



Litchfield's

Christmas 2018

starters

choice of:

arugula

apple | pomegranate | feta cheese | walnut | cider vinaigrette

romaine

cranberry | celery | pecan | blue cheese | herb dressing

squash soup

brown butter croutons | mascarpone | sage

entrée

choice of:

bone in ham

polenta | brussels sprout | bacon | pecan | raisin

turkey breast

sausage stuffing | green bean | mashed potato | cranberry | giblet gravy

salmon *

butternut squash | apple | celery root | pomegranate | parsley

prime rib *

mashed potato | baby carrot | horseradish cream | red wine jus

dessert

display of desserts

chef's inspired selection of decadent desserts

Jason Paterno | Chef de Cuisine

We proudly use the following local farms, dairies, mills and artisans:
Hayden Mills | Crow's Dairy | Hickman Family Farms | Arizona Beef
Crockett's Desert Honey | Queen Creek Olive Mill | Local Produce | Litchfield's Garden

*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.

\$62 per person
+ applicable sales tax
gratuity not included