

WELCOME TO LACROIX!



————— 5 9 —————

CHILDREN UNDER 6 HALF PRICE

————— RAW BAR SPECIALTIES —————

SUSHI MAKI: CALIFORNIA, BBQ EEL, SPICY TUNA, VEGETABLE
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.

\$27

\$140

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

\$13

\$50

————— HORS D' OEUVRES —————

PROSCIUTTO AND RICOTTA CROISSANTS
FOIE GRAS GRANOLA BAR
MEYER LEMON-BAY LEAF SODA
CELERY ROOT-WHITE CHOCOLATE SOUP, TAMARIND
LONG PEPPER YOGURT, CASHEW, BLOOD ORANGE
BEEF TONGUE FLAUTA, BLACK BEAN, EPAZOTE
BLACK GARLIC SHOOFLY PIE
JALAPEÑO SHORTBREAD, AVOCADO MOUSSE
ROSEMARY PROFITEROLE, LAMB RILLETTE
CRAB CAKE, SALSА VERDE
MESQUITE MACARON, APPLE BUTTER
ESCARGOT PALMIER

WINE PAIRING

GL.

BTL

201 White Côtes du Rhône, "Les Abeilles", Jean-Luc Colombo, 2010- This blend of Roussanne and Marsanne features nice fruit with a touch of oak.

\$13

\$55

539 Pinot Noir, Domaine Lurton, 2009- From the Pays d'Oc, an oak aged Pinot Noir in the French tradition, with aromas of black and red fruits.

\$13

\$55

————— SALADS —————

WAFFLE PANZANELLA, FRIED CHICKEN, TABASCO, MAPLE VINAIGRETTE
CARROT SALAD, QUINCE, CRYSTALLIZED GINGER, ORANGE-TRUFFLE VINAIGRETTE
BELUGA LENTIL SALAD, BUTTERNUT SQUASH, HAM, ARUGULA, DIJON VINAIGRETTE
CHICKPEA SALAD, ENDIVE, POMEGRANATE, PRESERVED LEMON DRESSING
APPLE AND TURNIP SALAD, MARCONA ALMOND, PICKLED SHALLOT, CARDAMOM VINAIGRETTE
CABBAGE SALAD, KNOCKWURST, MUSTARD SEEDS, VIDALIA ONIONS, BEER VINAIGRETTE

WINE PAIRING

GL.

BTL

248 Riesling, Rhein River, Germany, 2009 - A fruity start, a dry, fresh and crisp finish.

\$13

\$55

HOT BUFFET FROM THE CHEF'S TABLE IN THE KITCHEN

————— HAND CARVED MEAT AND FISH —————

WAGYU BEEF BRISKET
HUDSON VALLEY DUCK BREAST, GRAPEFRUIT MOJO
NEGRONI GLAZED SCOTTISH SALMON
GIANT DIVER SCALLOP SAUSAGE
SESAME CRUSTED LAMB RACK

————— HOUSE CURED CHARCUTERIE STATION —————

WEEKLY SELECTION OF CURED MEATS, PICKLES, AND BREADS

————— SIGNATURE ENTREES —————

CRISPY DUCK CONFIT, MACADAMIA NUT POLENTA, KALE
WHITE BEAN AND LAMB BACON CASSOULET
APPLEWOOD SMOKED BACON * HOUSEMADE PORK BREAKFAST SAUSAGE
BRUSSELS SPROUTS, SUNCHOKE, PANCETTA, SHERRY
SAUTÉED WILD MUSHROOMS IN HERB NAGE
BELGIAN WAFFLES WITH FRESH MIXED BERRIES
HOISIN GLAZED SHORT RIB, SOBA NOODLE, SCALLION, KING OYSTER MUSHROOM
WHOLE WHEAT PEANUT BUTTER PANCAKES
HAND ROLLED POTATO GNOCCHI, SHRIMP BOLOGNESE, BLACK TRUMPET MUSHROOM
VIETNAMESE BEEF BROTH, QUAIL EGG
STICKY RICE CAKE, HEART OF PALM, MEDJOL DATE
ENGLISH MUFFIN, EGG, CANTAL, PORK ROLL, PIPERADE
EGG ROLL, BROCCOLI RABE, FONTINA
VANILLA FARRO, COCONUT, GRANNY SMITH APPLE
FLEUR DE SEL POTATOES

WINE PAIRING

	GL.	BTL
<i>#233 Pinot Blanc, Reserve, Pierre Sparr, 2009</i>	\$13	\$55
<i>From Silgolsheim, marvelous minerality, notes of lemon peel, refreshing crispness</i>		
<i>#574 Tempranillo, Red Blend, Spain, 2009- A medium bodied Mediterranean wine.</i>	\$14	\$60
<i>Dry prunes, raisins, soft tannins and the perfect blend of acidity.</i>		

DESSERT SELECTIONS FROM THE GARDEN TABLE

Join us in the Kitchen for
THE CHOCOLATE FOUNTAINS
&
THE LIQUID NITROGEN STATION
Malted Mint Chocolate Foam

“BUILD YOUR OWN BLOODY MARY”

ENJOY CUSTOMIZING YOUR OWN COCKTAIL AT OUR BLOODY MARY BAR
RUSSIAN STANDARD VODKA PAIRED WITH TRADITIONAL GARNISHES
\$10

CELEBRATE WITH OUR SPECIAL COCKTAILS

CHOCOLATE ESPRESSO-\$12

LA COLOMBE ESPRESSO, IRISH WHISKEY, AZTEC CHOCOLATE BITTERS, CHOCOLATE WHIPPED CREAM

SPARKLING PASSION- \$12

VANILLA INFUSED ABSOLUT VODKA, PASSION FRUIT PURÉE, MARQUIS DE LA TOUR

CÎROC COCKTAIL-\$14

CÎROC, WHITE GRAPE JUICE, CHAMPAGNE, FROZEN GRAPES

SOMMELIER WINE DUET RECOMMENDATION

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Jon Cichon- Executive Restaurant Chef
Fredrick Ortega - Executive Pastry Chef

Adam Lazarick – Executive Sous Chef
Doug Allen – Sous Chef