

LACROIX

AT THE RITTENHOUSE

CANAPES

- pommes dauphinoise with caviar and chive GF
- steak tartare with horseradish GF
- miniature croque madame
- fromage blanc tart with lemon gelée and spiced pistachios
- caramelized onion and goat cheese turnover
- sourdough toast with king mackerel and herb garlic butter
- profiterole of escargot and parmesan
- salmon rilette crostini
- grilled toast with whipped butter and breakfast radish
- foie gras macaron GF
- ratatouille with basil gelée
- shaved hakurei turnip with capers and infused oil GF
- 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 GF
- broccolini caesar salad GF
- roasted parsnips with comté, arugula, and chestnuts GF

PLATS D’ACCOMPAGNEMENT

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

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CARVING STATIONS

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

RAW BAR

- pink moon oysters GF
- elk horn oysters GF
- shrimp cocktail GF
- snow crab claws GF
- blue crab and lobster macedoine GF
- mussels escabeche GF
- smoked salmon with traditional accompaniments GF
- sashimi of salmon, tuna, and hamachi GF
- 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

- pumpkin cheesecake
- carrot cake
- pistachio and pear tart
- chocolate and almond tapioca pudding GF
- apple crumble pie
- chocolate oreo whoopie pie
- sweet corn flan and salty kettle popcorn GF
- morello cherry tiramisu
- funnel cake station

 contains shellfish

 gluten free

 contains nuts

Eric Leveillee

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