

ESTD.

RAOUL'S

1975

PETITS PLATS À PARTAGER

- Vine Ripened Tomato Salad with sourdough croutons & creamy chèvre · 18
Oysters Du jour with mignonette & cocktail sauce* · 20
Jumbo Lump Crab Beignets with radish sprouts & Fresno chili Rémooulade · 18
Big Eye Tuna "Saisi" with avocado, orange, radish & Yuzu Fresno chili citronette* · 19
Berkshire Pork Belly with ramps, morels & "surette" · 19

entrées

- Seasonal Greens with farm radish & Hidden Spring's sheep feta · 14
Frisée with lardons, pistachios, & poached farm egg* · 16
Lioni Burrata with tomato fondue, basil, crouton & trevisano · 18
Steak Tartare with quail egg & cornichon salad* · 19
La Belle Farms Foie Gras with baby spinach, organic strawberry compote & rhubarb* · 29

plats principaux

- Socca Crepe with Vermont Chèvre, sunchoke puree, shiitake & charred broccoli · 28
East Coast Halibut with Maine lobster, zucchini fondue, morels & sauce Americaine* · 44
Crispy Maryland Soft Shell Crab with roast asparagus, grilled corn & wild onion rémooulade* · M/P
Seared Dayboat Scallops with roasted chorizo, corn & cilantro* · 34
Organic Roast Chicken with Jambalaya risotto · 34
Roast Colorado Lamb with green garlic, broccoli rabe, artichoke & preserved Meyer lemon · 38
Steak au Poivre with hand cut pommes frites* · 52
Creekstone Prime Dry Aged Cotes Du Boeuf for Two with vine ripened tomato salad
& horseradish Mousseline · 116

LEGUMES

- Watercress Salad · 9 Haricot Verts · 8
Pommes Frites · 10 Persian Cucumber with mint & farm yoghurt · 11
Grilled corn on the cob · 11 Charred Broccoli with Heirloom Garlic · 12
Pommes Mousseline · 12 Baby Spinach · 8

* consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness.