



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, CHOCOLATE, TOMATO POWDER
 LYCHEE SODA
 RED PEPPER-MISO CONSOMMÉ
 GRILLED OCTOPUS BROCHETTE, SOUR APPLE CURD
 PROSCIUTTO & BRIE GRILLED CHEESE, PESTO
 LAMB TATAKI, PISTACHIO, FETA
 SALMON BELLY TARTAR, JAPANESE BONITO PANNA COTTA
 RED BEET GELLE, YOGURT, POP ROCKS
 ROASTED HEART OF PALM
 CAULIFLOWER, SMOKED TROUT ROE, SHISO
 VIOLET-CELERY BREAD**

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

**"PANZANELLA", WHITE ANCHOVY, RAMPS, MUSTARD-CAPER VINAIGRETTE
 SPINACH, FENNEL, GRAPEFRUIT, PINE VINAIGRETTE
 BABY BEET SALAD, PASSION FRUIT DRESSING
 WATERCRESS SALAD, COCONUT, STRAWBERRY, BLACK PEPPER VINAIGRETTE
 HARICOT VERT SALAD, CELERY ROOT, FRIED ONIONS, ORANGE-SAFFRON VINAIGRETTE
 MUSCAT GRAPE SALAD, WASABI GOAT CHEESE DRESSING**

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 —————

MALAYSIAN BBQ PORK SHOULDER
HERB ROASTED LEG OF LAMB
HONEY MUSTARD GLAZED WILD KING SALMON
GIANT DIVER SCALLOP SAUSAGE
ORGANIC CAPON BREAST, NATURAL JUS
SMOKED MAPLE GLAZED HAM

————— SIGNATURE ENTREES —————

LACROIX FRITTATA
CARDAMOM SHORT STACKS, SMOKED STRAWBERRY JAM
DUCK CONFIT, BROCCOLI RABE, PROVOLONE CHEESE
CRISPY PORK BELLY, BRAISED WHITE BEANS
SPRING GARLIC BREAD PUDDING
"MOJITO" CIPPOLINI ONIONS
FRIED MOZZARELLA CHEESE, RED PEPPER JAM
APPLEWOOD SMOKED BACON * BREAKFAST SAUSAGES
HAM, EGG & CHEESE
SAUTÉED WILD MUSHROOMS IN HERB NAGE * BELGIAN WAFFLES WITH FRESH MIXED BERRIES
HANDMADE BRATWURST, WHOLE-GRAIN MUSTARD SPÄTZLE, SWISS CHARD
FRIED FRENCH TOAST, JASMINE-LAVENDER SYRUP
ROASTED BABY ARTICHOKE
HAND-ROLLED GNOCCHI, PEAS, CHORIZO, BLACK TRUMPETS
CURRIED LAMB, BABY CARROTS

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

————— 56 —————

DESSERT SELECTIONS FROM THE GARDEN TABLE

Join us in the Kitchen for
THE CHOCOLATE FOUNTAINS
&
THE LIQUID NITROGEN STATION
Malted Milk Chocolate Foam

"BUILD YOUR OWN BLOODY MARY"

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

CELEBRATE WITH OUR SPECIAL COCKTAILS

CIROC MARTINI

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

STRAWBERRY BLONDE

CHAMPAGNE, STRAWBERRY-CARDAMOM SYRUP, STRAWBERRY PEARLS
\$12

LACROIX LEMONADE

ABSOLUTE CITRON, MINT
\$8

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
Edward Wildman - General Manager