

THE
RAYMOND
1886

Dine LA Dinner Menu

Friday August 14th 2026 - Friday August 28th 2026

\$65 pp/ tax & tip not included

Sun-Thur: 4-9pm Fri/Sat: 4-10pm. Monday: Closed

Appetizer

choice of

Grilled Shrimp Cocktail

jumbo grilled shrimp, house cocktail sauce, pico de gallo

Spicy Tuna on Crispy Rice

crispy sushi rice cakes topped with avocado and perfectly seasoned sashimi grade ahi tuna serrano and sriracha

Corn Ribs

corn ribs, calabrian aioli, queso cotisa, scallions, tahin

Entrée

choice of

Lobster Salad

Boston bib lettuce, shave fennel, grapefruit supreme, honey tarragon dressing

1886 Steak Frites

marinated hangar steak, bourbon poivre, herb frites

Truffle Mushroom Tagliatelle

egg tagliatelle, fresh black truffles, garlic miso cream, roasted mushroom medley, parmigiana reggiano

Dessert

choice of

Summer Peach Galette

a la mode with a summer plum sauce

Fosselman's Artisanal Ice Cream

oaxacan chocolate or vanilla bean

somm selected wine pairing \$35



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

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Paired best with Grilled Shrimp Cocktail

Champagne

The champagnes high acidity refreshes the palate, getting you ready for the next bite

Paired best with Spicy Tuna on Crispy Rice

Pinot Grigio

Freshness of this wine let's the dish shine, while subtle citrus notes compliments the tuna without overshadowing its delicate flavor

Paired best with Corn Ribs

Albarino

Citrus and stone fruit notes balance the richness of corn and aioli, while salinity of both wine and queso dance together

Paired best with Lobster Salad

Gruener Veltliner

Herbal and white pepper notes in this wine pairs perfectly with our honey tarragon dressing, creating a seamless bridge between wine and food

Paired best with 1886 Steak Frites

Chateau Macquin

Predominantly Merlot, this wines delicate tannin handles our tender steak, while the touch of peppery notes compliments the crispy herb frites

Paired best with Mushroom Tagliatelle Pasta

Nebbiolo

Earthy notes in this wine mirrors the mushrooms seamlessly. Beautiful acidity cuts through this umami dish, making each bite feel like the first

Paired best with Summer Peach Gallette

Sauntern

This wines natural display of honey and candied citrus mirrors this dessert, with the buttery pastry creating a perfect last bite

Paired best with Fossleman's Ice Cream

Amarula

This liqueur's fresh creaminess matches fosselmans ice cream, creating an enjoyable smooth finish.