

RAYA

BY RICHARD SANDOVAL

A la carte Champagne Brunch

Amuse Bouche

First course choice of:

Sushi Trio

california / spicy tuna / crunchy roll / ginger / wasabi / soy sauce

Shrimp and Crab Cocktail

cocktail sauce / baja ceviche / louis sauce

RAYA Romaine

caesar dressing / avocado / tomato / pumpkin seed
cotija cheese / crouton / corn

Ahi Tuna Ceviche

jicama / red onion / cilantro / avocado / chile de arbol
ponzu / yuzu / puffed rice

Main course choice of:

“Cali” Omelet

tomato / mushroom / onion / spinach / cheddar cheese / avocado

Carnitas Huevos Rancheros

crisp corn tortilla / two fried eggs / carnitas / black bean / avocado
cotija cheese / ranchero sauce

Machaca Breakfast Burrito

skirt steak / hash browns / eggs / ranchero salsa / salsa verde
guacamole / sour cream

All Natural Beef “Churrasco”

grilled pickled onion / yuca fries / achiote
chipotle hollandaise / chimichurri

Dungeness Crab Chalupa

ranchero sauce / poblano / corn / peruvian sweet peppers
cage-free poached eggs / hollandaise

Achiote Salmon

togarashi yu choy / chayote slaw / cauliflower purée
mushroom / chipotle aioli / achiote ponzu

Pan Seared Scallops

spring pea / chile morita glazed pork belly
pea shoot / lime- butter emulsion

Dessert course choice of:

Chocolate Pate

banana bread / Sichuan pepper caramel bourbon ice cream

Vanilla Crème Brulee

seasonal berries

Chocolate Bread Pudding

caramel sauce / vanilla ice cream

Sour Cream Cheesecake

raspberry sauce / whipped cream / seasonal berries

Churros

coconut custard / hot fudge / pandan caramel

Raspberry Bliss – Moët Ice / raspberry / ginger syrup

Kimchi Bloody Mary – Grey Goose / kimchi / pickled garlic root / bacon