

RAYMONDS



Chef de Cuisine
Ross Larkin

Executive Chef
Jeremy Charles

Pastry Chef
Celeste Mah

Sommelier
Jeremy Bonia

ENTRÉES

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Cod

—

carrot, fennel, sea urchin | 46

Pork

—

celery root, cabbage, apple | 44

Duck

—

parsnip, squash, scallion | 48

Lamb

—

jerusalem artichoke, kale, shallots | 48



Tasting

—

Five Courses

135 | Wine pairing, add 80

Seven Courses

155 | Wine pairing, add 100

—

**Wines available from our cellar to yours
for twenty five percent off.**

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APPETIZERS



Oysters

—

half dozen | 24

dozen | 48

eighteen | 70

Prosciutto

—

manchego, chili honey | 25

Tartare

—

sauce gribiche, potato | 28

Carrot

—

pomegranate, cumin, almond | 24

Soup

—

parsnip, apple | 22

Pasta

—

vegetarian 26 | 34

meat 28 | 38

DESSERT

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Rum Baba

—

gingerbread | 18

Opera Cake

—

coconut, coffee, chocolate, sea buckthorn | 16

Apple

—

celeriac, coffee | 18

Petit Fours

—

madeleine, macaron | 18