

**RAYMONDS**



Chef de Cuisine  
Ross Larkin

Executive Chef  
Jeremy Charles

Pastry Chef  
Celeste Mah

Sommelier  
Jeremy Bonia

# ENTRÉES

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## Halibut

-

pork broth, navy beans, mussels | 46

## Lamb

-

eggplant, carrot, balsamic | 48

## Pork

-

squash, cabbage, apple | 43

## Beef

-

fingerlings, mushrooms, jerusalem artichoke | 48



## Tasting

-

### Five Courses

135 | Wine pairing, add 80

### Seven Courses

155 | Wine pairing, add 100

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# APPETIZERS

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## Oysters

—

half dozen | 24

dozen | 48

eighteen | 70

## Cheese

—

blue harbour, honeycomb, crostini | 16

## Hakurei Turnips

—

quince, miso, sesame | 22

## Soup

—

parsnip, apple | 20

## Brussels Sprouts

—

hummus, chili crisp | 24

## Carrots

—

coffee, honey, buckwheat | 22

## 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