

Raphael

Raw & Cold

albacore tartare , thai flavors	11
hawaiian kampachi tiradito , crispy shallot, chile vinaigrette, cilantro, finger lime	12
butterfish sashimi , burnt lemon, yogurt, chile	12
market fish ceviche , traditional flavors, sweet potato, cucumber sorbet	11
filet mignon beef tartare , mustard sauce, brioche toast	13
roasted beets , olive, mandarin, goat cheese, fennel, coffee	11
apple salad , confit apples, endive, shaved onion, maytag, apple vinaigrette	10
caesar salad , parmesano reggiano, brioche croutons, marinated white anchovy	11

Vegetable

crispy brassicas , three sauces: ghost chili, vadouvan peanut, cucumber yogurt	10
mashed potatoes , brown butter	7
herb gnocchi , market corn, pacific northwest chanterelles	11
quinoa cakes , remoulade	9
crispy brussels sprouts , sweet, sour, salty	8

Pasta

macaroni , three peppers, three cheeses	8
ravioli , lamb, goat cheese, goan curry	12
agnolotti , sweet potato, parmesan, bottarga	12
linguini , smoked salmon, dill, asparagus, poached egg	12
northern thai street noodles , "khao soi", crispy pork	14

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Water

bay scallops , uni, market corn, black garlic	14
mussels , chorizo, white wine, grilled bread	11
charred octopus , soffrito, romesco verde, “ajo blanco”	16
black cod , caramel, vietnamese spiced duck broth, herbs	15
loup de mer , roasted garlic, potato, watercress, charred leek	16
scottish salmon , celery root, leek, herbs, pea shoots, charred pickle	14

Land

fried chicken , grilled frisee, mashed potato, chorizo gravy	11
pork belly , vietnamese flavors	12
veal cheek , farro “risotto”, truffle	16
wild boar “spread” , grilled bread	10
crispy beef tongue pastrami “reuben” , sauerkraut, russian dressing	8
48 Hour rib steak , bacon onion, yams, crispy blue cheese, spicy greens	17
Prime New York , crispy mushrooms, potato, gruyere, red wine, mustard	21
pork tenderloin , shiitake, maple, cumin, leek, butternut squash, bacon	15
duck breast , chinese broccoli, sweet soy, yuzu, asian pear, ash, flowers	16

Our menu consists of small plates meant to be shared family style. Please enjoy!

Executive Chef
Adam Horton

Chef de Cuisine
Heather Bogue