

# A LA CARTE

# L A C R O I X

## FIRST COURSE

- Lacroix Salad 12
- Spinach Salad 14
- Yellow Fin Tuna Carpaccio 16
- Oyster on the Half Shell 18/36
- Spring Pea Soup, Prawns, Vanilla 14
- Softshell Crab, Avocado 19
- Kobe Beef, Sour Cherry 23

## MAIN COURSE

ENTRÉES INCLUDE CHOICE OF ONE SIDE DISH

### FISH

- Striped Bass, Red Fresno Chili, Lemon 36
- Maine Lobster, Curry-Lobster Stock 55
- Diver Scallops, Rhubarb 36
- Line Caught Halibut, Uni-Hoegaarden 38
- Dourade, Passionfruit-Mustard 34

### MEAT

- Muscovy Duck Breast, Olive, Lagavulin 16yr 34
- Veal Chop, Serrano Ham, Lemon Poppy Sauce 47
- Organic Ribeye, Harissa Beef Jus 43
- Capon, Coddled Egg, Chorizo 30
- Lamb Saddle, Pickled Red Peppers 40

## SIDES 6

- Creamed Swiss Chard
- Grilled House Made Focaccia
- Cipollini Onions
- Mojito Flavors, Blue Crab  
( \$3 supplement)
- Baby Golden Beets
- Turnips, Oregano, Feta
- Cranberry Bean Salad
- Orange, Radish, Mint
- Risotto
- English Peas, Pork Belly
- Maitake Mushrooms
- Ramps, Smoked Remoulade
- Green Asparagus
- White Chocolate, Black Garlic
- Chilled Baby Carrots
- Moroccan Flavors
- Fingerling Potatoes
- Brown Butter, Capers, Lemon
- Hand Rolled Potato Gnocchi
- Cauliflower, Apricot,  
Grains of Paradise

AT THE RITTENHOUSE

Jason Cichonski - Chef de Cuisine  
Jon Cichon - Sous Chef  
Adam Lazarick - Sous Chef  
Edward Wildman - General Manager

05.28.09