

Raffa's VALENTINE'S DINNER

STARTER

Spanako Oyster 18

large east coast grilled oyster, Spinach, feta cheese, phyllo hay

Crab Cake 16

beurre blanc, capers, tomatoes

Duck Confit Summer Roll 16

*duck rillettes, pickled carrot, rice noodles, goat cheese, butter lettuce,
cucumber mignonette*

Street Corn 16

charred corn, red peppers, crema, cotija cheese, avocado mousse, roasted ribeye

Salt & Pepper Calamari 13

jalapeno ranch

SOUP & SALAD

Charred Feta Salad 9

arugula, blistered tomatoes, Kalamata olives, chili oregano oil

Wedge Salad 7

blue cheese, bacon, tomatoes, blue cheese dressing

Caesar Salad 7

caper blossoms, shaved parmesan, house croutons

Lobster Bisque 8

ENTREE

Cherry Smoked Short Rib (6 oz) 34

salsify puree, grilled broccoli rabe, red wine demi-glace

Prime Cut Angus Filet (8 oz) 39

cilantro orzo, dark chocolate cascabel mole, toasted pepitas

Grilled Ribeye (14 oz) 29

*vegetable du jour, choice of R1 house steak sauce, mushroom & green
peppercorn demi, or béarnaise*

Double Bone Pork Chop (20 oz) 32

sautéed rainbow chard, baked sweet potato, pork au jus

Chicken Under a Brick 25

half chicken, creamy grits, heirloom carrots

Pan Seared Sea Scallops 35

yellow curry, herbs, Israeli couscous, butternut squash

Herb Crusted Halibut 36

red pepper almond Romesco sauce, braised fennel, leeks

Frutti di Mare 34

*braised Persian cucumber, oyster mousse, shrimp, calamari, clams,
mussels, fennel, tomato lobster sauce*

DESSERT

Dark Chocolate and Pistachio Baklava 8

7 Layer Triple Chocolate Cake 8

Crème Brûlée 8

Lemon Basil Ice Box Cake 8

sour cream lemons and Thai basil