LACROIX
AT THE RITTENHOUSE

CANAPES

pommes dauphinoise with smoked trout roe

beef tartare with horseradish

tarte flambe with bacon and crème fraîche

heirloom tomato tart

wild mushroom turnover

grilled toast with smoked trout and fingerling potatoes

profiterole of escargot and parmesan

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 with celery, candied walnut, and fourme d'ambert

nicoise salad with confit swordfish, potato, and haricot vert

grains with fall vegetables and cider vinaigrette

frisee aux lardons with dijon, soft egg, and sourdough

iceberg with marinated cherry tomato, hard boiled egg,

and roquefort

RAW BAR

beau soleil oyster (east coast)

kushi oyster (west coast)

shrimp cocktail

lobster macedoine

mussels escabeche

caviar with traditional accompaniments

CARVING STATION

herb roasted turkey

rosemary crusted leg of lamb

maple mustard glazed ham

PETIT DESSERTS

vanilla tart with banana and blueberry

s'mores with popcorn and caramel chocolate mousse

bavarois with roasted pineapple and basil

coconut and orange brulee

sacher torte with chocolate and apricot

white chocolate and raspberry cheesecake

choux pastry with brown butter and caramelia

SEASONAL DISHES

maple roasted butternut squash, wild rice, chestnuts

cranberry relish with blood orange and apple cider

gratin of celery root

haricot vert, fricassee of wild mushrooms, crispy shallot

candied sweet potatoes

traditional chestnut stuffing

oyster stuffing

SMALL PLATES

roasted brussels sprouts with bacon and shallots

pommes puree with roasted garlic

french breakfast radish with brown butter

grilled summer squash with anchovy and pine nuts

ENTREMETS

passionfruit and chocolate

tiramisu

berry trifle

ENTREES

dry aged duck with duck jus and chicories

lobster thermidor

turbot a l'almandine

moules frites

chateaubriand with brown butter and bearnaise

ratatouille with sauce choron

MENU SUBJECT TO CHANGE