

A LA CARTE

First Course

Lacroix Salad
12

Spinach Salad
14

Oysters on the Half Shell
18/36

Corn Soup, Green Peppercorn Butter
14

Foie Gras, Summer Rambo Apple, Porcini
20

Lamb Tartare, Chorizo, White Bean
18

]Baby Octopus, Watermelon
16

Main Course

Alaskan Halibut
Heirloom Tomato, Black Garlic, Pistachio – Couscous
36

Diver Scallops
Watermelon, Watercress, Water Chestnuts
38

Wild Striped Bass
Bok Choy, Enoki, Vietnamese Beef Broth
34

Tasmanian Sea Trout
Serrano Ham, Buckwheat, Artichoke, Apricot
36

Lobster
Heart of Palm, Preserved Lemon, Baby Leeks
45

Veal Short Rib
Sweetbreads, Black Trumpet, Corn, Asparagus
42

Berkshire Pork Belly
Peekytoe Crab Congee, Zucchini, Kaffir Lime
38

Hudson Valley Duck Pastrami
Swiss Chard, Golden Beet
38

Pineland Farms Ribeye
Yukon Gold Potatoes, Chanterelle, Cherry, Cabot Cheddar
45

Elysian Fields Lamb
Eggplant, Fava Beans, Falafel
42

Jason Cichonski -Chef de Cuisine

Jon Cichon -Sous Chef

Adam Lazarick - Sous Chef

Eric Simonis -Lacroix General Manager

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AT THE RITTENHOUSE

08.21.10