

LACROIX

AT THE RITTENHOUSE

LÉGUMES • VEGETABLES

stilton with pear and honeycomb	18
Œufs de mayonnaise with koji and caviar	20
courgettes with sunflower, meadowsweet, and savagnin	24
roasted lettuce with warm fromage blanc, hazelnut, and brown butter	22
risotto of new potatoes with kaluga caviar and chive	34
gratin de palmiste with truffle, pine nut, and niçoise olive	32
carpaccio of tomato with tonnato, harissa, and marigold	24
aubergine with blackberry and basil	26
cassoulet of white beans, green olives, and nasturtium	24

VIANDES • MEATS

beau soleil oysters with wildflower mignonette	26
steamed littleneck clams with corn and trout roe	26
bluefin toro carpaccio with avocado, almond, and baerii caviar	42
smoked king salmon with vadouvan and sungold tomato	30
bouchot mussels with mussel velouté and sudashi	34
pépites de lapin with watercress, radish, and bordelaise	30
bouillabaisse of octopus and cilantro flower	36
grilled lobster with beef fat and wild berries	48
norwegian langoustine with soft eggs and white truffle	80
aged duck with cascara and pommes de terre	48
grilled lamb with fermented plum	44
berkshire pork with sauce charcutière	48
dover sole with beurre blanc	95
a5 wagyu with honeynut squash, burgundy truffle, and sauce périgueux	115

CARTE BLANCHE

155 | WINE PAIRINGS standard 60 • premium 90