

WHERE

SHOPPING, DINING, ENTERTAINMENT & MAPS

PHILADELPHIA

HIGHER STANDARDS

Chef Jean-Marie Lacroix, the masterful former Four Seasons chef, has banished the former TreeTops restaurant, transforming it into **Lacroix at the Rittenhouse** (210 W. Rittenhouse Sq., 215-790-2533) a mecca for excellent, modern French cuisine. Against a backdrop of rich earth tones and minimalist decor, Lacroix's mantra is one of elegance, sophistication and outstanding French fare. An exciting new menu format allows diners to mix and match tastings of four to six modest courses, ranging in total cost from \$55 to \$75, rather than the Fountain's expansive \$40



FRENCH TWIST: L'HEXAGONE (OPP. PAGE) OFFERS AN ATMOSPHERIC BOÎTE FOR DRINKS AND SMALL PLATES. LA CROIX AT THE RITTENHOUSE (ABOVE) IS SYNONYMOUS WITH CULINARY EXCELLENCE.

entrées. Dishes like a "T-bone" of skate wing, filleted tableside and served with a rich seafood mousse dumpling, a succulent herb-stuffed, phyllo-wrapped poussin and poached sweetbreads crisped alongside brandy-soaked raisins and garlicky almond sauce are a few examples of why it's a good thing that chef Lacroix came out of retirement. Save room for dessert, the molten chocolate soufflé, prepared by pastry chef Matt Maslowski, is to die for. But so is the chocolate pâte with orange gran Marnier ice cream, Riesling Saffron Pear with Spiced Cranberry Compote and pistachio ice cream and Tahitian crème brûlée with fruit foam...you get the idea. **ZZ**