

THE
RAYMOND
1886

Happy Easter

STARTERS

Bread Board	artisan baguette, housemade butter and marmalade	\$12	Tri Colore Ceviche	sashimi grade market fish marinated in citrus herb dressing, orange supreme, avocado mouse, cucumber, fresno peppers, pickled red onion	\$24
Pastry Board	apple coffee cake, cinnamon roll, apple turnover, blueberry muffin	\$28	Burrata & Heirloom Tomatoes	balsamic glaze, pesto, sea salt (gf)	\$18
Blueberry Pistachio Waffle	blueberry and pistachio waffle with chantilly cream, served with real maple syrup	\$18	Casa Cordoba Albondigas	spanish meatballs made with moroccan spiced beef and chorizo in tomato sauce, topped with el valle cheese	\$18
Seasonal Fruit Plate	seasonal fresh fruit with chantilly cream	\$12	French Fries	served with ketchup	\$10

BREAKFAST

Avocado Toast	country white, avocado spread, pickled shallots, watermelon radish, espelette spice, chives, olive oil, served with crispy potatoes + Add Egg \$3	\$18	Prosciutto & Asparagus Omelette	prosciutto, asparagus, provolone, herbs, served with crispy potatoes	\$24
Smoked Salmon Toast	country white, smoked salmon, avocado spread, olive oil, capers, pickled onion, togarashi, served with crispy potatoes + Add Egg \$3	\$23	Western Omelette	ham, bell peppers, cheddar cheese, caramelized onions and a pinch of smoked paprika, served with crispy potatoes	\$22
Classic Eggs Benedict	english muffin, poached eggs, canadian bacon, lemon hollandaise, served with crispy potatoes	\$22	Garden Omelette	egg whites, goat cheese, cherry tomatoes, spinach, onions, pesto, served with crispy potatoes	\$22
Benedict a la Florentine	english muffin, poached eggs, spinach, lemon hollandaise, served with crispy potatoes	\$22	Chilaquiles	braised short rib, fried egg, salsa verde, fried tortillas, onions, queso fresco, avocado, sour cream	\$23

ENTRÉES

1886 Steak Frites	marinated 8oz hangar steak, bourbon peppercorn poivre, herb frites	\$47	Bison Cheeseburger	bison patty, white cheddar, fig jam, dijon mustard grilled onions sliced tomato and fresh arugula, on brioche bun. served with french fries	\$28
Rack of Lamb	pan roasted rack of lamb, sweet potato purée, grilled asparagus	\$52	Caesar Salad	lettuce blend (little gem, rainbow swiss chard, red oak leaf, lollo rosso), heirloom tomato, spring onions, toasted garlic crouton, parmegiano, house dressing + add shrimp \$9/ add chicken \$7	\$19
Brick Chicken	roasted skin-on chicken breast with drumette, served with garlic mashed potato, piquillo sour sauce and yucca sancochada	\$36	Summer Kale Salad	chopped kale, red leaf lettuce, beets, strawberries, raisins, Marcona almonds, goat cheese, honey citrus dressing + add shrimp \$9/ add chicken \$7	\$19
Chilean Seabass	lemongrass coconut curry sauce, forbidden rice, bok choy, onion sprouts, fresno chiles (gf)	\$52			
Spaghetti Pomodoro (V)	spaghetti with fresh pomodoro sauce with shallots and basil	\$28			

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE