

LUNCH

Taste is Everything

SMALLER PLATES, SOUPS, SALADS

SPRING PEA SOUP Shaved Prosciutto, Orange-Jasmine Jam	6
GRILLED CAESAR SALAD Grilled Heart of Romaine Lettuce, Caesar Dressing, Smoked Charred Red Onion, Lemon Confit and Parmesan Add Grilled Chicken (\$6 Supplemental)	9
MIXED ORGANIC GREEN SALAD Sherry Balsamic Vinaigrette	8
CHILLED SEAFOOD SALAD Orange, Tomato, Roasted Shallot Dressing	18/36
YELLOWFIN TUNA TARTARE Shitake Mushrooms, Pickled Cucumber, Miso	12
DIVER SCALLOP RAVIOLI Baby Fennel, Breakfast Radish, Lobster Sauce	9

LARGER PLATES

JUMBO LUMP CRAB CAKE Fried Egg, Creamy Garlic Sauce, Shaved Fennel, Herb Pesto	26
ROASTED BABY LAMB SADDLE Zucchini Puree, Morel Mushrooms, Vanilla Pickled Peppers, Natural Jus	24
CONFIT CHICKEN SALAD Organic Greens, Grilled Flatbread, Locatelli, Golden Raisins	18
"BAKED" RISOTTO Pork Belly, English Peas	19
MUSCOVY DUCK BREAST Baby Golden Beets, Banana Puree, Oyster Mushrooms	23
LACROIX BURGER Aged Gouda Cheese, Double Smoked Green Meadow Farms Bacon, Apple, Rosemary Sauce, Truffled Fries	16
CLASSIC FRENCH STYLE OMELETTE Fresh Herbs, Mixed Organic Baby Greens, Saffron Vinaigrette	14
ROASTED CHICKEN BREAST Spring Garlic Bread Pudding, Baby Carrots, Chanterelle Mushrooms, Ginger Chicken Jus	19
SEARED HALIBUT LOIN Mojito Braised Cipollini Onions, Arugula, Brown Butter Spätzle, Mussel Broth	22

DESSERTS & ACCOMPANIMENTS

CHEESE PLATE 3 CHEESES	18
6 CHEESES	26
CREATE A COMPOTIER FROM OUR PASTRY CART Small Tier	8
Large Tier	16

5.29.2009

Jason Cichonski - Chef de Cuisine
Jon Cichon - Sous Chef
Fredrick Ortega - Executive Pastry Chef
Edward Wildman - General Manager

