

## COURSE ONE

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### WATERCRESS SALAD

roasted bell peppers, basil, capers, pecorino romano

### CAULIFLOWER TABOULEH

feta, chives, mint, pistachio

### BUTTERNUT SQUASH SOUP

salsa verde, crema, pumpkin seeds

### BLACK RIVER OSCIETRA CAVIAR | 30 grams SUPPLEMENT | 175

traditional garnishes, potato gaufrettes

## COURSE TWO

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### ENSALADA DE LA MAR

sustainable seafood, garden greens, seasonal vegetables

### MT. LASSEN TROUT

grapefruit, mustard greens, hazelnuts, tangerine brown butter

### ROASTED WINTER VEGETABLES

rutabaga, romesco, tempeh, marcona almonds

### BRAISED PORK RAGÙ

polenta, dried cherries, garlic, parsley gremolata

### KOBE BURGER

smoked tomato, herb aioli, Monterey jack, seeded acorn bun

## COURSE THREE

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### BUCKWHEAT DATE CAKE

oatmeal stout ice cream, garden apple, black sesame croquant

### SPICED PUMPKIN CRÉMEUX

toasted meringue, peanut brittle, salted caramel ice cream

### ARTISAN CHEESES

rosemary-spiced nuts, seasonal jam, local honey, golden raisin toast

## THREE COURSE LUNCH TASTING MENU | 75

WINE PAIRING | 57

SIERRA MAR CHEF ELIZABETH MURRAY

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

*Winner of the Wine Spectator Grand Award*



SIERRA MAR AT POST RANCH INN  
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RESERVATIONS 831-667-2800  
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