

LACROIX

AT THE RITTENHOUSE

LÉGUMES • VEGETABLES

velouté of white aparagus with poached egg and black truffle	30
roasted lettuce with warm fromage blanc, hazelnut, and brown butter	24
glazed sunchokes with savagnin and shiso	26
risotto of new potatoes with kaluga caviar and chive	38
eggplant with blackberry and basil	28
ragout of wild mushroom with soft scrambled egg and escargot	38
raclette tartine with fried garlic and root vegetable	28

VIANDES • MEATS

raw scallop with cucumber and apple	45
king crab with kohlrabi and grapefruit	55
sashimi of king salmon with buttermilk and siberian caviar	38
sablefish with hakurei turnips and nasturtium	45
millefeuille of potato and foie gras with caramelized shallot	45
rouget with roasted red pepper and foie gras	65
maine lobster tail with sauce américaine	80
lamb belly with black trumpet	64
berkshire pork with sauce charcutière	50
steak au poivre	80
stuffed pork trotter with sweetbreads, morels, and pearl onion	90

CARTE BLANCHE

175 | WINE PAIRINGS standard 60 • premium 90

Eric Leveillee

Jeff Davidson

Michael Heck

Dustin Cullinan