

# LUNCH

Taste is Everything

## SMALLER PLATES, SOUPS, SALADS

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<b>CHILLED COCONUT-PEA SOUP</b> Red Curry Crackers	6
<b>GRILLED CAESAR SALAD</b> Grilled Heart of Romaine Lettuce, Caesar Dressing, Smoked Charred Red Onion, Lemon Confit, Parmesan Add Grilled Chicken (\$6 Supplemental)	9
<b>MIXED ORGANIC GREEN SALAD</b> Sherry Balsamic Vinaigrette	8
<b>BLUE MOON ACRES BABY SQUASH SALAD</b> Organic Baby Greens, Goat Cheese, Vanilla Vinaigrette	10
<b>BABY SPANISH OCTOPUS</b> Smoked Hoisin, Crenshaw Melon, Tomatillo, Cashew Puree	12
<b>SCOTTISH SALMON TARTARE</b> Grilled Tomato, Seaweed, Pine Nut Crunch	10
<b>CODDLED EGG "QUICHE"</b> Fava Beans, Chanterelle Mushrooms, Brie	9
<b>FOIE GRAS TORCHON</b> Warm Banana Bread, Shaved Carrot Salad	14

## LARGER PLATES

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<b>GRILLED FLANK STEAK</b> Watermelon, Hawaiian Heart of Palm, Cabbage	22
<b>JUMBO LUMP CRAB BRIK</b> Pineapple, Baby Bok Choy, Bacon Vinaigrette, Truffle Powder	26
<b>SMOKED DUCK BREAST SALAD</b> Mixed Organic Baby Greens, Peaches, Pastrami Spice, Whole Grain Mustard Vinaigrette	16
<b>BROCCOLI "RISOTTO"</b> Diver Scallop, Parmesan	19
<b>YAKUTAT BAY HALIBUT</b> Cauliflower Raviolo, Oven-Dried Tomato, Fennel	21
<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, Honey-Red Fresno Hot Sauce	14
<b>LANCASTER COUNTY ORGANIC CHICKEN</b> Fried Eggplant, Burrata, Tomato	19
<b>WILD STRIPED BASS</b> Avocado, Jerk Artichokes, Peanut Spätzle	22
<b>SOBA NOODLE SALAD</b> Roasted Hamachi Collar, Edamame, Maitake Mushroom, Yuzu-Soy	16
<b>LOBSTER ROLL</b> Housemade Buns, Tarragon Chips, Bacon Dressing	25

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

8.16.2010

