

SAMPLE LUNCH MENU

COURSE ONE

DAILY CHEF'S SALAD

heirloom lettuce mix, daily garden harvest, micro greens

WATERMELON

sheep's milk feta, tarragon, toasted walnut, lemon

CHILLED CUCUMBER-MINT SOUP

yogurt, olive oil, local floral salt

COURSE TWO

FENNEL GRILLED PRAWN

quinoa, avocado, roasted bell pepper, red onion, herbs

EGGPLANT CANNELLONI

white beans, Alfonso olives, garden cultivated mushrooms, basil

STEAK FRITES

caramelized onion, arugula, veal jus, herb aioli

COURSE THREE

ALMOND FINANCIER

stone fruit puree, cherry, lemon verbena ice cream

PEANUT BUTTER BAR

toasted meringue, peanut brittle, salted caramel ice cream

THREE COURSE TASTING MENU

CHEF ELIZABETH MURRAY



Winner of the 2017 Wine Spectator Grand Award

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