

WELCOME TO LACROIX



105

RAW BAR SPECIALTIES

Sushi Maki: California, Spicy Salmon, Vegetable
Jumbo Shrimp with Cocktail Sauce
Smoked Trout, Peppered Mackerel
Assorted American Caviar, Traditional Accompaniments
Bagel and Smoked Salmon, Classic Accompaniments
Oysters on the Half Shell
Snow Crab Claws
Mussel Escabeche

CANAPÉS

Chicken & Bacon Sausage, Cabbage, Pear Mustard
Candied Apple, Toasted Oats, Sage
Foie Gras S'mores
Toasted Sourdough, Squash, Korean Grilled Beef, Celery Root
Diver Scallop Ceviche, Coconut, Ginger, Lime, Almond
Picnic Cake, Hazelnut Herb Butter
Summer Roll, Corned Beef, Thousand Island, Pumpnickel
Tapioca Pudding, Sarsaparilla, Apple, Streusel

SALADS

Shiitake, Spiced Chestnut, Belgian Endive, Black Truffle
Root Vegetable Slaw, Apple, Green Goddess
Brussels Sprout, Piquillo Pepper, Pine Nut, Anchovy Dressing
Papaya, Daikon Radish, Blood Orange, Peanut, Char Siu Vinaigrette
Roasted Baby Carrot, Barley, Pork Belly, Tahini Dressing
Grilled Pineapple, Broccoli, Heart of Palm, Black Garlic, Shiso

SEASONAL SELECTIONS FROM THE CHEF'S TABLE

HOT HORS D'OEUVRES AND SIGNATURE ENTREES

Short Rib Bao Bun, Parsnip, Horseradish, Caramelized Onion
Fried Sunchoke, Quince Jam, Thyme
Banana and Walnut Turnover
Vietnamese Beef Broth, Quail Egg
Fried Cauliflower, Pickled Beet, Red Grape, Brown Butter
Buttermilk Biscuit, Pork Roll, Piperade, Comté
Kabocha Squash, Apricot Curry, Grilled Cabbage, Crispy Rice
XO Bolognese, Chili Oil, Rigatoni
Braised Swiss Chard, Bonito Flake, Burgundy Snail
Middleneck Clams, Bratwurst, Sauerkraut, Caraway
Broccoli Rabe, Smoked Sweet Potato, Braised Lamb, Chili Flake
Sautéed Wild Mushrooms in Herb Nage
Spanish Octopus, Caponata, Pinenut, Lovage
Celery Root and Potato Gratin, Black Truffle
Roasted Garlic Red Bliss Mashed Potatoes

HAND CARVED MEAT AND FISH

Scottish Salmon, Miso Honey Mustard Glaze
Giant Diver Scallop Sausage
Szechuan Spiced Wagyu Brisket, Broccoli and Ginger Relish
Roasted Leg of Lamb, Cassis & Sage
Country Ham, Red Wine Glaze
Boneless Suckling Pig, Périgord Truffle, Chestnut

CHARCUTERIE AND CHEESE

Weekly Selection of Cured Meats and Artisanal Cheeses
Chicken Liver and Foie Gras Mousse, Pear Glaze
Country Pâté, Apple, Rosemary, Cider
Assorted Breads, Mustards and Pickles



Contains Shellfish



Gluten Free



Contains Nuts

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