

THE
RAYMOND
1886

Dine LA Dinner Menu

Jan 24 - Feb 7, 2025

\$55 pp/ tax & tip not included

Sun-Thur: 4-9pm Fri/Sat: 4-10pm

Appetizer

choice of

Potato Leek Soup

creamy potato leek soup topped with bacon and scallions

Beets and Burrata Salad

*roasted red beets topped with fresh burrata, avocado,
pepitas, in a cranberry lime juice dressing*

Entrée

choice of

Brick Peruvian Chicken

*roasted airline half chicken served with garlic potato whip,
piquillo sour sauce and yucca sancochada*

Blackened Halibut

*halibut filet blackened and seared, served with sunchoke
cream puree, tomato concasse and lemon gel*

Fettuccine al Pesto

*fettuccine with sun dried tomatoes, pine nuts in a creamy
basil pesto sauce*

Dessert

choice of

Ice Cream or Sorbet

seasonal flavors (gf)

Tiramisu

mascarpone, raspberry sauce, coffee cocoa dust

somm selected wine pairing \$35



20% gratuity will be added to parties of 6 or more

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