



# Litchfield's

## Christmas 2017

### starters

choice of:

#### christmas salad

field greens | feta cheese | pomegranate | red onion | walnut | balsamic

#### litchfield garden salad

romaine | radish | fennel | baby carrots | herb dressing

#### butternut squash soup

ginger bread croutons | brown butter | mascarpone | sage

### entrée

choice of:

#### porchetta

spicy sausage | brussels sprouts | smoked bacon | roasted pecans | apple butter

#### turkey breast

sausage stuffing | green bean | maple yam | mashed potato | cranberry relish | giblet gravy

#### salmon\*

butternut squash | apple | celery root | pomegranate | parsley

#### prime rib\*

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

### dessert

#### display of desserts

truffles | fruit tarts | cheese cakes | petit fours | macarons | profiteroles | chocolate strawberries | dessert bars

*Jason Paterno | Chef de Cuisine*  
*Evon Profitt | Sous Chef*

We proudly use the following local farms, dairies, mills and artisans:  
Hayden Mills | Crow's Dairy | Hickman Family Farms | Cedar River Farms  
Crockett's Desert Honey | Queen Creek Olive Mill | Stern 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.

\$58 per person  
+ applicable sales tax & 20% service charge