

# *WELCOME TO LACROIX!*

## INTRODUCING OUR APPETITE STIMULUS PLAN

**3-COURSE DINNER MENU - \$35**  
AVAILABLE SUNDAY THROUGH THURSDAY  
BEVERAGE, TAX AND GRATUITY NOT INCLUDED

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**SUNDAYS AND MONDAYS ARE  
“HAPPY DAYS” AT LACROIX!**

ENJOY ANY BOTTLE OF WINE FROM THE ENTIRE WINE LIST  
AT A 50% DISCOUNT!  
(LIMITED TO PARTIES UP TO 8 GUESTS)

**LACROIX SALAD\***  
Chef's Selection of Locally Shopped Greens and Vegetables  
**OR**  
**CARPACCIO OF BEEF**  
Mango, Pistachio, Arugula

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**SCOTTISH SALMON**  
Kumquat, Cabbage, Ginger  
**OR**  
**ALEPPO ROASTED CHICKEN**  
Snow Peas, Oyster Mushrooms, Vanilla  
**OR**  
**HAND ROLLED POTATO GNOCCHI\***  
Broccoli Rabe, Roasted Red Pepper, Parmesan

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**PEARS  
& HONEY CRÊPES**  
Sautéed Saffron Pears, Chocolate Cake,  
Honey Crêpe Spiral and Pear Sorbet  
**OR**  
**WHITE CHOCOLATE RICE PUDDING**  
Poached Rhubarb, Circle Strawberries,  
Oatmeal Granola, Rhubarb Sorbet

\* VEGETARIAN ITEMS

5.24.09

Jason Cichonski – Chef de Cuisine  
Ed Wildman – General Manager

Jon Cichon – Sous Chef  
Maximino Carmona – Pastry Chef