

THE
RAYMOND
1886

Dine LA Dinner Menu

07/12/24 -07/26/24 \$65 PP/ TAX & TIP NOT INCLUDED
TUES-THURS/SUN: 4-9PM FRI/SAT: 4-10PM

Amuse Bouche

cheese profiterole
lemon, honey, ricotta, sumac

Appetizer

CHOICE OF

Cream of Corn Soup
corn succotash, dehydrated basil

Baby Kale Salad
*couscous, oranges, sunflower seeds, red onion, pecorino,
citrus vinaigrette*

Entrée

CHOICE OF

Chilean Seabass
*Pineapple-papaya pico de gallo, cilantro-lime steamed rice,
sautéed seasonal vegetables*

1886 Bourbon Steak Frites
flat iron steak, bourbon peppercorn cream sauce, garlic fries

Black Truffle Ravioli
creamy parmesan cheese sauce

Dessert

CHOICE OF

Pot de Creme
chocolate custard, vanilla creme chantilly, cookie

Blueberry Lemon Pudding Cake
blueberry compote, vanilla creme chantilly



Signature Cocktails

Stomazzi *orange/grapefruit infused vodka, green chartreuse, basil/honeydew syrup, lime, soda water*
+ Angel Sanchez

Fourth Planet from the Sun *gin, aperol, hibiscus, lemon, tonic*
+ Luis Nava

Taco Party *tequila, pastor agave, charred pineapple juice, cilantro, jalapeño, lime*
+ Jose Luis Valcarcel

Always Tardy *Real McCoy 3yr, Flor De Cana 12yr, Clement Canne Bleu, shishito/green pepper syrup, lime*
+ Miguel Perez

Drama Club *bourbon, alma tepec, apricot, demerara, tiki bitters*
+ Luis Nava/Rebecca Kmiecik

Pep Rally *rye, montenegro, strawberry/blueberry syrup, lemon, egg white*
+ Jose Luis Valcarcel/Miguel Perez

Save The Bees *orange infused scotch, yellow chartreuse, burnt honey syrup, lemon, angostura bitters*
+ Angel Sanchez/ Drew Garcia

AP Cocktail *cognac, amaro nonino, rum, pandan, sweet vermouth, cardamom*
+ Drew Garcia