

FIRST

Grapes

Bibb lettuce, grapes, Marcona almonds, garlic & sherry vinaigrette 9

Octopus

Grilled octopus, chickpeas, favas, charred cucumbers, treviso, shishito, coppa 14

House Bread

Bread salad, burrata, spring onions, baby lettuces, mustard vinaigrette 12

Chile

Wood roasted chile, chorizo, dates, local goat cheese, almond sauce 12

Manilla Clams

Manilla clams, spicy meatballs, chickpeas, kale, aji amarillo 12

Prawns

Roasted prawns, seco sauce, salted oatmeal, broccoli, green garlic 16

Scallop

Scallop carpaccio, chive, fennel, sea salt 15

Beef Tongue

Corned beef tongue, chow chow, mustard seeds, grilled onions, crispy potatoes 11

Tuna

Blue fin, kumquat, green olive, elephant garlic, celery leaves 11

Fungi

Truffled rice, arugula, hazelnuts, black trumpets, porcini sauce 16 / 24

Squid

Squid ink tonarelli, calamari, garlic, serrano chile, mint, opal basil, bottarga 15 / 26

English Pea

English pea agnolotti, lobster, pea greens, fine herbs 18 / 27

Veal Kidneys

Semolina gnocchi, guanciale, parsley 13 / 22

SECOND

Arctic Char

Wood grilled Arctic char, skordalia, sunchokes, chanterelles, black chile vinaigrette 24

Striped Bass

Oil poached striped bass, artichokes, pistachio-basil aillade, blood orange, velouté, artichoke chips 27

Steak

Hanger steak, smoked marrow compound, marble potatoes, cipolini onions, parsley 25

Cornish Hen

Wood grilled with black barley salad, sultanas, confit lemon, dandelion greens, muhammara 23

Duck

Local duck breast, brown beech mushrooms, farro, scallions, black vinegar-shallot reduction 26

Pork Belly

Porchetta, baby fennel, yellow beet mostarda, mustard greens, smoked pork crackling 22

Ribeye

Local on the bone, Red Island sea peas, grilled Benton's bacon, pearl onions, Nantes carrots 38

VEGETABLES

Romanesco

Garlic, pickled chile 7

Fava Beans

Roasted whole, maldon salt, local olive oil 8

Carrots

Nantes carrots, charmoula 7

Our menu changes based on the freshest ingredients.

Ray's

dinner