







# LACROIX

AT THE RITTENHOUSE




## CANAPES

pommes dauphinoise with smoked trout roe   
steak tartare with horseradish   
miniature croque madame  
fromage blanc tart with lemon gelée and spiced pistachios   
caramelized onion and goat cheese turnover  
sourdough toast with grilled mackerel, garlic butter, and fresno chile  
profiterole of escargot and parmesan   
salmon rilette crostini  
grilled toast with whipped butter and breakfast radish  
foie gras macaron   
ratatouille with basil gelée  
fumet of lobster 

## BREAKFAST

scrambled eggs  
breakfast potatoes  
bacon  
turkey bacon  
breakfast sausage  
chicken and apple sausage





## SALADS

frisée aux lardons with dijon, soft egg, and sourdough  
vietnamese duck confit salad with pickled vegetables and basil   
haricot vert and cremini mushroom with crème fraiche and lemon   
fall chicories with delicata squash, apple, and walnut dressing 

## PLATS D'ACCOMPAGNEMENT

herb and comté spaetzle  
gratin of brussels sprouts  
pain perdu en casserole  
pommes lyonnaise








## RAW BAR

pink moon oysters (east coast)   
royal miyagi oysters (west coast)   
shrimp cocktail   
snow crab claws   
blue crab and lobster macedoine   
mussels escabeche   
smoked salmon with traditional accompaniments   
sashimi of salmon, tuna, and hamachi   
caviar with toast points and traditional accompaniments



## MEATS AND CHEESES




saucisson sec  
jambon de bayonne  
smoked turkey  
camembert  
aged gruyère  
goat's milk gouda

## DESSERTS

basque cheesecake  
strawberry torte  
apple almond tart   
toasted almond and praline tapioca pudding   
chocolate cassis tarte and cherry cream  
pistachio éclair   
sabayon a blueberry fruit medley   
coffee pot de crème and crème fraiche panna cotta   
elderflower flan and roasted pineapple   
hazelnut and roasted fig tart   
chocolate entremet  
cherry entremet

## CARVING STATIONS

salt crusted leg of lamb  
honey and vinegar glazed loin of berkshire pork   
roast chicken with 40 cloves of garlic 

house-made smoked bratwurst   
dijon glazed fillet of salmon   
monkfish boudin blanc 



contains shellfish



gluten free



contains nuts

Eric Leveille

Marko Krancher

Josh Painter

# WINES BY THE GLASS

## CHAMPAGNE AND SPARKLING

- 2715 Cava Casteller 'The Rittenhouse' Penedès, Spain NV 15/60  
2322 Brut Rosé Champagne Marc Hébrart, Mareuil-sur-Aÿ, Champagne, France NV 28/135  
3560 Blanc de Noir Jacquinet-Dumez, 1<sup>er</sup> Cru, Champagne, France NV 25/120

## WHITE WINE

- 3355 Sauvignon Blanc Weingut Tement 'Kalk & Kreide', Südsteiermark, Austria 17/80  
3397 Grauburgunder Dönnhoff 'Trocken' Nahe, Germany 2021 6/75  
3517 Chenin Blanc Craven 'Karibib Vineyard' Stellenbosch, South Africa 2022 17/80  
3331 Riesling Alfred Merkelbach – Spätlese, 'Kinheimer Rosenberg' Mosel, Germany 2018 15/70  
3557 Verdicchio Colleleuva, Marche, Italy 2021 16/75  
3518 Chardonnay, Domaine Guillemin, Viné-Clessé, France 2020 16/75

## ROSÉ WINE

- 3343 Grenache Blend Château de Brigands, Côtes du Provence, France 2021 15/70  
3353 Zweigelt Martin & Anna Arndorfer, Styria, Austria 2021 12/60

## RED WINE

- 3363 Gamay Scar of the Sea, 'Topotero Vineyard' San Luis Obispo, California 2021 21/105  
3562 Pinot Noir Domaine Henri Delagrange, Burgundy, France 2022 22/105  
3391 Merlot Red Newt Cellars, 'Glacier Ridge Vineyards' Finger Lakes, New York 2012 18/85  
3558 Nebbiolo Bricco Carlina 'Volubile' Langhe, Piedmont, Italy 2020 19/90  
3573 Malbec Magna Montis 'Vino de Montána' Valle de Uco, Mendoza, Argentina 2022 17/85  
3357 Bordeaux Blend Château Rocher-Corbin, Saint-Émilion, Bordeaux, France 2019 19/95

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## COCKTAILS

### BRUNCH 18

- Lemongrass Grey Goose 'La Paire' Vodka, St. Germain, Lemongrass  
Bloody Mary House Blend Spicy Mix, Balsamic, Caprese  
Aperol Spritz Aperol, Cava, Orange Twist  
Plum Hendrick's Gin, Plum, Ginger, Egg White, Lemon  
Chai El Dorado 8yr Rum, Chai, Cinnamon, Ginger Beer

### ZERO PROOF 12

- Fig Tarragon, Fig, Lemonade  
Vanilla Rooibos Tea, Vanilla Tea, Orange, Club Soda

### SPARKLING 16

- Mimosa | Bellini | Kir Royale | Violette | Maraschino

### RESERVE 35

- Coffee Nikka Coffey Grain Whisky, La Colombe Espresso, Tia Maria Coffee Liqueur, Averna  
Grapefruit Milagro 'Select Barrel' Anejo Tequila, Grapefruit, Antique Prlinkovac, Aperol, Campari

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## BEER

### DOMESTIC

- Yuengling Traditional Lager Pottsville, PA 7  
Yards Philadelphia Pale Ale Philadelphia, PA 8  
Tröegs 'Perpetual' IPA Hershey, PA 8  
Victory 'Prima Pils' Downingtown, PA 7  
Allagash 'White' Witbier Portland, ME 10

### IMPORTED

- Amstel Light Amsterdam 8

### NON-ALCOHOLIC

- Heineken '00' Netherlands 8