



Litchfield's

New Year's Eve 2017

amuse

oyster*

pomegranate | black pepper | basil

starter

choice of:

arugula

pear | grape | celery | walnut | pear vinaigrette

charcuterie & cheese*

coppa | sea hive | mustard | honey comb | pickle | almond | bread

lobster bisque

crème fraiche | tobikko | chive

entrée

choice of:

diver sea scallops*

risotto | wild mushroom | kale | butternut | parmigiano | sage

branzino sea bass*

black lentils | green apple | endive | salsa verdè | parsley

prime new york*

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

dessert

choice of:

yin & yang

pear | hazelnut | rosemary

coffee & spice

rum | coffee | orange

\$69 per person

+ applicable sales tax & 20% service charge

Jason Paterno ~ Chef de Cuisine

Evon Profitt ~ Sous Chef