

LACROIX

AT THE RITTENHOUSE

SMALL BITES

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|---|-----|
| 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 BAR

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| raw oysters <i>with mignonette and hot sauce</i> | 25 |
| shrimp cocktail | 25 |
| raw fluke <i>with canary melon and sesame</i> | 28 |

SOUP AND SALAD

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| onion soup <i>with fried leeks, onion flower, and micro chives</i> | 18 |
| chilled tomato soup <i>with cucamelon and nasturtium</i> | 18 |
| caesar salad <i>with preserved lemon and brown butter</i> | 18 |
| <i>with salmon, chicken, or shrimp</i> | 32 |
| tomato and watermelon <i>with wildflowers</i> | 22 |

MAINS

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|---|----|
| 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 |
| halibut <i>with corn, petite turnip, and espelette</i> | 36 |
| steak au poivre <i>with house made frites</i> | 50 |

Eric Leveillee

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

9/29/23