

ESTD.

RAOUL'S

1975

PETITS PLATS À PARTAGER

- Artichoke Vinaigrette with quinoa, roquette & Raoul's dressing · 15
Organic Pear Salad with chicories, toasted almond, Point Reyes blue cheese & honey vinaigrette* · 17
Fisher's 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 · 18

entrées

- Seasonal Greens with farm radish & Hidden Spring's sheep feta · 13
Frisée with lardons, pistachios, & poached farm egg* · 16
Maine Lobster Risotto with Burgundy truffle & mascarpone* · 26
Soup de Poisson with Rouille & croutons · 17
Steak Tartare with quail egg & cornichon salad* · 19
La Belle Farms Foie Gras with Concord grape purée, roast cauliflower & black kale * · 28
Pasta Al Ceppo with Colorado lamb neck, Stracciatella & roast carrot · 21

plats principaux

- Organic Mezze Rigatoni with Provençale Ratatouille, Espelette, Chèvre & basil · 28
Roast Local Skate Meuniere with baby spinach, fingerling potato * · 32
East Coast Halibut with Cauliflower purée, crispy Maitakes & lobster Nage · 38
Parmesan Crusted Cod with local chorizo, baby spinach almond purée * · 36
Organic Roast Chicken with Jambalaya risotto · 32
Steak au Poivre with hand cut pommes frites* · 48
Creekstone Prime Dry Aged Cotes Du Boeuf for Two with Champignons de Paris
& Tarragon butter · 112

LEGUMES

- Watercress Salad · 8 Haricot Verts · 9
Pommes Frites · 10 Au Poivre Sauce · 8
Roasted Baby Beets with Farm yogurt · 11 Champignons de Paris with Tarragon Butter · 12
Pommes Mousseline · 12 Deep fried Brussels Sprouts · 12

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