

# LACROIX

AT THE RITTENHOUSE

## LÉGUMES • VEGETABLES

stilton with pear and honeycomb	18
raclette tartine with fried garlic and root vegetables	22
velouté of cardoons with black truffle	26
roasted lettuce with warm fromage blanc, hazelnut, and brown butter	24
roasted brassicas with poached egg and comté fondue	26
risotto of new potatoes with kaluga caviar and chive	38
eggplant with blackberry and basil	26
carrot with coffee, maple, and hazelnut	28
glazed sunchokes with savagnin and shiso	26

## VIANDES • MEATS

sashimi of king salmon with buttermilk and baerii caviar	38
king crab with soft onions and flowering dill	55
warmed scallop with celery root, bitter greens, and ginger	38
rouget with roasted red pepper and foie gras	65
aged duck with cascara and baked potato	50
maine lobster tail with sauce américaine	85
berkshire pork with sauce charcutière	50
short rib with sauce civet and whey	65
wagyu with purple cabbage terrine and bordelaise	95

## CARTE BLANCHE

175 | WINE PAIRINGS standard 60 • premium 90