

LUNCH

Taste is Everything

SMALLER PLATES

CARROT SOUP Sunflower Seed Ricotta	8
GRILLED CAESAR SALAD Grilled Heart of Romaine Lettuce, Caesar Dressing, Smoked Charred Red Onion, Preserved Lemon, Parmesan Add Chicken (\$6 Supplemental)	9
MIXED ORGANIC GREEN SALAD Sherry Balsamic Vinaigrette	8
HAMACHI Red Beet Ponzu, Tangerine, Wasabi Tobiko	12
SALMON TARTARE Mango Vinegar Curd, Heart of Palm, Mache	10
OCTOPUS Smoked Buttermilk, Chicken Fried Chickpea, Kohlrabi	12
FRISÉE SALAD Pork Belly, Asparagus, Hedgehog Mushroom, Cured Egg Yolk	10/18

LARGER PLATES

LEEK AND RICOTTA AGNOLOTTI Veal Sweetbread, Maitake	16
CROQUE-MADAME OMELETTE Prosciutto, Gruyère, Roasted Cauliflower	14
DIVER SCALLOP English Pea, Fregola Sarda, Lychee	22
LOBSTER ROLL Housemade Bun, Tarragon Potato Chips, Bacon Dressing	25
STRIP STEAK Local Ramps, Black Pepper Spaetzle, Morel Mushroom	20
BEEF BRISKET SANDWICH Pho Broth, Cilantro, French Fries	16
LACROIX BURGER Cabot White Cheddar, Green Meadow Farms Bacon, Maitake-Horseradish Condiment, Truffled Fries	16

CHEESE PLATE	Three Cheeses 18	Six Cheeses 28
COMPOTIER FROM OUR PASTRY CART	Small Tier 8	Large Tier 12

4.3.2012

Jon Cichon - Executive Restaurant Chef

Adam Lazarick - Executive Sous Chef

Fred Ortega - Executive Pastry Chef

Sylvain Briens - General Manager

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS.

