Sierra Mar is a farm-driven restaurant that celebrates sustainability through the coastal bounty of Big Sur and our neighboring communities.

Local relationships
- Chris Omer, Edible Landscape Manager
  Post Ranch Inn
- Brokaw Farms, Soledad, CA
- Big Sur Sea Salts, Big Sur, CA
- Wieland Organics, Big Sur, CA
- Monterey Abalone Co, Monterey, CA
- Borba Farms, Aromas, CA
- New Natives, Corralitos, CA
- Kashiwase Farms, Winton, CA
- Blue Heron, Corralitos, CA
- Pinedelli Farms, Corralitos, CA
- Minazzoli Farms, Stockton, CA
- Ocean 2 Table, Santa Cruz, CA
- Fogline Farms, Santa Cruz, CA
- Bakers Bacon, Marina, CA
- Andante Dairy, Petaluma, CA
- Tsar Nicois/Caviar, Wilcox, CA
- Cheese Shop, Carmel, CA
- Monterey Bay Seaweed, Moss Landing, CA
- Rancho Gordo, Napa, CA

Dinner Menu

Executive Chef  Hoon Kang
Culinary Director  Reylon Agustin

Kohlrabi  Trout Roe. Chive
Endives  Ricotta. Kumquat. Pistachio
Tuna Tartare  Puffed Rice. Cherry Belle Radish. Fennel
Oatmeal Whole Wheat  Cultured Honey Butter
Sunchoke Soup  Market Pears. Roasted Sunchoke

Octopus  Gochujang Aioli. Fermented Onion Powder.
Handmade Cavatelli  Dry Jack Fonduta. Broccolini. Chili Oil
Monterey Black Cod  Miso Beurre Blanc. Baby Turnips
Beef Tenderloin  Potato Galette. Chanterelle Mushroom

Shooting Star Creamery  Aged Sheep’s Milk Cheese. Garden Fennel