

RAOUL'S

BRUNCH

PETITS PLATS À PARTAGER

Seasonal Greens with Hidden Springs Sheep Feta & Sherry Vinaigrette

*Ruby Beet Salad with Wisconsin chèvre & sherry vinaigrette**

*Frisée Lardon with haricots verts, pistachio & poached farm egg**

*Spiced Butternut Squash Soup with butter roasted white shrimp, shiitake, leeks & crème fraîche**

*"Prime" Steak Tartare with cornichon salad, croutons & quail egg**

Artisanal Ham & Burgundy Truffle Beignets with truffle rémoulade

*Fishers Island Oysters with mignonette & cocktail sauce**

ENTRÉES

*Moules Frites "Bangs Island" Mussels with pommes frites**

*Organic Poached Eggs "Norvégien" with everything bagel, scallion puree, organic smoked salmon & hollandaise**

Berkshire Pork Belly with organic poached eggs, crispy Yukon potato & Hollandaise

Soufflé Pancake with Honeycrisp apples, salty toffee sauce & whipped crème fraîche

*Raoul's Burger au Poivre with St André & hand cut pommes frites**

Steak au Poivre with pommes frites

Blankets available for \$15. Please ask your server.