

LITCHFIELD

RESTAURANT WEEK

DINNER

PRIX-FIX - \$45.00 +tax

PLEASE SELECT ONE FROM EACH COURSE

FIRST COURSE

CRISPY THAI CALAMARI

Baby Spinach, Mango, Peanut, Grapefruit,
Thai Hot & Sour Dressing

*** HOUSE CUT TRUFFLE PARMESAN FRIES**

Hand Cut Fries, Truffle Oil, Parmesan,
Spicy Dipping Sauce

***BLISTERED SHISHITO PEPPERS**

Korean Ranch, Sesame Peanut, Scallion

***GENERAL TSO'S BRUSSELS SPROUTS**

General Tso's Sauce, Sesame Peanuts

***PORK BELLY BITES**

Sweet Soy Glaze, Sesame Peanuts,
Sweet Pickles

***WEDGE SALAD**

Iceberg, Tomato, Applewood Bacon, Egg,
Avocado, Blue Cheese Crumble, Blue Cheese
Dressing

SECOND COURSE

*****PAN SEARED NORTH ATLANTIC SALMON**

Prepared Medium Rare, Roasted Yukon
Potatoes, Roasted Garlic French Beans,
Charred Spring Onion Champagne Vinaigrette

***STATLER CHICKEN**

Pan Roasted, Crispy Skin, Garlicky French
Beans, Creamy Parmesan Cauliflower Risotto,
Pan Jus

*****ARGENTINIAN STEAK FRITES**

Marinated & Grilled Skirt Steak,
Chimichurri Sauce, Grilled Asparagus, Sea
Salted Frites

BRAISED SHORT RIB BOLOGNESE

Braised Beef Short Rib, House Tomato Sauce,
Pappardelle Pasta, Whipped Ricotta,
Parmesan

THIRD COURSE

FLOURLESS CHOCOLATE CAKE

Whipped Cream, Macerated Berries

CANNOLI

Honey, Lemon, Riccotta, Chocolate Shavings

ICE CREAM SANDWICH

Vanilla Ice Cream, Chocolate Chip Cookies

PLEASE NO SUBSTITUTIONS OR MODIFICATIONS

MENU PRICE GOOD FOR RESTAURANT WEEK ONLY MARCH 24TH - MARCH 31ST

ALL ITEMS MARKED WITH* ARE, OR CAN BE MADE GLUTEN FREE{PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES}

*** FDA NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.