

LACROIX

AT THE RITTENHOUSE

VALENTINE'S DAY WEEKEND

roasted lettuce with warm fromage blanc, hazelnut, and brown butter
velouté of white asparagus with poached egg and black truffle

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risotto of new potatoes with kaluga caviar and chive

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sashimi of king salmon with buttermilk and siberian caviar
ragout of wild mushroom with soft scrambled egg and escargot

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glazed sunchokes with savagnin and shiso
raclette tartine with fried garlic and root vegetables

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berkshire pork with sauce charcutière
maine lobster tail with sauce américaine
eggplant with blackberry and basil

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choice of dessert

WINE PAIRING 175

MENU SUBJECT TO CHANGE