LACROIX

AT THE RITTENHOUSE

CANAPES

pommes dauphinoise with smoked trout roe (GF)

beef tartare with horseradish

caramelized onion and goat cheese turnover

profiterole of escargot and parmesan 🦞

grilled sardine toast with fresno chile and garlic butter

CHEESES & CHARCUTERIE

camembert, aged gruyere, goat's milk gouda

saucisson sec, jambon de bayonne, smoked turkey

BREAKFAST

scrambled eggs

rittenhouse potatoes

bacon

turkey bacon

breakfast sausage

chicken and apple sausage

SALADS

endive and walnut salad with fourme d'ambert (GF) 🌰

swordfish niçoise with gem lettuce

frisée aux lardons with dijon, soft egg, and sourdough

vietnamese duck confit salad with pickled vegetables and basil

parsnips with comté, arugula, and chestnut 🌰

CARVING STATION

smoked ham with maple mustard rosemary glaze (GF)

leg of lamb with grape must and herbs (GF)

roast pheasant with herbs and truffles (GF)

ENTREES

butter poached lobster tail with sauce américaine 🦞 (GF)

cider glazed dry aged duck breast with chicories and jus (GF)

truffle crusted king salmon with dill cream and caviar

braised short rib with butternut squash

RAW BAR

beau solieil oyster (east coast) (GF) 🦞

kusshi oyster (west coast) (GF) 🦞

shrimp cocktail (GF) 🦞

sashimi of salmon, tuna, and hamachi (GF)

mussels escabeche (GF) 🦞

lobster macedoine (GF) 🦞

smoked salmon with traditional accompaniments

caviar with traditional accompaniments

PLATS D'ACCOMPAGNEMENT

roasted brussels sprouts with chestnut agrodolce (GF) 🌰

pommes puree with garlic and cheese (GF)

haricot vert almondine (GF) 🌰

sunchoke hash with brown butter (GF)

celery root gratin

ENTREMETS

strawberry with pistachio and kalamansi 🌰

chocolate with bailey's and mascarpone

jivara cheesecake with marshmallow 🌰

PETIT DESSERTS

lemon hibiscus cake

carrot cake and blueberry trifle

strawberry mango kiwi bavarois

chocolate prinzregenten layer cake

coconut chia pudding with mango

chocolate madeleines

macarons

chocolate chip 🌰

rice krispie 🌰

sugar cookie

grilled scallops with cauliflower and caviar

ratatouille with sauce choron (GF)

roasted poussin with foie gras and truffle

🦞 contains shellfish (GF) gluten free 🌰 contains nuts