

AT THE RITTENHOUSE

CANAPES

pommes dauphinoise with caviar and chive@ steak tartare with horseradish® glazed sunchoke with crispy red cabbage @ fromage blanc tart with blood orange curd and spiced pistachio onion and goat cheese tart sourdough toast with spanish mackerel and herb garlic butter profiterole of escargot and parmesan (*) salmon rillette crostini grilled toast with whipped butter and breakfast radish foie gras macaron @ leek and mushroom pascade lobster bisque (*) @

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 🗐 🌘 broccolini caesar salad @ seared mushrooms with gem lettuce, miso, and truffles @ 1

PLATS D'ACCOMPAGNEMENT

herb and comté spaetzle roasted vegetable choucroute garni@ pain perdu au jambon en casserole ratatouille @ alsatian stuffed pasta

RAW BAR

west coast oysters @ (*) 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

PETIT DESSERTS

strawberry cheesecake @ blueberry lemon cake carrot cake vegan pastry cream with berries@ chocolate silk pie tarts apple frangipane bars (*) caramel choux vanilla and cherry panna cotta almond financier (*) pink velvet cake bars @ assortment of cookies

CARVING STATIONS

leg of lamb with grape must and herbs @ honey and vinegar glazed loin of berkshire pork @ roast chicken with 40 cloves of garlic 🚭

dijon glazed fillet of salmon 🕞 beef wellington smoked ham with coffee and pineapple glaze @







Eric Leveillee Laura Chalupa Josh Painter