

LACROIX

AT THE RITTENHOUSE

SMALL BITES

private label caviar <i>with traditional accompaniments</i>	
<i>baerii</i>	125
<i>golden kaluga</i>	150
<i>platinum osetra</i>	200
artisanal cheeses <i>with seasonal accompaniments</i>	26
charcuterie <i>with mustard grain and hot sauce</i>	24
raw oysters <i>with mignonette</i>	25
shrimp cocktail	25
fried brussel sprouts <i>with house made chili vinegar, furikake, and chili oil</i>	16
foie gras torchon <i>with plum mostarda and cornichon</i>	28

SOUP AND SALAD

french onion soup <i>with gruyère and sourdough</i>	18
lobster bisque <i>with crème fraîche</i>	24
kale salad <i>with black garlic, tahini, spiced chickpeas, and grapefruit</i>	18
grilled caesar salad <i>with preserved lemon and chive</i>	18
<i>with salmon, chicken, or shrimp</i>	32

MAINS

miso glazed oyster mushroom <i>with white bean puree and pickled carrot salad</i>	26
cheeseburger <i>with bone marrow, caramelized onion, and aged comté</i>	28
turkey club <i>with bacon and tarragon</i>	26
grilled tuna <i>with sauce moutarde</i>	34
steak au poivre <i>with house made frites</i>	50
roast poussin <i>with vin jaune</i>	48
dover sole meunière <i>with lemon, capers, and herb salad</i>	68