

RAYMONDS



Chef de Cuisine
Ross Larkin

Executive Chef
Jeremy Charles

Pastry Chef
Celeste Mah

Sommelier
Jeremy Bonia

ENTRÉES

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Cod

-

pork broth, navy beans, mussels | 40

Lamb

-

eggplant, carrot, balsamic | 48

Pork

-

creamed corn, cauliflower, apple | 43

Beef

-

fingerlings, broccoli, artichoke | 46



Tasting

-

Five Courses

135 | Wine pairing, add 80

Seven Courses

155 | Wine pairing, add 100

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APPETIZERS



Oysters

—

half dozen | 24

dozen | 48

eighteen | 70

Cheese

—

blue harbour, honeycomb, croustini | 15

Soup

—

parsnip, apple | 20

Carrots

—

coffee, honey, almonds | 24

Pasta

—

vegetarian 25 | 32

meat 28 | 38

DESSERT



Profiterole



chocolate, strawberry, vanilla | 15

Chocolate



Spiced pear, marmalade | 16

Apple



streusel ice cream | 18

Petit Fours



madeleine, macaron | 18