

LACROIX

AT THE RITTENHOUSE

SPRING 2003

## Dear Friends,

Six wonderful months have passed since Lacroix at The Rittenhouse opened. Chef Lacroix has made a number of menu changes, created a breakfast buffet, introduced a businessmen's lunch, initiated chocolate classes and is inviting you to his kitchen while enjoying Sunday Brunch.

Chef Lacroix, Bobby Boribong, Brenda Thompson and sommelier Eric Simonis thank you for dining with us and look forward to seeing all of you over the next few months.

We wish everyone a wonderful summer.

Warmest regards,

**David G. Benton**

Vice President & 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-10pm;  
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



— La Serre private dining room with seating for up to 18 guests.

## From The Chef's Table

Spring is here! Come and see for yourself at the Chef's Table. Taste Fresh Morels, White Asparagus, Ramps, King and Copper River Salmon, Shad & Roe, and taste our latest additions to our cheese cart; Evora, Azieto and Serpa cheeses imported from Portugal. I invite you to my Wednesday kitchen soiree, from 4:30pm to 6pm to sample our cuisine, meet our talented culinary staff and just enjoy! Please call Bobby Boribong at 215-790-2533 if you would like to attend this event as my personal guest.

Jean-Marie Lacroix



## Hall of Fame Recipient

**JEAN-MARIE LACROIX**

On April 3rd 2003, Jean-Marie Lacroix was inducted into *Johnson & Wales University's, Hall of Fame*. The Award Ceremony was followed by a celebration reception, gala dinner, concert and awarding \$10,000 in scholarships to two students in the name of Jean-Marie Lacroix. We all congratulate Jean-Marie for this outstanding achievement and recognition!

## IN THE NEWS RECOGNITION

Chef Lacroix in collaboration with Jeremiah Tower was featured on the PBS special **Great Chefs** in January.

John Mariani wrote a very complimentary article about the restaurant and Chef Lacroix in the April issue of his *Gourmet Newsletter*. Watch for a special article in the **Wine Spectator** about Lacroix at The Rittenhouse.

In February, **The San Francisco Examiner** featured Lacroix at The Rittenhouse, written by Jeremiah Tower. The managing editor of the Examiner was so excited about the review; he wrote that he is personally coming to Philadelphia to dine with us!

**Crain's New York Business** had a most favorable review of the restaurant and the hotel in their March issue.

John Grossman wrote a wonderful article about Lacroix at The Rittenhouse, in the February issue of Delta's in-flight magazine, **Delta Sky**.

The spring issue of **Inside** magazine published a glowing two-page story on the restaurant.

**The Boston Globe** writing about the Degas exhibition, made favorable mention of Lacroix at The Rittenhouse.

Amy Potter and Jonathan Sharaz wrote a most complimentary review in **The Daily Pennsylvanian**, The University of Pennsylvania's daily paper.

The editor-in-chief of **Country Living** Magazine hosted an awards luncheon on May 14 in Lacroix at The Rittenhouse.

## MEET... TOD WENTZ



**Tod Wentz** hails from Riverton, N.J. and attended Rutgers University, majoring in Chemistry and Biology and after a 6-year career at The Four Seasons, joined Chef

Lacroix as executive sous chef. Tod is responsible for maintaining the culinary staff and arranging and organizing most of the special events. Tod looks forward to continuing to create Chef's modern cuisine with classic sensibilities.

## MEET... MATT RIDGWAY



**Matt Ridgway** grew up in the farmland of Bucks County and attended Johnson & Wales culinary school ranking in the top 1% of his class. Matt continued his education

obtaining a B.S. degree from Widener University. Matt traveled cross-country for six months sampling regional cuisines and brings that wealth of experience to the restaurant. Matt is the evening Chef de Cuisine working with Chef Lacroix in creating the intriguing dinner menu.

## Chocolat Lacroix

We are pleased to announce that Executive Pastry Chef and Chocolatier, **Fredrick Ortega** has joined our staff. Chef Ortega graduated from the venerable Culinary Institute of America in 1989, and was most recently working at Le Bec Fin. We are delighted that he has joined our culinary team.

Chef Ortega will be holding his first Chocolate Classes; the class consists of three, two-hour classes, to be held on Monday June 9th, Monday June 16th and Monday June 23rd. The classes will include, making chocolate, chocolate fillings for candies and cakes, using the enrobing machine, working with cakes and chocolate desserts. Please call 215.790.2533 if you would like to attend. The cost is \$75 per class or for all three classes, \$225 per person, which includes a delicious lunch. Maximum 6 persons per class.

Chocolates are now available for sale in the restaurant in beautiful presentation boxes. Ask for the Grand Lacroix Box, 2 lbs. of delicious chocolate, or try the Lacroix Sampler, 1 lb. of tempting morsels. Smaller boxes are also available. They make wonderful gifts for friends and families. A very special gift for any occasion! Please call 215.790.2533 to place your order.

## From Our Sommelier

With summer fast approaching, **Eric Simonis**, our sommelier, has some wonderful suggestions from Alsace. "Fresh, spicy with the right amount of fruit, they are delightful and quite frankly still a great value, despite their growing fame. A personal favorite is the Edelzwicker, an Alsatian blend of the seven white grape varieties of this French Province bordering Germany. Where else but in Alsace could you find reunited in a single bottle some Riesling, Pinot Blanc, Pinot Gris, Sylvaner, Gewürztraminer, Chasselas and Muscat. If you wish to move from the banks of the Rhine and head westward to the Loire Valley, consider a glass of Vouvray or its worthy cousin Mountlouis. Here, you have reached the home of Chenin Blanc, where fruit and a slight honey flavor have their own immense charm....Sante! Enjoy your summer!"

## On The Menu

Chef Lacroix on Monday June 2nd is introducing a tantalizing Breakfast Buffet, including eggs and omelets made to order, smoked salmon, fruits, yogurts and freshly baked breakfast pastries from our own pastry kitchen. The buffet will be open from 7 a.m. to 9.30 a.m. Monday through Friday for \$12 per person, plus tax and gratuity.

Have you tried our New Sunday Brunch? A wonderful selection of hors d'oeuvres, salads, and delightful selection of entrees. The sumptuous brunch also includes a raw bar with a selection of oysters, caviar and shrimp. Chef Lacroix invites you into his kitchen to taste the hot entree display, specially prepared for Sunday Brunch. Please call 215.790.2533 to make a reservation for you and your family. La Serre and Lily's Café are available for parties up to 25.

Lunch at Lacroix is a treat, overlooking Rittenhouse Square, now in full bloom. Try our seared Jumbo Lump Crab Cake or the Seafood Salad with Bouillabaisse Dressing... or try our Businessmen's Lunch for \$24 served on a unique platter.

In addition to a superb dinner menu, please find enclosed our "Rendezvous" page featuring La Serre, Lily's Café and The Chef's Table, an intimate way to entertain your friends for that special occasion. Dine in the Kitchen, while watching the creativity of the culinary staff produce one incredible dish after another. According to critics, the best Chef's Table in the city!

## The French Connection

Jean-Marie Lacroix recently returned from his annual trip to France, taking 30 students from Philadelphia's Restaurant School at Walnut Street College, for a ten-day tour of French restaurants, farms, cheese factories and vineyards. They visited Paris, Chablis, Epernay, Reims, Dijon and Beaune.