



{SUNDAY BRUNCH AT THE RALEIGH}

PLEASE SELECT TWO OF YOUR FAVORITE SNACKS TO START

***items may not be ordered twice*

SOFT SCRAMBLED EGG TARTINE *truffle butter, parmesan cheese*

AVOCADO TARTINE *radish, pickled shallots*

TUNA POKE *ponzu, avocado, hazelnut*

SHORT RIB EMPANADA *pickled green apple, roasted tomato aioli*

SEASONAL FRUIT *mint syrup*

FINGERLING POTATO 'TOSTONES' *smoked paprika aioli, manchego cheese*

CRISPY BRUSSELS SPROUTS *bacon, almonds, white balsamic glaze*

GRILLED ARTICHOKE HEARTS *salsa verde, pancetta, lemon*

TRUFFLE FRIES *fine herbs, parmesan*

CORVINA CEVICHE *aji Amarillo, sweet potato, choclo*

STEAMED BUN *lobster and crab, ginger dressing, scallions*

OYSTERS *mignonette, cocktail sauce (6 per order)*
supplement \$10 / per order

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PLEASE SELECT YOUR CHOICE OF ANY ONE ENTREE

BUTTERMILK PANCAKES *sweet cream, berry compote*

BRIOCHE FRENCH TOAST *warm Nutella, strawberry maple syrup*

CANTIMPALO CHORIZO OMELET *manchego, caramelized onion*

CUBAN BENEDICT, *mustard hollandaise, pickled shallots*

WAGYU BURGER *8 oz. herb aioli, lettuce, tomato, onion, sesame seed bun*

PANZANELLA SALAD *heirloom tomatoes, white soy, straciatella cheese*

\$49 PER PERSON

EXECUTIVE CHEF JOSH ELLIOTT

ALL PRICES ARE SUBJECT TO PREVAILING SALES TAX. A SERVICE CHARGE OF 18% WILL BE ADDED TO ALL CHECKS.
*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF A FOODBORNE ILLNESS.
**CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS.