



Litchfield's

New Year's Eve 2018

amuse

oyster*

pomegranate | black pepper | basil

starter

choice of:

arugula

apple | grape | celery | walnut | lemon vinaigrette

charcuterie & cheese*

coppa | cheddar | mustard | honey comb | pickle | bread

lobster bisque

crème fraiche | tobiko | chive

entrée

choice of:

diver sea scallops*

risotto | mushroom | kale | butternut | parmigiano | sage

branzino sea bass*

black lentils | green apple | celery root | cider | parsley

prime new york*

green bean | bacon | lump crab | béarnaise | red wine

dessert

choice of:

champagne mousse

vanilla | raspberry | champagne

chocolate cake

dark chocolate | white chocolate | hazelnut

*\$69 per person
+ applicable sales tax
gratuity not included*

Jason Paterno ~ Chef de Cuisine

*WE ARE REQUIRED TO INFORM YOU THAT THESE ITEMS MAY BE SERVED UNDERCOOKED OR CONTAIN RAW INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.