

A LA CARTE

FIRST COURSE

LACROIX SALAD 12

MACHE SALAD SALSIFY, BLOOD ORANGE, MALTED CORIANDER VINAIGRETTE 14

COCONUT-MUSHROOM SOUP SHRIMP TOAST 14

SCALLOP BUTTERMILK, POMEGRANATE, ENDIVE 16

FOIE GRAS HUCKLEBERRY, MAITAKE 24

CLAM RISOTTO SAVOY CABBAGE, PECORINO 18

HAMACHI RED BEET, HORSERADISH 16

OYSTERS ON THE HALF SHELL 18/36

MAIN COURSE

WILD STRIPED BASS 36

BLACK TRUFFLE, BABY TURNIP, ESCARGOT

BRANZINO 32

TANGERINE, CONFIT POTATO, DILL, SMOKED TROUT ROE

LOBSTER 48

SALSIFY, BLACK TRUMPET MUSHROOM, TORTELLINI

BLACK COD 36

BABY ARTICHOKE, BOK CHOY, WHEAT BERRY

GOLDEN TILEFISH 34

KOHLRABI, PINEAPPLE, HEART OF PALM

VEAL CHEEK 40

WILD RICE, GREEN PAPAYA, MADRAS CURRY

PINELAND FARMS RIBEYE 45

CHICKPEA, FRESNO CHILI, TAMARIND

ELYSIAN FIELDS LAMB 42

WEISSWURST, QUINCE, CELERY ROOT

HUDSON VALLEY DUCK 38

SMOKED BRUSSELS SPROUTS, BEECH MUSHROOM, GRANNY SMITH APPLE

CHEESE SELECTION FROM AROUND THE WORLD

THREE CHEESES- \$18

SIX CHEESES- \$28

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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AT THE RITTENHOUSE

Jon Cichon - Executive Restaurant Chef
Adam Lazarick - Executive Sous Chef

3.7.12