

# Lacroix at The Rittenhouse Hotel

<i>raw oysters with mignonette and fermented hot sauce</i>	26
<i>raw fluke with olive oil and lemon</i>	22
<i>beef carpaccio with onion and capers</i>	32
<i>bluefin tuna toro with avocado, almond, and baerii caviar</i>	48
<i>velouté of artichoke with beef gelee and crème fraiche</i>	24
<i>baby lettuces with mango and aged comté</i>	24
<i>spring leeks with fermented green garlic and parmesan</i>	26
<i>grilled asparagus with ramp sabayon and dill</i>	32
<i>risotto of new potatoes with kaluga caviar and chive</i>	38
<i>morels roasted in brown butter with spinach and walnut</i>	32
<i>warm oysters with vadouvan, tomato concasse, and nasturtiums</i>	36
<i>raclette tartine with crispy garlic and root vegetables</i>	28
<i>potato flatbread with green almond and toasted kombu</i>	26
<i>millefeuille of foie gras with caramelized shallot</i>	45
<i>confit eggplant with blackberry and basil</i>	28
<i>raviolo of langoustine with black truffle and sauce nero</i>	66
<i>steamed halibut with white asparagus and herbs</i>	52
<i>grilled red snapper with bell pepper and foie gras</i>	58
<i>bone in berkshire pork chop with sauce charcutière</i>	50
<i>grilled colorado lamb with gochujang and sorrel</i>	70
<i>dry-aged ribeye with spring onion and bordelaise</i>	110
<i>carte blanche</i>	<b>175</b>
<i>wine pairing</i>	<b>60 / 90</b>