Please Note: Our menu is seasonal and changes frequently. This menu is for November of 2022.

While our current menu is accommodating of pescatarian and vegetarian diets,

unfortunately, the options for vegan guests are fairly limited.

PENINSULA

CHILLED BROTH, SUTERBERRY 6

BEET, BANANA, HABANERO 10

CUCUMBER, SEAWEED, NASTURTIUM 11

SPANISH TORTILLA 12

CARROT, TURMERIC, SALMON ROE 15

MAITAKE, GREEN PEPPERCORN, VERBENA 20

CHEWY RICE, LOBSTER, GINGER 23

OCTOPUS, WASABI, LIME LEAF 25

SCALLOP, GOLDEN BERRY, MUSTARD* 35

IBERICO PRESA, PEPPERS, SHERRY* 62



BAY LEAF NOUGAT, VANILLA 10
Lustau Vermut Blanco 12

ROOT BEER, WALNUT, DARK CHOCOLATE 12
Lustau Don Nuño Oloroso 13

EXECUTIVE CHEF JAKE HOWELL

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

PLEASE NOTE: NOT ALL INGREDIENTS ARE LISTED. PLEASE LET US KNOW OF ANY ALLERGIES BEFORE YOU ORDER.