

ESTD.

*RAOUL'S*

1975

PETITS PLATS À PARTAGER

- Chilled Green Asparagus with watermelon radish & Meyer lemon mousseline · 15  
Oysters Du Jour with mignonette & cocktail sauce\* · 20  
Jumbo Lump Crab Beignets with Fresno chili rémoulade · 15  
Escargots Tartines with Burgundy snails, Cremini mushroom, parsley & garlic butter · 16  
Pâté Maison with cornichons & Dijon mustard · 14

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*entrées*

- Market Greens with farm radish & Hidden Spring's sheep feta · 13  
Vichyssoise with nettles, Yukon potato, leeks & crème fraîche\* · 14  
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  
Rustichella Garganelli with guanciale, blonde morels & ramps · 21  
La Belle Farms Foie Gras with Maitakes & apple surette\* · 28

*plats principaux*

- Roast Cauliflower with oyster mushrooms, kale, Anson Mills polenta & pomegranate · 27  
Skate Grenobloise with Fingerling potato & baby spinach\* · 32  
Dayboat Scallops with local squid & sea urchin risotto\* · 36  
East Coast Halibut with fava beans, roast asparagus & sunflower sprouts\* · 39  
Organic Roast Chicken with Jambalaya risotto, Andouille, bell pepper & green onion · 29  
Colorado Rack of Lamb with organic green kale, Beluga lentils & lamb jus\* · 54  
Steak au Poivre with hand cut pommes frites\* · 48

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LEGUMES

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|---|--------------------------------|
| Watercress Salad · 8                      | Haricot Verts · 9              |
| Pommes Frites · 10                        | Au Poivre Sauce · 8            |
| Roasted Baby Beets with Farm yogurt · 11  | Roasted Trumpet Mushrooms · 14 |
| Quinoa Vinaigrette · 10                   | Pommes Mousseline · 12         |
| Alsatian Tartiflette (Potato Gratin) · 12 | Baby Spinach · 8               |

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