

# LACROIX

AT THE RITTENHOUSE

<i>raw fluke with olive oil and lemon</i>	22
<i>raw oysters with mignonette and fermented hot sauce</i>	26
<i>salad of roasted fig with pearl onion and mustard greens</i>	26
<i>warm oysters with vadouvan, tomato concasse, and nasturtium</i>	26
<i>veloute of matsutake mushroom with egg, koshibikari rice, and pine oil</i>	28
<i>risotto of new potatoes with kaluga caviar and chive</i>	38
<i>confit eggplant with blackberry and basil</i>	28
<i>raclette tartine with crispy garlic and root vegetables</i>	28
<i>parisian gnocchi with black trumpet mushrooms, foie gras, and thyme +7</i>	38
<i>king crab with persimmon, guanciale, and sorrel +30</i>	65
<i>roasted scallop with brown butter, rosemary, and spruce</i>	32
<i>coturnix quail with wild mushrooms and brussels sprouts</i>	54
<i>turbot en sarcophage with watercress and sauce américaine</i>	58
<i>rouget a la Paul Bocuse</i>	52
<i>berkshire pork with sauce charcutière</i>	58
<i>dry aged duck with salted carrot and sauce suprême</i>	62
<i>tournedos rossini with american wagyu and bordelaise +40</i>	85
<b>four course pre fixe</b>	135
<b>carte blanche</b>	175
<b>wine pairing</b>	60 / 90