

ESTD.

RAOUL'S

1975

PETITS PLATS À PARTAGER

- Black Mission Figs *with almonds, grilled corn, sheep feta, yellow wax beans & Aleppo vinaigrette* · 16
Vine Ripe Tomato *with Vermont Chèvre, sourdough croutons & parsley** · 15
Oysters Du Jour *with mignonette & cocktail sauce** · 20
Jumbo Lump Crab Beignets *with Fresno chili rémoulade* · 15
Big Eye Tuna "Saisi" *with avocado, orange, radish & Yuzu Fresno chili citronette* · 19

entrées

- Summer Greens *with farm radish & Hidden Spring's sheep feta* · 13
Chilled Corn Soup *with avocado, Maine lobster & micro greens** · 17
Frisée *with lardons, pistachios, & poached farm egg** · 16
Grilled Octopus *with artichoke confit, olives & saffron-fennel purée* · 18
Steak Tartare *with quail egg & cornichon salad** · 19
Berkshire Pork Belly *with Stracciatella, Morels, pencil asparagus & Summer truffle jus* · 20
La Belle Farms Foie Gras *with grilled corn, organic peach & wild spinach** · 28

plats principaux

- Organic Mezze Rigatoni *with Provençale Ratatouille, Espelette, Chèvre & basil* · 28
Crispy Maryland Soft Shell Crabs *with grilled corn, wild arugula & tomato rémoulade** · M/P
NY State Steelhead Trout *with wild spinach, bacon, fingerling potato & sauce grenobloise** · 33
Roast Cod *with local squid, Florida shrimp & "Bouillabaisse" broth** · 35
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 vine ripened tomato salad
& Béarnaise sauce** · 110

LEGUMES

- | | |
|--|-------------------------------|
| Watercress Salad · 8 | Haricot Verts · 9 |
| Pommes Frites · 10 | Au Poivre Sauce · 8 |
| Roasted Baby Beets with Farm yogurt · 11 | Roasted Oyster Mushrooms · 12 |
| Pommes Mousseline · 12 | Petite Salad · 8 |
| Roasted Pencil Asparagus · 14 | Baby Spinach · 8 |

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