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, TURMERIC 11

ZUCCHINI, SMOKED STRAWBERRY 14

KOHLRABI, SPRUCE, TROUT ROE 16

CHEWY RICE, LOBSTER, VANILLA 23

MAITAKE, GREEN PEPPERCORN, YEAST 19

OCTOPUS, WASABI, LIME 25

DUCK, MUSTARD, GOLDEN BERRY* 32

IBERICO PRESA, SEA LETTUCES, SHERRY* 50



YUZU, GRAPE, DARK CHOCOLATE 12
Lustau Vermut Blanco 12

LEMON COOKIE, JUNIPER NOUGAT 7
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.