

LACROIX

AT THE RITTENHOUSE

WINTER 2004

Dear Friends,

A year has passed since Lacroix at The Rittenhouse opened. We are delighted with the wonderful attributes and accolades both Chef Lacroix, Matt Ridgway and the culinary and service staff have received from so many friends, supporters, travel and food writers and you, our guests!

We are all delighted to have been named **Esquire** Magazine's "Best New Restaurant in the Nation," and thank the culinary and service staff for their hard work and dedication in achieving so much in a relatively short time.

New creations appear on the menu, the wine selections are increasing, while the cheese and dessert offerings continue to please and surprise.

We thank you for dining with us in 2003, and look forward to seeing you again in 2004.

Warmest regards,

David G. Benton

Vice President and General Manager
The Rittenhouse Hotel

David G. Marshall

Co-Chairman, The Rittenhouse Hotel

HOURS

BREAKFAST:	M-F 6:30AM-11:00AM; SAT 7AM-11AM SUN 7AM-10:30AM
LUNCH:	M-SAT 11:30AM-2:30PM
BRUNCH:	SUN 11AM-2:30PM
DINNER:	SUN-THURS 5:30PM-10:PM F-SAT 5:30PM-10:30PM
LILY'S CAFÉ:	DAILY 11:30AM-MIDNIGHT
HIGH TEA:	DAILY 2PM-5PM IN CASSATT TEA LOUNGE AND GARDEN

FOR RESERVATIONS CALL 215-790-2533

From the Chef's Table

I was delighted to see old friends dine with us last year and very pleased to meet our new guests who dined with us for their first time. I look forward to hosting you at my Wednesday kitchen soiree from 4.30 p.m. to 6.00 p.m. to taste our cuisine and meet our talented culinary staff. Please call Harley Aveiro at 215.790.2533 if you would like to attend this event as my personal guest.

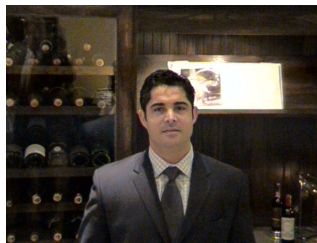


Esquire Magazine Recipient

On October 13th, 2003 at an awards dinner at the 21 Club in New York City, **Esquire** Magazine recognized Chef Jean-Marie Lacroix, "Best New Restaurant." This national award was presented by John Mariani, considered the most renowned food critic in the United States.

MEET... HARLEY AVEIRO, RESTAURANT MANAGER, MAITRE D'

Originally from Brazil, Harley brings to Lacroix at The Rittenhouse 15 years of experience in the hospitality industry, nine of which were spent in top Philadelphia restaurants including



David G. Benton and Chef Jean-Marie Lacroix, Esquire Reception at the 21 Club

Tony Clark's and The Fountain Room. Harley has acquired a wealth of knowledge in wines, being included in the Wine and Spirit Education Trade, New York and Las Vegas Chapters and is a member of the Court of Master Sommeliers.

Please welcome Harley Aveiro in his new position of Restaurant Manager and Maitre' D of Lacroix at The Rittenhouse

LIGHTS! CAMERAS! ACTION!

Recently, PineRidge Film and Television crew descended upon us for three days, producing the nationally broadcast PBS series, "The Chef's Table." This half-hour show sponsored by Lexus will be aired in the first quarter of this year, to an audience of 1.1 million viewers; followed by multiple viewings over the next three years.

Following this intense production, another crew from The Learning Channel began filming *Second Chance*, a three-day shoot that will be broadcast nationally in February. This new, popular series is featured Monday through Friday at 1.00 p.m. on The Learning Channel.

IN THE NEWS

Food Arts Magazine's John Grossman wrote a five page article on the development of the restaurant, "A Chef's Dream Kitchen."

On October 13th, 2003 **USA Today** highlighted Esquire Magazine's "Best New Restaurant of The Year" award.

RealPhilly Magazine ran Jeremiah Tower's article, entitled "Ooo la-la Lacroix" in their September 2003 issue.

Lacroix at The Rittenhouse was prominently featured in **Gourmet Magazine's** "Guide to America's Best Restaurants." in their October issue. In that same issue, **Gourmet Magazine** featured the dining room chair as one of the top ten chairs in American restaurants for comfort and style!

Philadelphia Magazine's Jason Wilson wrote a most complimentary article, "Ooh La Lacroix" about the innovative cuisine and creativity of Chef Lacroix.

Both the culinary and service staff were delighted to be awarded **AAA's Four Diamond Award for 2004**.

In November, **Lodging Hospitality** magazine featured the restaurant in an article, "Rittenhouse Restaurant is Tops."

Mobil Travel Guide presented **Mobil's Four Star Award for 2004** to *Lacroix at The Rittenhouse*.

Philadelphia Weekly's Robin Rinaldi wrote, "Art of The Meal" praising the cuisine and the service staff, "...they don't so much walk as glide..."

"Lacroix is La Great Center City Restaurant" is the name of the article written by Natalie Pantaleo Smoley in her **Dining Out** review.

Bon Appetit singled out *Lacroix at The Rittenhouse* as a "...major new player in Philly's upscale dining scene...best business lunch!"

Lacroix at The Rittenhouse was awarded a **Six Star Rating** by the producers of **The American Dream**, an upscale website, whose producers personally visited the hotel and restaurant.

Joseph Cinque, president of **The American Academy of Hospitality Sciences**, together with Vic Damone, and former Governor Schweiker, awarded three **Five Star Diamond Awards** to *Lacroix at The Rittenhouse*, The Rittenhouse Hotel and issued a personal **Five Star Diamond Award** to Chef Lacroix for his culinary excellence.

THE BOOK AND THE COOK

We are delighted to announce our guest chefs for this year, *The Book and The Cook*.

Jeremiah Tower

On March 20th, please join us for lunch with esteemed chef, Jeremiah Tower, food writer for the San Francisco Examiner, and chef of Chez Panisse in the 1970's, where he is credited for inventing 'California Cuisine.' Author of the award-winning "New American Classics" and "Jeremiah Tower Cooks: 250 Recipes from an American Master," Tower is creating a superb lunch featuring recipes from his new book, "California Dish: What I saw {and Cooked} at the American Culinary Revolution."

Peter Reinhart

On March 21st. treat yourself, friends and family to a culinary delight, when Reinhart, a full-time baking instructor at the famed Johnson & Wales University, and co-founder of the legendary Brother Juniper's Bakery in Sonoma, California, prepares a pizza and foccacia themed brunch to celebrate his latest book, "American Pie: My Search for the Perfect Pizza."

For reservations, please call 215.790.2533.

ON THE MENU

Expect to see on the menu, pike quenelles, 'souris' a special cut of leg of lamb, and orielle, a method of butchering the tenderloin. Mead, or Hydromel, the honey wine associated with the Celts and Vikings. In days of old, newly married couples drank mead wine for a month - hence the origin of the word "honeymoon." Also, yellow wine from the Cote Du Jura district, aged for seven years, that has similar tastes to sherry. The choice of bottled waters continues to grow, from Voss in Norway, to Fiji from the Fiji Islands. Notably, Power Breakfasts and Power Lunches are back, while customers are more attuned to value, speed and quality.

FROM OUR SOMMELIER

No wine, but champagne could express more dramatically in a single glass what might take a long dissertation....so on Valentine's Day, don't speak too much! Just order a bottle of "Collection Gosset". Established in 1584, in Ay-France, Gosset is the oldest winery in the Champagne district. Toast to love and friendship!



Meet...Fred Ortega, Pastry Chef & Chocolatier

After graduating in 1988 from the Culinary Institute of America, Fred apprenticed in Munich, Germany and St. Moritz, Switzerland. Fred joined the Rittenhouse with seventeen years of experience including serving as executive pastry chef at Le Bec Fin and the Ritz Carlton in Virginia. In addition to overseeing pastry he has developed a line of specialty chocolates that are sold exclusively through the Rittenhouse.

CHOCOLAT LACROIX

Pastry Chef and Chocolatier, Frederick Ortega and his talented staff, has developed some wonderful new flavors, including our house-made Hazelnut, Caramel, Milk Chocolate Apricot, Peanut Butter and exotic Green Tea. Ortega has also developed a new ½ pound box for all of our chocolate lovers.

Chef Ortega is pleased to announce his 'special' selection for Valentine's Day. A delightful gift for your Valentine, the 2 pound, Grand Lacroix Chocolate Box, that opens to four tiers of smooth, rich and decadent chocolate.

What could be a better gift for your mother on Mothers' Day, than the Grand Lacroix, 2 pound box of chocolates? A delightful selection of Chef Ortega's personal recipes hand-produced in the Chocolate Kitchen.



Please place your orders early by calling the restaurant at 215.790.2533. Chocolates and Gift Certificates will be on sale in the Hotel Lobby prior to Valentine's Day and Mothers' Day for your convenience.