

# A LA CARTE

# L A C R O I X

## FIRST COURSE

- Lacroix Salad 12
- Spinach Salad 14
- Oyster on the Half Shell 18/36
- Kabocha Squash Soup, Banana Bread 14
- Miso-Cured Foie Gras, Apple, Peanut 22
- Japanese Hamachi, French Fries 18
- Baby Octopus, Horchata 16

## MAIN COURSE

ENTRÉES INCLUDE CHOICE OF ONE SIDE DISH

### FISH

- Black Cod, Bourbon-Soy 34
- Diver Scallops, Bone Marrow, Cranberry 38
- Branzino, King Crab, Brown Butter 36
- Monkfish, Lobster- Miso Sauce 34
- Lobster, Garlic, Pancetta 49

### MEAT

- Axis Venison, Cider, Caraway 46
- Veal Chop, Aged Balsamic Vinegar, Feta Cheese 47
- Organic Ribeye, Preserved Shiitake, Cedar Jus 43
- Magret Duck Breast, Choucroute 34
- Veal Cheeks, Porcini 34

## SIDES 6

- White Beans  
Curry, Garlic Puffs
- Grilled Pineapple  
Alfalfa Sprouts
- Risotto  
White Fig, Chorizo
- Roasted Wild Mushrooms  
Yuzu Kosho, Parsley Root
- Chinese Broccoli  
Candied Ginger, Red Onion
- Crispy Rice  
Guanciale, Long Hot Peppers
- Fingerling Potatoes  
Beef Jerky, Shallot
- Tuscan Kale  
Bacon, Sriracha
- Brussels Sprouts  
Smoked Red Miso, Dates
- Red Beets  
White Chocolate, Black Olive

AT THE RITTENHOUSE

Jason Cichonski - Chef de Cuisine  
Jon Cichon - Sous Chef  
Adam Lazarick - Sous Chef  
Eric Simonis - General Manager