

# THE RAYMOND 1886



## Quick Bites

<b>Micro-Farmed Massachusetts Oyster</b> , Tim's kimchi cocktail sauce	4
..... 6 pack of <b>grilled oysters</b> , with melted jalapeno butter	25
<b>Artisanal Baguette</b> with our homemade spreads	7
<b>House Pickles</b> , Mikey's spicey's with Spanish piparras	8
<b>The Pickle Project</b> , traditional and untraditional pickles from our kitchen	8
<b>Harissa Marinated Olives</b> , 5 olive blend, with preserved lemon and bay	9
<b>Hand Cut Smoked Onion Rings</b> , homemade aged Worcestershire	10
<b>Sticky Potato</b> , sesame, Korean red chili, scallion, cilantro	10
<b>Be Calm and Eat 'Nduja</b> , a fiery homemade spreadable salami, parmesan crackers	14

## Starters

<b>S. Pasadena Farmer's Market Lettuces</b> , lemon dressing & smoked salt	12
<b>Summer Sweet Pea Soup</b> , crispy shrimp chip, lemon, Piment d'Espelette	14
<b>Greek Cauliflower</b> , half a roasted head, Greek style vinaigrette, whipped feta dip	14
<b>Binchōtan Grilled Beets</b> , yuzu kosho yogurt, schichimi togarashi, sesame ponzu	15
<b>Salmon Creek Pork Belly</b> , pickled & roasted cipollini, fried apple puree, fennel, Korean chimichurri	15
<b>Burnt Carrot Salad</b> , avocado, pickled red onion, feta cheese, parsley, cilantro, arugula, pepitas	15
<b>Jidori Chicken Wings</b> , caramelized fish sauce, mint, garlic, marinated cucumbers	16
<b>Cedar Planked Vegetables</b> , roasted seasonal organic vegetables with a classic aioli dip	16
<b>Wild Northwestern Mushrooms</b> , all organic, forest soil, salsify, smoked vinegar	16
<b>Steamed Blue Mussels</b> , angry lady sauce, Chinese sausage, Thai chili, toasted bread	16
<b>Wild Line Caught Albacore</b> , sesame-avocado puree, cucumber, jalapeno, sriracha	17
<b>Miso-Sake Glazed Hamachi Kama</b> , blistered shishito peppers, lemon	17
<b>Octopus and Bone Marrow Bruschetta</b> , radish, carrot, tomato, toasted bread	17
<b>King Crab from Alaska</b> , in the style of Louisiana, étouffée, celery	30

## Entrees

<b>Shredded Beef &amp; Layered Pasta</b> , wild & farmed summer vegetables, goat cheese sauce mornay	29
<b>Roasted Jidori Chicken</b> , za'atar roasted carrots, wheat berry, orange-carrot puree, chicken jus	30
<b>A Vegetable Mélange</b> , a warm selection of the seasons finest	25
<b>Grilled Hanger Steak</b> , "Bacon & Eggs", bacon-potato puree, English peas, quail egg, fingerling	35
<b>Columbia River Salmon</b> , wild morels from Oregon, black radish, white asparagus, mache	35
<b>Short Rib – 72hour braise</b> , crispy pig ear salad, French green beans, potato-butter emulsion	36
<b>Roasted Duck</b> , caramelized sweet potato, smoked onion, roasted apricot, duck jus	36
<b>Hawaiian Pacific Swordfish</b> , grilled with yellow tomato coulis and panzanella	37
<b>Hand Harvested Scallops</b> , smoked corn, squash, caramelized onion streusel, buckwheat wafer	38
<b>Marinated Young Lamb</b> , pepperoni roasted Brussels sprouts, horseradish-pecorino mashed potato	40
<b>Dry Aged Prime Bone-in Rib Eye - For Two*</b> , elephant garlic, family style vegetables	90

*\*please allow added time for preparation*