

LACROIX

AT THE RITTENHOUSE

<i>raw fluke with olive oil and lemon</i>	22
<i>raw oysters with mignonette and fermented hot sauce</i>	25
<i>bluefin tuna toro with avocado, almond, and baerii caviar</i>	48
<i>salad of roasted fig with pearl onion and mustard greens</i>	26
<i>warm oysters with vadouvan, tomato concasse, and nasturtium</i>	28
<i>risotto of new potatoes with kaluga caviar and chive</i>	38
<i>salad of warm mussel with marinated vegetables and succulents</i>	30
<i>vine-ripened tomato with tuna, artichoke, and lemon</i>	32
<i>raclette tartine with crispy garlic and root vegetables</i>	28
<i>parisian gnocchi with porcini mushroom, foie gras, and thyme +7</i>	38
<i>strangolapreti with white truffle and carrot +9</i>	40
<i>confit eggplant with blackberry and basil</i>	28
<i>pot-au-feu with traditional accompaniments</i>	44
<i>steamed halibut with summer squash and herbs</i>	48
<i>iberico pork with sauce charcutière</i>	58
<i>american wagyu with charred onion and bordelaise +40</i>	90
<i>four course pre fixe</i>	135
<i>carte blanche</i>	175
<i>wine pairing</i>	60 /90