



Bringing in the New Year with The Raymond
Late Seating 6-Course Prix-Fixe

\$105.00

First Selections

A Classic Shrimp Cocktail, Revisited

Chilled Beausoleil Oysters

A Trio of Mignonettes

Second Course Selections

Foie Gras Torchon with Smooth Pineapple Marmalade
Indonesian Long Pepper and Toasted Brioche

Roasted Scallop

Vanilla and Champagne, Hearts of Palm and Mache

Third Course Selections

Roasted Pear and Fennel Soup

A Salad of Local Organic Lettuces

Manchego, Medjool Dates, Washington Apples

Fourth Course Selections

Roasted Pumpkin Ravioli

Oregon Black Trumpet Mushrooms, Ras el Hanout, Pumpkin seed cream

Crispy Skinned Texas Red Fish

Potato Gnocchi with Lobster and Corn Bouillabaisse

Marinated Prime Culotte Steak

Liquefied Potato, Crispy Maitake Mushrooms, Sweet Pea Tendrils

Herb Roasted Rack of Young Colorado Lamb

Ratatouille Tower, Roasted Garlic Cream and Rosemary Jus

Dessert

Tangerine Curd & Parsnip-Vanilla Pudding with Smoked Espresso Mousse,
Pistachio Sable Cookie & Cream Cheese Ice Cream

After Dinner

Assorted Handmade Truffles