

ESTD.

RAOUL'S

1975

PETITS PLATS À PARTAGER

- Rainbow Carrot & Avocado Salad *with radish sprouts, fonio & Aleppo vinaigrette* · 17
Organic Pear Salad *with chicories, toasted almond, Point Reyes blue cheese & honey vinaigrette** · 17
Fishers Island Oysters *with mignonette & cocktail sauce** · 20
Artisanal Ham & Truffle Beignets *with Truffle rémoulade* · 16
Big Eye Tuna "Saisi" *with avocado, orange, radish & Yuzu Fresno chili citronette* · 19
Grilled Octopus *with artichoke confit, olives & saffron-fennel purée* · 19

entrées

- Seasonal Greens *with farm radish & Hidden Spring's sheep feta* · 14
Frisée *with lardons, pistachios, & poached farm egg** · 16
Oxtail Consommé *with Savoy cabbage, oxtail & Winter truffle* · 19
Steak Tartare *with quail egg & cornichon salad** · 19
Pasta Al Ceppo "Carbonara" *with Guanciale, Grana Padano & Winter truffle** · 24
La Belle Farms Foie Gras *with Beluga lentil, roast carrot, parsley & red wine jus** · 28

plats principaux

- Socca Crepe *with Vermont Chèvre, spiced butternut puree, cauliflower & charred broccoli* · 28
Dover Sole Meunière *with wilted baby spinach & fingerling potato** · 48
Dayboat Scallops *with Cauliflower purée, crispy Maitakes & lobster Nage* · 36
Maine Lobster Risotto *with crispy Maitakes & mascarpone** · 48
Organic Roast Chicken *with Jambalaya risotto* · 32
Whiskey Hill Farms Rabbit "à la moutarde" *with Beluga lentil & Maitakes** · 36
Steak au Poivre *with hand cut pommes frites** · 52
Creekstone Prime Dry Aged Cotes Du Boeuf for Two *with charred broccoli & Meyer lemon horseradish mousseline* · 112

LEGUMES

- Watercress Salad · 8 Haricot Verts · 9
Pommes Frites · 10 Au Poivre Sauce · 8
Roasted Baby Beets with Farm yogurt · 11 Charred Broccoli with Heirloom Garlic · 12
Pommes Mousseline · 12 Crispy Brussels Sprouts · 12

** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*