MARCH 24 - 31

LITCHFIELD RESTAURANT WEEK 2023

$35 @ THE CORNER / LUNCH

PLEASE PICK ONE OF EACH COURSE

FIRST COURSE

BAKED ONION SOUP
caramelized onions, leeks & shallots, hearty vegetable broth, gf croutons, topped with swiss & provolone

LIL CAESAR SALAD
romaine & baby gem lettuce with shaved asiago, grated parmesan, garlic herb focaccia croutons & caesar dressing

BROCCOLI CHEDDAR SOUP
creamy & cheesy broccoli cheddar soup made with our house cheese mongers mix

FARMER'S SPRING GREENS
baby artisan greens, heirloom tomato, english cucumber, shaved red onion, spiral carrots, garlic herb croutons & balsamic vinaigrette

SECOND COURSE

LEMON CHICKEN MILANESE
pan fried organic free range chicken cutlet over an arugula & heirloom cherry tomato salad with lemon vinaigrette & fresh garden herbs

RIGATONI & BURRATA
fresh rigatoni tossed in a garlic tomato sauce, topped with fresh basil, broken burrata & grated parmesan

SWEET & SOUR WOK SHRIMP
wok seared tiger shrimp with thai chile, baby corn, edamame, broccoli florets & shredded kohlrabi

BUFFALO MAC N CHEESE
crispy boneless buffalo chicken, cheese mongers mix mornay, shell pasta, scallions, gold fish & grated parmesan

LAMB LOLLIPOPS
rosemary & yogurt marinated, sous vide new zealand rack of lamb over baby arugula & strawberry salad, jalapeno mint gastrique

UMAMI STEAK FRITES
teriyaki glazed sirloin, crispy truffle black garlic fries, shiitake mushroom demi glace

THIRD COURSE

APPLE STRUDEL
buttery puff pastry, cinnamon sugar, granny smith apples, vanilla bean gelato

MOLTEN LAVA CAKE
molten chocolate lava cake, freshly whipped cream, chocolate sauce, vanilla bean gelato

RESTAURANT WEEK 2023

MARCH 24 - 31

LITCHFIELD RESTAURANT WEEK 2023

$45 @ THE CORNER / DINNER

PLEASE PICK ONE OF EACH COURSE

FIRST COURSE

OYSTERS ON THE HALF SHELL
four local bluepoint oysters with strawberry rhubarb mignonette

BAKED ONION SOUP
caramelized onions, leeks & shallots, hearty vegetable broth, gf croutons, topped with swiss & provolone

BROCCOLI CHEDDAR SOUP
creamy & cheesy broccoli cheddar soup made with our house cheese mongers mix

SPRING PEA ARANCINI
sweet spring pea & parmesan risotto, lightly fried with pomodoro dipping sauce

LIL CAESAR SALAD
romaine & baby gem lettuce with shaved asiago, grated parmesan, garlic herb focaccia croutons & caesar dressing

FARMER'S SPRING GREENS
baby artisan greens, heirloom tomato, english cucumber, shaved red onion, spiral carrots, garlic herb croutons & balsamic vinaigrette

SECOND COURSE

LEMON CHICKEN MILANESE
pan fried organic free range chicken cutlet over an arugula & heirloom cherry tomato salad with lemon vinaigrette & fresh garden herbs

CRAB STUFFED SOLE
crab & ritz cracker stuffed sole with wilted baby spinach, truffle whipped potatoes & preserved lemon butter sauce

SPRING RISOTTO
asparagus, pea & porcini risotto with tempura fried oyster mushrooms, grated parmesan, black garlic and truffle

RIGATONI ROMANO
fresh rigatoni with sweet sausage, grilled chicken, diced pancetta, caramelized onions, baby spinach, sherry & tomato cream sauce

SOUS VIDE RACK OF LAMB
rosemary & yogurt marinated, sous vide new zealand rack of lamb, roasted baby potatoes, sweet pea puree, jalapeno mint gastrique

TERIYAKI GLAZED STEAK
teriyaki glazed petite sirloin steak, wasabi whipped potatoes & sweet chile grilled asparagus, shiitake mushroom demi glace

THIRD COURSE

APPLE STRUDEL
buttery puff pastry, cinnamon sugar, granny smith apples, vanilla bean gelato

MOLTEN LAVA CAKE
molten chocolate lava cake, freshly whipped cream, chocolate sauce, vanilla bean gelato

RESTAURANT WEEK 2023