

THE
RAYMOND
1886

Thanksgiving 2024

First Course (choose one)

Butternut Squash & Pecorino Air Soup
charred butternut squash, crushed pumpkin seeds, pecorino
foam, crisp sage leaves

Shaved Brussels Sprouts Salad
Kenter Canyon Farms petite spicy greens, shaved brussels
sprouts, dried cranberries, pears, pomegranate, pecorino,
mustard verjus vinaigrette

Second Course (choose one)

Confit Turkey
slow cooked free-range turkey breast, mushroom & chicken
sausage stuffing, herb-gravy, orange-cranberry sauce

12oz Spice Crusted Prime Rib
yogurt-horseradish crema, caramelized onion au jus

Grilled Branzino
seasonal vegetables, crème fraîche & dill remoulade, caper
gremolata

Roasted Heirloom Cauliflower
vindaloo roasted cauliflower, coconut & kaffir lime curry

Family Style Sides

mashed potatoes & gravy
green beans
dinner rolls

Ala Carte Sides

crispy parmesan yams with vanilla maple glaze...\$14
chicken sausage and mushroom stuffing...\$14

Choice of Dessert

Apple Pie A La Mode
Pumpkin Cheesecake

Cocktails

One Ten tequila, alma tepec, heirloom pineapple liqueur, hibiscus syrup, lime, soda water...\$18

+ *Luis Nava*

Initial 86 rum blend, banana liqueur, pineapple, lime, orange, ginger syrup, peychaud bitters...\$18

+ *Miguel Perez*

Santa Fe Springs pisco, beet/raspberry shrub syrup, demerara, lemon, egg white...\$19

+ *Luis Nava & Angel Sanchez*

What A Rush peach bourbon, peche liqueur, yuzu honey, lemon ,basil, black pepper...\$18

+ *Jose Luis Valcarcel*

Mother Road cognac, becherovka liqueur, curacao, grenadine, lemon...\$18

+ *Miguel Perez*

Victory Lap prosciutto infused mezcal, fig syrup, orange bitters, angostura, white cheddar...\$19

+ *Angel Sanchez*

Red Line star anise infused gin, campari, barolo chinato, averna, orange bitters, rosemary...\$19

+ *Miguel Perez*

Pump The Breaks graham infused vodka, pumpkin syrup, cream, cinnamon...\$18

+ *Becca Kmieciak*

The Raymond Trolley rye, galliano ristretto, licor 43, demerara, tobacco bitters, all spice dram...\$18

+ *Luis Nava*