



JUICE SELECTIONS

Fresh Orange or Grapefruit

8

Fresh Carrot or Juice of the Day

9

Tomato, V-8 or Pomegranate

8

NATURALLY PENINSULA SMOOTHIES

Greek Yogurt | Honey | Almond

12

Pomegranate | Blackberry | Chia

13

Cucumber | Yogurt | Dill

13

FRESH PRESSED JUICE AGUA FRESCAS

Spinach | Green Apple | Wheatgrass

12

Watermelon | Raspberry | Local Honey

12

Cucumber | Mint | Lime | Agave

12

FRUIT SELECTIONS

*Chilled Fresh Fruit Salad
Organic Yogurt Poppy Seed Sauce*

12

*Seasonal Melon, Papaya,
Pineapple or Grapefruit*

12

Bowl of Seasonal Berries

13



BREAKFAST



SHAKSHOUKA

*Sunny Side Eggs | Oven Dried Tomatoes
Parsley | Roasted Peppers*

18

HOUSE-SMOKED SALMON FLAT BREAD

Arugula | Cracked Egg | Red Onion | Crème Fraîche

22

HOUSE-MADE CORNED BEEF HASH

Tomato Hollandaise

22

THE AMERICAN BREAKFAST

*Fresh Orange Juice | Two Eggs any Style
Potatoes, Bacon or Sausage
Toast | Freshly-brewed Coffee or Tea*

29

TWO EGGS ANY STYLE

*with Hash Browned Potatoes 14
with choice of Breakfast Meat 19*

THREE EGG OMELET

*Ham, Cheese, Mushrooms, Onions,
Tomatoes or Spinach*

19

EGGS BENEDICT

Canadian Bacon | Asparagus

22

EGG WHITE FRITTATA

Fire Roasted Tomatoes | Bell Peppers | Basil

20

CHOLESTEROL-FREE OMELET

Artichokes | Kalamata Olives | Fennel

20

FROM THE GRIDDLE

BUTTERMILK-BLUEBERRY PANCAKES

Barley Flour | Spelt | Oats | Flax

19

RICOTTA PANCAKES

Almond Butter | Lemon

19

NUTELLA FRENCH TOAST

Banana | Feuilletine | Amaretto Cream

21

TRADITIONAL PANCAKES

17

THE PENINSULA WAFFLE

with Berries 24



CEREALS

Bircher Muesli

13

*Peninsula Homemade Nut Granola
Yogurt | Berries*

15

*Corn Flakes, Frosted Flakes, Raisin Bran,
Special K, Shredded Wheat, Bran Flakes,
Rice Krispies or All Bran*

9

Hot Steel Cut Oatmeal or Cream of Wheat

12

with Berries

15

Oatmeal Brûlée

Maple Syrup | Devonshire Cream

16

FRESH - BAKED

Traditional Croissant

5.50

Chocolate Croissant

7.50

Muffin

Traditional or Gluten Free "Lili"

6

New York-style Bagels

6

*An Assortment of Three
Danish Pastries*

12

SIDES

Apple Wood Pork or Turkey Bacon

7

*Avocado Toast
Pumpnickel | Olive Oil | Radish*

9

Corned Beef Hash

10

Turkey or Pork Sausage

7

House Smoked Salmon

15

Two Hash Brown Patties

9





SOUP

CHICKEN-OREGANO
White Beans | Swiss Chard 12

AJO BLANCO
Green Apple | Almond | Celery 12

APPETIZERS

SUSTAINABLY HARVESTED OYSTERS
½ dozen 22

SALT COD CROQUETTES
Hazelnuts | Roasted Piquillo 15

POTTED HOUSE SMOKED SALMON
Salmon Roe | Dill 15

HOPE RANCH COUNTY MUSSELS
White Wine | Parsley | Chili Flakes 17

GRASS FED LAMB-BULGUR MEATBALLS
Raisins | Pine Nuts | Yogurt 16

FLATBREADS

SMOKED SALMON

Crème Fraîche | Chives | Capers 18

PROSCIUITTO

Figs | Arugula | Balsamic 18

CAULIFLOWER

Za'Tar | Olive Oil 18



SALADS

LILI'S FARMERS MARKET COBB
Grapefruit | Raspberries | Chicken | Feta 25

KENTER CANYON FAMILY FARMS ARUGULA
Oven-roasted Eggplant
Pine Nuts | Ras El Hanout Vinaigrette 18

FATTOUSH

Grilled Pita | Cucumber | Feta | Parsley | Roasted Shallot Yogurt 18

KALAMATA

Tapenade | Cucumber | Olive Oil 16

SPINACH AND LOCAL MEDJOOL DATE

Marcona Almonds | Caramelized Urban Honey
Goat Cheese Snow 17

WEISER FARMS HEIRLOOM MELON SALAD

Toybox Melons | Citrus Coriander Blossoms
House-Grown Lemon Verbena 16

BEETS

Local Carrots | Shaved Raw Root Vegetables | Pumpernickel Soil 18

CHARRED CAESAR

Crispy Brussel Sprouts | Kale
Peppercorn-White Anchovy Dressing 18

MR. Z MEDITERRANEAN MARKET SALAD

Cucumber | Tomato | Red Onion
Parsley-Preserved Lemon Vinaigrette 18

ADDITIONS TO ANY SALAD

Skuna Bay Salmon 12
Branzino 14
Alaskan Halibut 13
Gulf Coast Prawns 15
Oven-roasted Chicken 8
Duck Shawarma 10



ENTREES

GRASS-FED BEEF BURGER Cumin Yogurt | Eggplant | Halloumi 22

MONKFISH OSSO BUCCO Charred Spanish Octopus | Confit Potato | Tanaka 32

LOBSTER BOUILLABAISSSE Ciabatta | Rouille | Clams | Mussels | Shrimp 55

CALIFORNIA WILD SALMON Lemon | Pickled Pearl Onion 42

BRANZINO FILLETS Asparagus | Lemon Butter 38

WILD LOCAL SEAFOOD COMPANY AHI TUNA
Tuscan Anchovy | Olives | Capers 38

ALASKAN HALIBUT Salsa Verde 36

MARY'S NATURAL HALF CHICKEN
Preserved Lemon | Rosemary Jus | Garlic Chips 35

ALL-NATURAL 8oz BEEF FILET MIGNON Red Wine Jus 45

PASTA

GNOCCHI

Spring Pea | Radish | Fava 16

FORAGED MUSHROOM RISOTTO

Parsley | Local Olive Oil 24

DUCK CONFIT ORECCHIETTE

Sundried Tomato | Escarole 18

GLUTEN-FREE PAPPARDELLE

Almond Flour | Stewed Tomato | Basil 18



SIDES

COUSCOUS
Macerated Golden Raisins
Marcona Almonds 8

ORGANIC QUINOA TABBOULEH
Parsley | Lemon 7

WEISER FARMS CRISPY FINGERLING POTATOES
Local Olive Oil 8

ZA 'ATAR ROASTED CARROTS
Puffed Quinoa | Pomegranate 9

OVEN-ROASTED CAULIFLOWER
Garlic Aioli | Gremolata 11

BROCCOLI RABE
Kenter Canyon Espelette 10

STEWED TOMATOES
Local Olive Oil | Thyme 8

CHARRED PEPPERS
Bulgur Wheat | Feta 9

STOCKTON ASPARAGUS
Lemon | Olive Oil | Sea Salt 11

HOUSE-MADE BREAD

HEARTH PITA
Hummus | Taramasalta | Baba Ghanoush 12





SOUP

CHICKEN-OREGANO

White Beans | Swiss Chard
12

AJO BLANCO

Green Apples | Almond | Celery
12

SALADS

KENTER CANYON FAMILY FARMS ARUGULA

Oven-roasted Eggplant
Pine Nuts | Ras El Hanout Vinaigrette
14

SPINACH AND LOCAL MEDJOL DATE

Marcona Almonds | Caramelized Urban Honey
Goat Cheese Snow
13

FATTOUSH

Grilled Pita | Cucumber | Feta
Parsley | Roasted Shallot Yogurt
14

KALAMATA

Tapenade | Cucumber | Olive Oil
12

CHARRED CAESAR

Crispy Brussel Sprouts | Kale | Garlic Croutons
Peppercorn-White Anchovy Dressing
18

MR. Z MEDITERRANEAN MARKET SALAD

Cucumber | Tomato | Red Onion
Parsley-Preserved Lemon Vinaigrette
18



APPETIZERS

SUSTAINABLY HARVESTED OYSTERS ½ dozen 22

SALT COD CROQUETTES Hazelnuts | Roasted Piquillo 15

POTTED HOUSE SMOKED SALMON Salmon Roe | Dill 15

DUNGENESS CRAB FLATBREAD Confit Tomatoes | Garlic Aioli 18

HOPE RANCH COUNTY MUSSELS White Wine | Parsley | Chili Flakes 17

GRASS-FED LAMB-BULGUR MEATBALLS Raisins | Pine Nuts | Yogurt 16

TWICE BAKED EGGPLANT Grated Tomato | Pine Nuts | Olive 15

GULF COAST SHRIMP Chili | Garlic | Local Olive Oil 18

PASTA

GNOCCHI Spring Pea | Radish | Fava 16

FORAGED MUSHROOM RISOTTO Parsley | Local Olive Oil 24

DUCK CONFIT ORECCHIETTE Sundried Tomato | Escarole 18

LOBSTER AGNOLOTTI Crustacean Nage | Orange | Fennel | Hazelnut 24

SANTA BARBARA UNI LINGUINI Caviar | Lemon | Chervil 21

GLUTEN-FREE ALMOND FLOUR PAPPARDELLE Stewed Tomato | Basil 18



ENTREES

MONKFISH OSSO BUCCO Charred Spanish Octopus | Confit Potato | Tanaka 32

SEARED SCALLOPS Capers | Endive 42

LOBSTER BOUILLABAISSE Ciabatta | Rouille | Clams | Mussels | Shrimp 55

WILD CALIFORNIA SALMON Lemon | Pickled Pearl Onion 42

WILD DOVER SOLE Brown Butter | Chervil 65

BRANZINO FILLETS Asparagus | Lemon Butter 38

WILD LOCAL SEAFOOD COMPANY AHI TUNA
Tuscan Anchovy | Olives | Capers 38

ALASKAN HALIBUT Salsa Verde 36

MARY'S NATURAL HALF CHICKEN
Preserved Lemon | Rosemary Jus | Garlic Chips 35

28-DAY DRY AGED 20oz BONE-IN-RIB Cippolini Onions 78

GRILLED MARCHO FARMS 14oz VEAL CHOP Natural Jus 54

GRASS-FED LAMB TAGINE Golden Raisin Couscous | Almonds | Yogurt 40

ALL-NATURAL 8oz BEEF FILET MIGNON Red Wine Jus 45



SIDES

COUSCOUS

Macerated Golden Raisins
Marcona Almonds
8

ORGANIC QUINOA TABBOULEH

Parsley | Lemon
7

WEISER FARMS CRISPY FINGERLING POTATOES

Local Olive Oil
8

ZA 'ATAR CARROTS

Puffed Quinoa | Pomegranate
9

OVEN-ROASTED CAULIFLOWER

Garlic Aioli | Gremolata
11

BROCCOLI RABE

Kenter Canyon Espelette
10

STEWED TOMATOES

Olive Oil | Thyme
8

CHARRED PEPPERS

Bulgur Wheat | Feta
10

STOCKTON ASPARAGUS

Lemon | Olive Oil | Sea Salt
11

HOUSE-MADE BREAD

HEARTH PITA

Hummus | Taramasalata | Baba Ghanoush
12





SUNDAY BRUNCH

BLOODY MARYS

PENINSULA

Vodka | Bloody Mary Mix
Olive Juice | Horseradish
Truffle & Blue Cheese
Stuffed Olives

SMOKE & HEAT

Vodka
Smoked Bloody Mary Mix
Piquillo Pepper | Chorizo

HAMPTON

Vodka | Heirloom Tomatoes
Capers | Heat
Shallot | Parsley
Pickled Peppers | Oyster

\$16

SEAFOOD

Scallop Ceviche

Traditional Lump
Crab Salad

Oysters on the Half Shell

Potted House-smoked Salmon

Taramasalata

Shrimp Cocktail

Snow Crab Claws

Lobster Waffle

BREAKFAST

HOUSE-MADE CORNED-BEEF HASH

Poached Eggs

FLAT BREAD

Arugula | Duck Egg | Prosciutto

AVOCADO TOAST

Radish | Hard-cooked Egg

SHAKSHOUKA

Sunny-side Eggs | Oven-dried Tomatoes

Parsley | Roasted Peppers

LUNCH

ROASTED MARY'S CHICKEN

Sunchoke | Local Asparagus

STUFFED AND ROASTED LEG OF LAMB

House Pita | Cucumber Yogurt | Salsa Verde

FRESH ZITI CARBONARA

Spring Peas | Parmesan | Pearl Onions

BRANZINO

Tomatoes | Capers | Fennel salad

CHARRED CAESAR SALAD

Crispy Brussels Sprouts | Kale

Peppercorn-White Anchovy Dressing

BOWLS

Fattoush | Couscous | Tabbouleh

DESSERT

A seasonal selection of delightful confections

Buffet \$85 per person

CHAMPAGNE

Nicolas Feuillatte

FREE-FLOW CHAMPAGNE BAR

Nicolas Feuillatte | Brut | NV

\$25







FIRE

DUNGENESS CRAB

Cilantro | Pickled Tomato | Garlic
20

SMOKED SALMON

Capers | Crème Fraîche | Shaved Red Onion
20

PROSCIUTTO

Walnut-Arugula Pesto | Walnuts | Figs
20

ZA'ATAR

Local Olive Oil | Cauliflower
20



SEA

SUSTAINABLY HARVESTED OYSTERS

Half Dozen
20

SALT COD CROQUETTES

Hazelnut | Roasted Piquillo
20

POTTED HOUSE-SMOKED SALMON

Salmon Roe | Dill
20

HOPE RANCH COUNTY MUSSELS

White Wine | Parsley | Chili Flakes
17



LAND

GRASS-FED BEEF BURGER

Tomato | Iceberg Lettuce | Aged-White Cheddar
20

LAMB-BULGUR MEATBALLS

Raisins | Pine nuts | Yogurt
16

CAULIFLOWER

Garlic Aioli | Gremolata
11

SIGNATURE COCKTAILS

CALI SUNSHINE

California Green Chile Vodka | Lime
House-made Ginger Beer
18

SMOKEY SUNDAY

Mezcal | Celery | Cucumber
14

I'M NOT SOUR

High Proof Whiskey | Amaretto
Egg | Citrus
14

SANGRIA AT THE MOMENT

Brandy de Jerez | Spices
Seasonal Fruit | Love
14

WINES BY THE GLASS

BUBBLY

CHARDONNAY

GÉRARD VILLET

Crémant du Jura, Arbois, France MV
15

CHARDONNAY/PINOT NOIR

ROEDERER ESTATE

Anderson Valley, Brut, California MV
16

CHARDONNAY/PINOT NERO

CONTADI CASTALDI

Franciacorta, Lombardy,
Rosé Brut, Italy MV
19

CHARDONNAY/

PINOT NOIR/DEUTZ

THE PENINSULA LABEL
Brut, Champagne, France MW
26

ROSÉ

SYRAH/CINSAULT/

GRENACHE

DOMAINE DE L'ABBAYE

Clos beylesse, Cotes de Provence,
France 2015
16

RED

SANGIOVESE

CECCHI

Chianti Classico, Italy 2011
12

MALBEC

COLOMÉ

Auténtico, Salta, Argentina 2014
14

GRENACHE/SYRAH

PASANAU

Ceps Nous, Priorat, Spain 2012
15

ARAGONEZ/ALICANTE/

CABERNET/ELADIO

PINIERO

La Coartada, Alentejo,
Portugal 2006
19

ZINFANDEL

BEEKEEPER

Black Sears Vineyard,
Howell Montain, California 2012
25

PINOT NOIR

LORING WINE COMPANY

Mateo, Santa Lucia Highlands,
California 2014
29

CABERNET SAUVIGNON

HOMAG

Napa Valley, California 2010
37

WHITE

PINOT GRIGIO

CAPOSALDO

Veneto, Italy 2014
14

GRÜNER VELTLINER

WEIXELBAUM

Ried Wechselberg, Kamptal,
Austria 2014
16

SAUVIGNON BLANC

PIERRE RIFFAULT

Les 7 Hommes, Sancerre, France 2014
18

CHARDONNAY

FAILLA

Sonoma Coast, California 2012
18

CHARDONNAY

KONGSGAARD

Napa Valley, California 2013
38