

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
- Carrot Soup, Kaffir Lime 14
- Miso-Cured Foie Gras, Housemade Pumpernickel 22
- Shaved Hamachi, Root 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 50

MEAT

- 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

- Sunchokes
Bacon, Apple
- Risotto
Chestnut, Shiso
- Maitake Mushrooms
Bonito, Black Sesame
- Braised Cabbage
Ginger, Wonton
- Sweet Potato
Smoked Soy, Horseradish
- Fingerling Potatoes
Beef Jerky, Shallot
- Spaghetti Squash
Oven-Dried Tomato
- Brussels Sprouts
Truffle-Raisin, Mustard

AT THE RITTENHOUSE

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

01.02.10