



*Litchfield's*

*Arizona Restaurant Week 2017*

**starter**

choice of

**arugula** | peach | blueberry | candied pecan | goat cheese | lemon vinaigrette

**tomato bisque** | brie | rosemary baguette | chive

**duck confit** | herbed goat cheese | dried cherry | arugula | balsamic | crostini

**entree**

choice of

**pappardelle** | veal bolognese | parmigiano | chili flake | basil

**shrimp\*** | cheddar grits | sweet corn | applewood bacon | buttermilk biscuit | chive

**chicken** | marble potato | smoke bacon | grain mustard | arugula | salsa verde

**dessert**

choice of

**berry crisp** | snicker doodle | cream cheese ice cream

**chocolate cheesecake** | strawberry | pistachio

\$44 per person

*Jason Paterno | Chef de Cuisine*

*Evon Profitt | Sous Chef*

\*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.

*Thank you from the Litchfield's family to yours.*