

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

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

(g.f.) Pan Seared Sea Scallops

mole blanco / cauliflower / mojo onion / thai spiced pistachio /
roasted fig / morita gastrique

Dessert course choice of:

Strawberry Mascarpone Cheesecake

maiz sponge / gaviotas strawberries / anejo & jalapeno jelly /
avocado ice cream / blue corn crumble

Vanilla Crème Brulee

seasonal berries

Chocolate Bread Pudding

caramel sauce / vanilla ice cream

Sour Cream Cheesecake

raspberry sauce / whipped cream / seasonal berries

Churros con Chocolate

alfajores cookie crunch / cajeta ice cream / hot fudge

72. per person, exclusive of tax and gratuity

Kimchi Bloody Mary – Grey Goose / kimchi / pickled garlic root / bacon 16

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions