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

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

unfortunately, the options for vegan guests are prohibitively limited.

PENINSULA

CHILLED WATERMELON BROTH, SUTERBERRY 6

SPANISH TORTILLA 12

CUCUMBER, SOUR CHERRY, NASTURTIUM 11

BEET, BANANA, HABANERO 10

CARROT, TURMERIC, SALMON ROE 15

CHEWY RICE, LOBSTER, VANILLA 23

MAITAKE, GREEN PEPPERCORN, YEAST 20

OCTOPUS, WASABI, LIME 25

SCALLOP, GOLDEN BERRY, MUSTARD 34

IBERICO PRESA, PEPPERS, SHERRY* 60



PASSION FRUIT, WALNUT, DARK CHOCOLATE 12

Lustau Don Nuño Oloroso 13

COCONUT COOKIE, NOUGAT, GRAPE 10

Lustau Vermut Blanco 12

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.