

THE RAYMOND 1886



Start Here

Artisanal Baguette with our homemade butters	8
Oysters on the Half Shell daily mignonette	5
Hummus kalamata and fermented shiitake tapenade, crispy tortilla chips	12
Tartare please ask the server about our weekly tartare	MP
Imported and Domestic Cheese Board assorted season pickles and fruit, house made focaccia	19

Greens and Vegetables

Baby Gem, cherry tomatoes, pickled watermelon radish, green goddess	12
Sugar Snap and Arugula Salad mizuna, shaved carrots, mint, lemon champagne vinaigrette	14
Roasted Baby Carrots herbed yogurt, spiced pepitas, candied ginger	16
Roasted Cauliflower chimichurri, hazelnuts, grated parmesan	16
Mediterranean Vegetable Polenta spiced polenta with seasonal vegetables	23

Seafood

Steamed Blue Mussels green curry sauce, sour dough	18
Roasted Barramundi pea puree, chanterelles, purple fingerling potato	32
Seared Sea Trout vadouvan lentil, pickled golden raisins, brown butter, yuzu, hazelnuts	37

Meat

Pork Belly sweet and spicy chili, scallions, furikake	18
Strozzapretti rabbit ragu, grated parmesan cheese	25
Pan Roasted Chicken barley, morels, fiddleheads	28
Porchetta vignole, marinated cherry tomatoes	31
Lamb Chops fregola, rhubarb, mint, ricotta	39
Dry-Aged Rib Eye For Two* elephant garlic, family style vegetables	95

* please allow added time for preparation

*Consuming raw or undercooked meat, 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
May 2018*