

THE
RAYMOND
1886

Happy New Year!



Bread and Butter
for the table

First Course

CHOICE OF

Roasted Tomato Soup vegan, served with herb crustini

Wedge Salad tomato, red onions, fresh cilantro, pancetta, blue cheese crumbles, creamy buttermilk house dressing

Kumamoto Oysters 3 oysters, low brininess sweet, fruity finish served with mignonette, and cocktail sauce

Amuse Bouche
chef special

Main Course

CHOICE OF

Wagyu Filet 6 oz, bordelaise sauce, roasted fingerling potatoes, winter vegetables

+ *Lobster Tail add on \$25*

+ *Upgrade to Tomahawk Steak for 2, \$35 per person*

Diver Scallops pea puree, cippolini onion, pea tendrils, & roasted tuscan kale

Lemon Lobster Tagliatelle Sautéed lobster in a lemon garlic butter and white wine sauce, with cherry tomatoes and basil

+ *vegetarian and vegan options available*

Roasted Kabocha Squash stuffed with wild rice, cranberries, roasted red pepper sauce

Desserts

CHOICE OF

Frangipane Pear Tart cinnamon chantilly, caramel drizzle

Chocolate Mousse Cake raspberry coulis

A la Carte Sides

Truffle Mashed Potatoes \$14

Almond Crusted Green Beans \$14

Potato Au Gratin \$14

-20% gratuity will be added to all checks-

Cocktails

Seasonal Cocktails

Harvest Buck Pueblo Viejo Blanco, liquor 43, ginger, lime, demerara, strawberry

Queen of the Creek Koch Espadin, montenegro, passionfruit, pineapple, lime

Proper Introductions london dry gin, sage, green tea pearls, becherovka, grapefruit cordial, lime

Chimney Sweeper laphroaig, fernet branca, drambuie, maraschino, lemon, honey

Strawberry Thief bourbon, strawberry brandy strawberry syrup, tiki bitters

Midnight Run diplomatico, coconut, amaro blend, tiki bitters

Red Car Delight campari, benedictine, barolo chinato, thyme, cinnamon, egg white, rose water

Autumn Alexander vodka, creme de cacao, fernet branca menta, averna, coffee cream, nutmeg

Classic Cocktails

Alien Pool Party \$19 tequila, lime, cucumber juice, jalapeño, honey, salt & pepper

Stomazzi \$18 orange/grapefruit infused vodka, green chartreuse, basil, honeydew, lime

Charred Sunset \$18 Rosaluna Mezcal, lime juice, strawberry syrup, sparkling wine, mezcal strawberry foam

1886 Single Barrel Series

The 1886 Old Fashioned Raymond 1886 Single barrel Elijah Craig, hine cognac, dom benedictine, grand marnier, tobacco bitters, angostura bitters, flammed orange rose garnish

X Marks The Spot \$25 Raymond 1886 single barrel Maker's Mark bourbon, Aperol, Alma Tepec, lemon juice, peach liquor, strawberry, demerara, sparkling wine