

Citronnelle

MODERN FRENCH CUISINE

EXCITE
the palate

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Citronnelle's menu is a vegetarian's delight. Try this appetizer with five types of exotic mushrooms, topped with pea tendrils, micro greens, and a parmesan foam. Crack the soft poached egg in the center of the dish for a play on texture, as it drips onto crispy fried shallots dressed with white truffle oil. We bet you've never had anything quite like it. Also try the market vegetable risotto and deconstructed Dulce De Leche air cake—both creative plays on sumptuous and comforting favorites.