

THE RAYMOND 1886



Starters

Artisanal Baguette with our homemade butters	7
Micro-Farmed Oysters , champagne mignonette	5
Soup of the Day Please ask your server	12
Shishito shallots, sweet chili sauce, Bartlett pears	14
Grilled Caesar Salad charred romaine lettuce, house made dressing, croutons, shaved parmesan	15
Kale Salad Tuscan kale, balsamic vinaigrette, sumac yogurt, candied hazelnuts, goat cheese	12
Cedar Planked Broccolini grilled broccolini, lemon dressing, fresh horseradish, grilled lemon	16
Roasted Cauliflower romesco, roasted almonds, bread crumbs	16
Salmon Tartare avocado mousse, white soy, furikake, crispy salmon skin, salmon roe	18
King Trumpet and Truffle Polenta roasted shimeji, mushroom broth, carrot top chimichurri.	19
Steamed Blue Mussels tikka masala, toasted sour dough bread	18
Miso-Sake Glazed Hamachi Kama whole roasted yellowtail collar, blistered shishito peppers, lemon	18
Grilled Octopus cranberry beans, linguica, baby kale, black olive gremolata	22
Steak Tartare blood orange soy dressing, sesame seeds, wasabi powder, brioche	18
Imported and Domestic Cheeses assorted season pickles and fruit, house made focaccia	19
Charcuterie Board assorted cured meats, pickles and brioche	22

Entrees

Sweet Potato Cavatelli butternut squash coconut sauce, peas, arugula	22
Strozzapreti short rib ragu, citrus gremolata	25
Seared Salmon roasted heirloom carrots, carrot puree, Salsa seco, spiced pepitas	37
Barramundi black lentil, harissa butternut squash puree, pickled butternut squash, preserved lemon	30
Roasted Chicken creamy truffle polenta, maitake mushrooms, fried capers, preserved lemons	27
Roasted Duck warm German potato salad, braised red cabbage	37
Pan Seared Pork Chop wheat berries, baby fennel, pickled fennel, fermented apples, sage jus	30
Short Rib 72 hour braise French green beans, classic mashed potatoes	37
New York Steak roasted kombu scalloped potatoes, sautéed mushrooms, shitake jus	43
Dry-Aged Rib Eye for Two* elephant garlic, family style vegetables	95
<i>* please allow added time for preparation</i>	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
20% Service charge will be added to all parties of 8 or more
January 2019*