

3-Course Lunch Menu

\$24

Subject to blackout dates. See Restaurant for details.
Cannot be combined with any other offers, specials, or promotions.
(icitycerts, Savored and Cheque Mate).

— SMALL PLATES —

DUCK AND WHITE BEAN SOUP

Kale, Duck Confit

Or

MIXED ORGANIC GREEN SALAD

Sherry-Balsamic Vinaigrette

— LARGE PLATES —

LEEK AND RICOTTA AGNOLOTTI

Veal Sweetbread, Maitake

Or

LACROIX BURGER

Cabot White Cheddar, Double Smoked Green Meadow Farms
Bacon, Maitake-Horseradish Condiment, Truffled Fries

Or

CHICKEN CAESAR SALAD

Grilled Heart of Romaine Lettuce, Caesar Dressing, Smoked
Charred Red Onion, Lemon Confit, Parmesan

— DESSERT —

TRIO OF PETITS DESSERTS

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

2.25.2012

JON CICHON - Executive Restaurant Chef

ADAM LAZARICK - Executive Sous Chef

