutty finish. 265.*

## Additional Supplements

### Chilled Oysters

*champagne mignonette. chive oil. lemon.*  
six each 48. twelve each 80.

### Baked Point Reyes Quinta Cheese 45.

*candied walnuts. fruit. ad astra seeded bread.*

### Shrimp Cocktail 36.

*cocktail sauce. garden lemons.*

## Prix-Fixe Menu 85.

Wine Director's Recommended 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*

A Proud Member of

