## COURSE ONE

**MONTEREY BAY SQUID**  
Tomato, Coriander, Lemon Basil

**WHITE SEA BASS CRUDO**  
Nectarine, Almond, Gem Marigold

**BEER-BATTERED BORAGE**  
Caper Rémoulade, Meyer Lemon, Dulse

**CHICKEN LIVER MOUSSE**  
Pickled Rose, Purslane, Rancho Rico Plum

**BROKAW AVOCADO & CAVIAR**  
Black Pearl Sturgeon Caviar

**SUPPLEMENT | 120**

**MONTEREY ABALONE**  
Shiitake, Cauliflower, Nasturtium

## COURSE TWO

**WATSONVILLE FARM EGG**  
White Anchovy, Leeks, Haricots Verts

**NEW POTATOES**  
Garden Lettuce Soup, Cherry Belle Radish, Lovage

**SWANK FARMS CORN**  
Sea Urchin, Scallion, Broccoli di Cicco

**MONTEREY ABALONE**  
Shiitake, Cauliflower, Nasturtium

## COURSE THREE

**BLACK COD**  
Hakurei Turnip, Eggplant, Shiso

**TAGLIATELLE**  
Spring Legumes, Morel, Hollyhock Cheese

**LLANO SECO PORK**  
Summer Beans, Portugal Pepper, Ground Cherry

**WESTERN GRASSLANDS BEEF**  
Chanterelle, Cabbage, Horseradish

## DESSERT

**BLACKBERRY**  
Madeleine, Yogurt Mousse, Blackberry Balsamic

**HAZELNUT & CHOCOLATE**  
Hazelnut Meringue, Garden Lemon Curd

**STRAWBERRY**  
Bavarois, Green Strawberry, Lemon Verbena

**BLENHEIM APRICOT**  
Rosemary, Buckwheat, Local Honey

**LOCAL CHEESE SELECTIONS**  
Honeycomb, Berries, Fruit & Nut Bread

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Our menu features ingredients from our Chef’s Garden and farms in the surrounding area.

Winner of the Wine Spectator Grand Award

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FOUR COURSE PRIX FIXE MENU | 125  
EXECUTIVE CHEF JONNY BLACK

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SIERRA MAR AT POST RANCH INN  
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