

## SAMPLE DINNER MENU

CHOICE OF 4 COURSES:

### COURSE ONE AND TWO

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#### CUCUMBER SALAD

MONTEREY SEAWEEDES, YUZU, AVOCADO, PICKLED GINGER

#### CORN SOUP

HEIRLOOM TOMATO, TOASTED BAGUETTE, CRISPY SILKS, SPICY BUSH BASIL

#### ABALONE DORE - MONTEREY BAY, CALIFORNIA

TOMATO, BROWN BUTTER, CAPER, LEMON, BASIL

#### PORK BELLY - SALMON CREEK FARMS, IDAHO

CABBAGE, LIME, RED ONION, CILANTRO

FOUR COURSE TASTING MENU | 125.

CHEF ELIZABETH MURRAY

### COURSE THREE

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#### SAVORY KALE SKILLET CAKE

GLAZED CARROTS, PETITE ONIONS, HERB SALAD, LIME CRÈME FRAÎCHE

#### SEARED HALIBUT - SITKA, ALASKA - LONG LINE

POTATO RÖSTI, LEMON - BEURRE BLANC, CAVIAR, SPINACH

#### WAGYU SHORT RIB

STONE GROUNDED GRITS, BARBECUE ONIONS, GARDEN MUSHROOMS

*LONE MOUNTAIN WAGYU RIBEYE / SUPPLEMENTAL \$60*

### COURSE FOUR

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#### FROM THE ORCHARD

OUR PLUM JAM, GARDEN SHISO MOUSSE, PEACH, PLUM SORBET

#### HAZELNUT FEULETINE

TOASTED MERINGUE, CHOCOLATE CRÉMEUX, BANANA ICE CREAM

ASSORTED CHEESES WITH ACCOMPANIMENTS



Winner of the 2017 Wine Spectator Grand Award

SIERRA MAR AT POST RANCH INN  
47900 HIGHWAY ONE | BIG SUR, CA 93920  
RESERVATIONS 831-667-2800  
POSTRANCHINN.COM