

RAYMONDS



Chef de Cuisine
Ross Larkin

Executive Chef
Jeremy Charles

Pastry Chef
Celeste Mah

Sommelier
Jeremy Bonia

ENTRÉES

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Pork

—

fennel, artichoke, brussel sprouts | 43

Cod

—

potato, chanterelles, velouté | 39

Tuna

yellow beans, snap peas, snow peas | 50

Beef

—

creamed kale, blue cheese, scallion | 46

Duck

—

gnocchi, sage, squash | 48



Tasting

—

Five Courses

135 | Wine pairing, add 80

Seven Courses

155 | Wine pairing, add 100

—

APPETIZERS



Oysters

—

half dozen | 24

dozen | 48

eighteen | 70

Greens

—

baba ghanoush, zucchini, broccoli | 16

Brussel Sprouts

—

chili, ricotta, proscuitto | 22

Tuna

—

nori, sesame, rice | 30

Corn

—

spiced butter, lime, scallion | 22

Pasta

—

vegetarian 24 | 32

meat 26 | 38

DESSERT



Strawberry



black sesame | 15

Chocolate



black currant, mint | 16

Blueberry



coconut, lime, pineappleweed | 18

Petit Fours



madeleine, macaron | 18