



Litchfield's

STARTERS:

choice of:

TENDER GREENS STACK

butter lettuce, field greens, candied pecans, crow's dairy cheese, apple, honey mustard

LAMB CHILI

whipped local goat cheese, fresno chile, blue corn cheddar muffin

BARRAMUNDI CEVICHE*

tito's infused mango, pickled pearl onions, avocado-serrano smash, crispy tostada

MAINS:

choice of:

BERKSHIRE PORK TENDERLOIN

butternut squash, braised mustard greens, pomegranate coulis

BLACKENED ALBACORE TUNA*

coconut rice, grilled avocado, yellow mole sauce

SEARED POLENTA CAKE (GF V)

quinoa, mushrooms, spinach, tomato-tarragon coulis, goatija cheese

6OZ PRIME NEW YORK STRIP STEAK*

boursin mashed potatoes, grilled asparagus, peppercorn demi-glace

DESSERTS

choice of:

CHOCOLATE BREAD PUDDING

bittersweet chocolate sauce, vanilla bean ice cream

RUM-SOAKED APPLE CAKE

arizona pale ale sabayon, cinnamon ice cream

RASPBERRY SORBET

lemon-thyme macerated berries, new zealand honey crisp

\$55 PER PERSON

choice of one per section

ADAM DUNTON Litchfield's Chef de Cuisine

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

