

# 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 and hot sauce</i>	25
shrimp cocktail	25
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 brie, walnut, and cranberry</i>	18
grilled caesar salad <i>with preserved lemon and chive</i>	18
<i>with salmon, chicken, or shrimp</i>	32

## MAINS

smoked eggplant <i>with zucchini, capers, and raisin</i>	26
cheeseburger <i>with bone marrow, caramelized onion, and aged comté</i>	28
turkey club <i>with grilled 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 and capers</i>	68