

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
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
Soup de Poisson *with Rouille & croutons* · 17
Steak Tartare *with quail egg & cornichon salad** · 19
Pasta Al Ceppo "Carbonara" *with Guanciale & Winter truffle** · 26
La Belle Farms Foie Gras *with Concord grape purée, roast cauliflower & black kale** · 28

plats principaux

- Organic Mezze Rigatoni *with Provençale Ratatouille, Espelette, Chèvre & basil* · 28
Dayboat Scallops *with Cauliflower purée, crispy Maitakes & lobster Nage* · 36
Maine Lobster Risotto *with Winter truffle & mascarpone** · 48
Parmesan Crusted Cod *with local chorizo, baby spinach almond purée** · 36
Organic Roast Chicken *with Jambalaya risotto* · 32
Short Rib "Bourguignon" *with chive potato purée* · 38
Steak au Poivre *with hand cut pommes frites** · 52
Creekstone Prime Dry Aged Cotes Du Boeuf for Two *with Champignons de Paris & Tarragon butter* · 112

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 | 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.*