

# LUNCH

Taste is Everything

## SMALLER PLATES, SOUPS, SALADS

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<b>CARROT SOUP</b> Kaffir Lime Marshmallow	6
<b>GRILLED CAESAR SALAD</b> Grilled Heart of Romaine Lettuce, Caesar Dressing, Smoked Charred Red Onion, Lemon Confit and Parmesan Add Grilled Chicken (\$6 Supplemental)	9
<b>MIXED ORGANIC GREEN SALAD</b> Sherry Balsamic Vinaigrette	8
<b>BABY SPANISH OCTOPUS</b> Toasted Walnuts, Miso Poached Pears, Cabernet Vinegar	12
<b>HAMACHI CRUDO</b> Concord Grapes, Thai Basil, Puffed Ginger	12
<b>SMOKED ESCARGOT</b> Dijon Mustard, Fried Egg, Toast, Cauliflower	9

## LARGER PLATES

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<b>JUMBO LUMP CRAB BRIK</b> Coconut-Celery Root Puree, Roasted Leeks, Hamakua Farms Heart of Palm	26
<b>GLAZED MEATLOAF</b> Celery Root, Baby Carrots	18
<b>SMOKED DUCK CONFIT</b> Braised Frisée, Parisian "Fries", Red Cabbage Mostarda	20
<b>BUTTERNUT SQUASH RISOTTO</b> Pickled Raisins, Crispy Serrano Ham	19
<b>SCOTTISH SALMON</b> Cinnamon Gnocchi, Brussels Sprouts, Black Trumpet Mushrooms	18
<b>LACROIX BURGER</b> Aged Gouda Cheese, Double Smoked Green Meadow Farms Bacon, Apple, Rosemary Sauce, Truffled Fries	16
<b>CLASSIC FRENCH STYLE OMELETTE</b> Fresh Herbs, Mixed Organic Baby Greens, Saffron Vinaigrette	14
<b>ROASTED ORGANIC CHICKEN</b> Pepperoni, Braised Tuscan Kale, Mozzarella, Peanut Fingerling Potatoes	19
<b>WILD STRIPED BASS</b> Chinese Broccoli, Butter Pecans, Lentils	22

## DESSERTS & ACCOMPANIMENTS

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<b>CHEESE PLATE</b> 3 CHEESES	18
6 CHEESES	28
<b>CREATE A COMPOTIER FROM OUR PASTRY CART</b> Small Tier	8
Large Tier	12

1.5.2010

Jason Cichonski - Chef de Cuisine  
Jon Cichon - Sous Chef  
Fredrick Ortega - Executive Pastry Chef  
Eric Simonis - General Manager

