



Litchfield's
Thanksgiving 2017

starter

choice of:

pilgrim salad

field greens | cheese curd | cranberries | corn bread crouton | balsamic

litchfield garden salad

romaine | radish | fennel | baby carrot | herb dressing

acorn squash soup

candied pecan | crème fraiche | pomegranate | sage crouton

entrée

choice of:

porchetta

spicy sausage | cheddar polenta | apple slaw | apple honey

turkey breast

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

salmon*

wild mushroom | marble potato | radish | bacon | mustard | 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