



WELCOME TO LACROIX!

RAW BAR SPECIALTIES

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

\$25 \$130

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

\$12 \$44

HORS D' OEUVRES

SMOKED LONG ISLAND DUCKLING CROISSANTS
 FOIE GRAS, MALTED MILK CRISP
 GRAPEFRUIT SODA
 GRILLED FIG CONSOMMÉ, CHESTNUT HONEY
 FINGERLING POTATO SKINS, PIERRE ROBERT, SMOKED SALMON
 COLD MEATLOAF SANDWICH
 ROASTED CELERY ROOT PUDDING, TRUFFLE POWDER
 SAVORY BUTTERNUT SQUASH TART
 PINEAPPLE BURST, LONG PEPPER YOGURT, SESAME
 GRILLED PIZZA, SCALLION, CRAB, HOLLANDAISE
 KABOCHA SQUASH PANNA COTTA, SERRANO HAM, GUINNESS
 BLACK OLIVE POPPERS, BLOOD ORANGE DULCE DE LECHE

WINE PAIRING

GL. BTL

201 White Côtes du Rhône, "Les Abeilles", Jean-Luc Colombo, 2007- This blend of Roussanne and Marsanne features nice fruit with a touch of oak.

\$13.00 \$52

539 Pinot Noir, Domaine Lurton,, 2006- From the Pays d'Oc, an oak aged Pinot Noir in the French tradition, with aromas of black and red fruits.

\$13.00 \$52

SALADS

MULTI-GRAIN PANZANELLA, FIGS, LAMB BACON, PORT-MISO VINAIGRETTE
 ROASTED CAULIFLOWER SALAD, SHIITAKE, GOLDEN RAISIN, SAGE
 GRILLED CUTTLEFISH SALAD, GRAPEFRUIT, GRILLED PEANUT VINAIGRETTE
 ENDIVE SALAD, ROASTED CHANTERELLE MUSHROOMS, TURNIPS, BONITO DRESSING
 CHILLED CHINESE BROCCOLI, HEARTS OF PALM, ORANGE, MUSCOVADO-MUSTARD VINAIGRETTE
 MAC "N" CHEESE: MACARONI SALAD, AGED GOUDA, CELERY, APPLES

WINE PAIRING

GL. BTL

248 Riesling, Rhein River, Germany, 2007 - A fruity start, a dry, fresh and crisp finish, appealing wine.

\$11.00 \$43

HOT BUFFET FROM THE CHEF'S TABLE IN THE KITCHEN

————— HAND CARVED MEAT AND FISH —————

SZECHUAN PEPPER ROASTED BEEF EYE ROUND
HERB-CRUSTED LAMB RACK
BLACK PEPPER CARAMEL GLAZED SCOTTISH SALMON
GIANT DIVER SCALLOP SAUSAGE
BRAISED PORK BELLY

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

WEEKLY SELECTION OF CURED MEATS, PICKLES, AND BREADS

————— SIGNATURE ENTREES —————

LACROIX FRITTATA
CARDAMOM SHORT STACKS, SMOKED STRAWBERRY JAM
CRISPY DUCK CONFIT, BLACKBERRY BRAISED RED CABBAGE
BROCCOLI AND CHEDDAR BREAD PUDDING
POTATOES "LYONNAISE"
APPLEWOOD SMOKED BACON * HOUSEMADE BEEF BREAKFAST SAUSAGES
HAM, EGG & CHEESE
TRUFFLED BRUSSELS SPROUTS, PINE NUTS, RAISINS
SAUTÉED WILD MUSHROOMS IN HERB NAGE * BELGIAN WAFFLES WITH FRESH MIXED BERRIES
KAFFIR LIME BRAISED BEEF SHORT RIBS, CHICKPEA BAKED BEANS
FRIED FRENCH TOAST, TOASTED CEDAR SYRUP
HAND-ROLLED POTATO GNOCCHI, "CLAM CHOWDER"
SPICED CHICKEN THIGHS, SPAGHETTI SQUASH, PICCATA SAUCE

WINE PAIRING

GL.

BTL

#209 Viognier, Frédéric Corpel, Languedoc, 2005 - This Rhone Varietal gives structure to this spicy Mediterranean wine from Montpellier Region.

\$10.00

\$41

#584 Vrede en Lust, Red Blend, South Africa, 2004- A blend of Shiraz-Cabernet-Merlot & Malbec. A rustic and smoky wine from Simonsberg-Paarl packed with old world character...

\$12.00

\$48

————— 59 —————

DESSERT SELECTIONS FROM THE GARDEN TABLE

Join us in the Kitchen for
THE CHOCOLATE FOUNTAINS

&

THE LIQUID NITROGEN STATION
Hazelnut Foam with Orange Grand Marnier Gelée

"BUILD YOUR OWN BLOODY MARY"

ENJOY CUSTOMIZING YOUR OWN COCKTAIL AT OUR BLOODY MARY BAR
VODKA PAIRED WITH CHEFS SELECTION OF SEASONAL GARNISHES
\$8

CELEBRATE WITH OUR SPECIAL COCKTAILS

CIROC MARTINI

CIROC VODKA, WHITE GRAPE JUICE, CHAMPAGNE, FROZEN GRAPES
\$12

SPARKLING PEAR

MARQUIS DE LA TOUR, GREY GOOSE, LA POIRE, PEAR JUICE
\$12

GIN AND HONEY

PHILADELPHIA BLUECOAT GIN, CITRUS, HONEY AND LEMON BALM
\$12

SOMMELIER WINE DUET RECOMMENDATION

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

Jason Cichonski- Chef de Cuisine
Fredrick Ortega - Executive Pastry Chef

Jon Cichon - Sous Chef
Eric Simonis - General Manager