

# LACROIX

AT THE RITTENHOUSE

## VALENTINE'S DAY TASTING MENU

### COURSE ONE *choice of*

**salad of celery root** *with traditional accompaniments*

**ember roasted pear** *with black radish and olive tapenade*

### COURSE TWO *choice of*

**que nelles de brochet** *with sauce nantua*

**langoustine** *with fondue of white leeks and pastis*

### COURSE THREE

**risotto of new potatoes** *with kaluga caviar and chives*

### COURSE FOUR *choice of*

**confit oyster** *with ratatouille and red bell pepper*

**roasted beets** *with blackberry, lavender, and sage*

### COURSE FIVE *choice of*

**pumpkin au poivre**

**lobster tail** *with ravioli, basil, and sauce americaine*

**dry aged ribeye** *with confit shallot, garlic, and chanterelle*

**truffle crusted saint pierre** *with tarragon, mandarin, squash, and shiso*

### COURSE SIX *choice of*

**millefeuille of callisons de provence**

**dark chocolate cremeux with cassis**

*Eric Leveillee*

*John Forkin*

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

2/14/2024