

# WELCOME TO LACROIX!



— 59 —

CHILDREN UNDER 6 HALF PRICE

## RAW BAR SPECIALTIES

**SUSHI MAKI: CALIFORNIA ROLL, BBQ EEL ROLL, SPICY TUNA ROLL  
JUMBO SHRIMP WITH COCKTAIL SAUCE  
SMOKED TROUT, PEPPERED MACKEREL  
ASSORTED AMERICAN CAVIAR, TRADITIONAL ACCOUTREMENTS  
HOUSE SMOKED SALMON, CLASSIC ACCOMPANIMENTS  
CHEF'S SELECTED OYSTERS**

### WINE PAIRING

GL.

BTL.

*# 108 Cuvée Lacroix by Paul Goerg- Our own cuvée is an elegant Blanc de Blancs Premier Cru Brut from the most reputable house of wine in Champagne.*

\$25

\$130

*# 137 Marquis de la Tour, Loire Valley, N.V.- This dry Crémant is characterized by lovely fruit and a nice clean acidity.*

\$12

\$48

## HORS D' OEUVRES

**HAM, CHIPOTLE & CHEDDAR CROISSANTS  
BANANA BREAD, FOIE GRAS ICING  
HEIRLOOM TOMATO SODA  
SWEET PEA SOUP, PEANUT FOAM  
COCONUT YOGURT, CRUNCHY CURRY GRANOLA  
HALIBUT BRANDADE, CRISPY CAPERS  
CREAMY AVOCADO TART  
SALMON BELLY TARTARE, BACON SABLE  
GRILLED PIZZA, SCALLION, CRAB, HOLLANDAISE  
LOBSTER SALAD GELÉE, SMOKED PINE NUT CRUNCH  
PUMPERNICKEL MACARON, COUNTRY HAM  
TRUFFLED PANNA COTTA, SOUR CHERRIES, PARSLEY**

### WINE PAIRING

GL.

BTL

*# 201 White Côtes du Rhône, "Les Abeilles", Jean-Luc Colombo, 2007- This blend of Roussanne and Marsanne features nice fruit with a touch of oak.*

\$13.00

\$52

*# 539 Pinot Noir, Domaine Lurton,, 2006- From the Pays d'Oc, an oak aged Pinot Noir in the French tradition, with aromas of black and red fruits.*

\$13.00

\$52

## SALADS

**FRESH CHICKPEA SALAD, DRIED CHERRIES, RADISH, ZAHTAR VINAIGRETTE  
COUS-COUS PAELLA SALAD, CHORIZO VINAIGRETTE  
TRUFFLED CABBAGE SALAD WITH APPLES AND BACON  
GOLDEN BEETS, RASPBERRIES, LOVAGE, HAZELNUT VINAIGRETTE  
ROASTED FINGERLING POTATOES, ASPARAGUS, TOSAKA NORI, SHERRY-SESAME VINAIGRETTE  
LOCAL MELON SALAD, KAFFIR LIME DRESSING**

### WINE PAIRING

GL.

BTL

*# 248 Riesling, Rhein River, Germany, 2007 - A fruity start, a dry, fresh and crisp finish, appealing wine.*

\$11.00

\$43

# HOT BUFFET FROM THE CHEF'S TABLE IN THE KITCHEN

## HAND CARVED MEAT AND FISH

HARISSA-MARINATED VEAL SHOULDER  
HERB-CRUSTED LAMB RACK  
CURRY-LIME GLAZED SCOTTISH SALMON  
GIANT DIVER SCALLOP SAUSAGE  
HOUSEMADE PORK ROLL

## HOUSE CURED CHARCUTERIE STATION

WEEKLY SELECTION OF CURED MEATS, PICKLES, AND BREADS

## SIGNATURE ENTREES

WARM FARRO, VANILLA, SANGRIA PEACHES  
CRISPY DUCK CONFIT, PASSION FRUIT BRAISED ENDIVE  
BREAD PUDDING, ITALIAN SAUSAGE, LEEKS, PROVOLONE  
BRAISED SWISS CHARD, WHITE ANCHOVY  
APPLEWOOD SMOKED BACON \* HOUSEMADE BEEF BREAKFAST SAUSAGES  
SWEET GARLIC CUSTARD, CHICKEN CONFIT  
TOMATO TART TATIN  
SAUTÉED WILD MUSHROOMS IN HERB NAGE \* BELGIAN WAFFLES WITH FRESH MIXED BERRIES  
BERKSHIRE PORK BELLY, CURRIED CORN, GREEN PAPAYA  
FRIED FRENCH TOAST, TOASTED CEDAR SYRUP  
HAND-ROLLED POTATO GNOCCHI, BBQ OXTAIL AND PICKLES  
"TAMALE" SALSA VERDE, SERRANO HAM  
"S.O.S.", BUTTERMILK BISCUIT & SWEETBREAD GRAVY

## WINE PAIRING

GL.

BTL

*#340 Torrontés, Don Rodolfo, Argentina, 2008*

\$12.00

\$48

*At 6,000 feet, Cafayate Valley is among the world's highest altitude viticulture region.  
Dry, crisp and floral, with notes of apricots and peaches.*

*#584 Vrede en Lust, Red Blend, South Africa, 2004- A blend of Shiraz-Cabernet-Merlot & Malbec.*

\$12.00

\$48

*A rustic and smoky wine from Simonsberg-Paarl packed with old world character.*

## DESSERT SELECTIONS FROM THE GARDEN TABLE

Join us in the Kitchen for

THE CHOCOLATE FOUNTAINS

&

THE LIQUID NITROGEN STATION

Coconut Foam with Chocolate Fondant

### "BUILD YOUR OWN BLOODY MARY"

ENJOY CUSTOMIZING YOUR OWN COCKTAIL AT OUR BLOODY MARY BAR  
RUSSIAN STANDARD VODKA PAIRED WITH CHEFS SELECTION OF SEASONAL GARNISHES  
\$8

### CELEBRATE WITH OUR SPECIAL COCKTAILS

#### CIROC MARTINI

CIROC VODKA, WHITE GRAPE JUICE, CHAMPAGNE, FROZEN GRAPES  
\$12

#### SPARKLING PEAR

MARQUIS DE LA TOUR, GREY GOOSE, LA POIRE, PEAR JUICE  
\$12

#### GIN AND HONEY

PHILADELPHIA BLUECOAT GIN, CITRUS, HONEY AND LEMON BALM  
\$12

PLEASE ENJOY ANY BOTTLE OF WINE FROM OUR 650 LABEL LIST AT 50% OFF

### SOMMELIER WINE DUET RECOMMENDATION

CHOOSE ANY TWO GLASSES OF THE WINE PAIRINGS ON THE MENU  
\$19.50 (CHAMPAGNE IS ADDITIONAL)

Jason Cichonski- Chef de Cuisine  
Fredrick Ortega - Executive Pastry Chef

Jon Cichon - Sous Chef  
Eric Simonis - Lacroix General Manager