

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



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## 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

## Tasting Menu 165.

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

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**Monterey Bay Abalone Congee** *nori. chili oil. scallion.*

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**Roasted Chicken Bouillon** *glass noodle. garlic chives. pickled garden pepper.*

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

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**King Salmon** *crème fraîche beurre blanc. shaved turnip. garden sorrel. winter citrus.*

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**Mary's Cornish Hen** *honeypatch squash. vadouvan curry. pickled sultana.*

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**Chocolate Cake** *caramelia ganache. cocoa crumble. milk ice cream.*

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**Mignardise** *pate de fruit. chocolate bon bon.*