

**LITCHFIELD  
RESTAURANT  
WEEK 2024**

# @ THE CORNER

LUNCH PRIX FIXE MENU

\$35 PER PERSON

## TO START

### CORNER GARLIC BREAD

WHIPPED GARLIC AIOLI, GRATED PARMESAN, FONTINA & PARSLEY

### DEVEILED EGGS

HORSERADISH & CHIVE DEVEILED EGGS WITH CRUMBLED BACON, CRISPY SHALLOTS,  
PINK PEPPERCORN & SMOKED SEA SALT

### BAKED ONION SOUP

CARAMELIZED ONIONS, SHALLOTS, LEEKS, HEARTY VEGETABLE BROTH &  
GF CROUTONS, BAKED WITH SWISS & PROVOLONE CHEESE

### LITTLE CAESAR

CHOPPED ROMAINE, SHAVED ASIAGO, GRATED PARMESAN,  
GARLIC & HERB FOCACCIA CROUTONS, OLD SCHOOL 'CHOVY CAESAR DRESSING

### LITTLE PRIMADONNA

MIXED SPRING GREENS, DRIED CRANBERRIES, CANDIED ALMONDS,  
CRISP GRANNY SMITH APPLE, PRIMADONNA AGED GOUDA, HONEY CITRUS VINAIGRETTE

## MAIN

### CHICKEN MILANESE

CRISPY FRIED CHICKEN CUTLET, ARUGULA & HEIRLOOM TOMATO SALAD, HONEY CITRUS VINAIGRETTE

### CRAB CAKE BLT

JUMBO LUMP CRAB CAKE, PAN SEARED WITH APPLEWOOD SMOKED BACON, CRISP LETTUCE,  
VINE RIPENED TOMATO, OLD BAY REMOULADE & MISO BUTTERED BRIOCHE BUN

### BIRRIA GRILLED CHEESE

BRAISED BEEF BARBACOA WITH PICO DE GALLO, CARAMELIZED ONIONS, SMOKED CHEDDAR  
& OAXACA CHEESE ON TOASTED BRIOCHE WITH SIDE OF BEEF CONSOMME

### PAPPARDELLE BOLOGNESE

FRESH EGG YOLK PAPPARDELLE PASTA, BEEF & SAUSAGE BOLOGNESE, TRUFFLE RICOTTA,  
GRATED PARMESAN, FRESH BASIL

### VEGGIE GODFATHER

CRISPY FRIED EGGPLANT, MARINATED ARTICHOKE, ROASTED TOMATOES, FRESH MOZZARELLA,  
BASIL PESTO, CARAMELIZED GARLIC AIOLI, ROSEMARY SCHIACCIATA BREAD

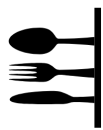
## DESSERT

### NUTELLA TIRAMISU

ESPRESSO SOAKED LADY FINGERS LAYERED WITH SWEET MASCARPONE & NUTELLA,  
FINISHED WITH VALRHONA COCOA POWDER

### APPLE STRUDEL

WARM CINNAMON & RAISIN APPLE STRUDEL, FLAKY PUFF PASTRY,  
BOURBON CAMEL & VANILLA GELATO



**LITCHFIELD  
RESTAURANT  
WEEK 2024**

# @ THE CORNER

DINNER PRIX FIXE MENU

\$45 PER PERSON

## TO START

### CORNER GARLIC BREAD

WHIPPED GARLIC AIOLI, GRATED PARMESAN, FONTINA & PARSLEY

### BAKED ONION SOUP

CARAMELIZED ONIONS, SHALLOTS, LEEKS, HEARTY VEGETABLE BROTH & GF CROUTONS, BAKED WITH SWISS & PROVOLONE CHEESE

### LITTLE CAESAR

CHOPPED ROMAINE, SHAVED ASIAGO, GRATED PARMESAN, GARLIC & HERB FOCACCIA CROUTONS, OLD SCHOOL 'CHOVY CAESAR DRESSING

### LITTLE PRIMADONNA

MIXED SPRING GREENS, DRIED CRANBERRIES, CANDIED ALMONDS, CRISP GRANNY SMITH APPLE, PRIMADONNA AGED GOUDA, HONEY CITRUS VINAIGRETTE

### LUMP CRAB CAKE

FIRE ROASTED CORN PICO DE GALLO, AVOCADO PUREE, CHIPOTLE REMOULADE

## MAIN

### CHICKEN GODFATHER

HERB PANKO CHICKEN CUTLET WITH PROSCIUTTO, FRESH MOZZARELLA, ROASTED RED PEPPERS, PORTABELLA MUSHROOMS, CARAMELIZED ONIONS, WHIPPED YUKON GOLD POTATOES & MARSALA DEMI GLACE

### APPLE STUFFED PORK CHOP

APPLE AND HERB STUFFED BONE IN PORK CHOP, GARLIC SAUTEED HARICOT VERT, SWEET POTATO PUREE, MAPLE MISO GLAZE

### PAPPARDELLE BOLOGNESE

FRESH EGG YOLK PAPPARDELLE PASTA, BEEF & SAUSAGE BOLOGNESE, TRUFFLE RICOTTA, GRATED PARMESAN, FRESH BASIL

### SALMON PUERTO VALLARTA

FIRE ROASTED CORN PICO DE GALLO, CILANTRO LIME RICE, PINEAPPLE CHAMOY GLAZE

### EGGPLANT PARMESAN

HERB PANKO ENCRUSTED EGGPLANT, FRIED CRISPY & LAYERED WITH HOUSE MADE POMODORO, FRESH MOZZARELLA & BASIL PESTO OVER FRESH EGG YOLK PAPPARDELLE

## DESSERT

### NUTELLA TIRAMISU

ESPRESSO SOAKED LADY FINGERS LAYERED WITH SWEET MASCARPONE & NUTELLA, FINISHED WITH VALRHONA COCOA POWDER

### APPLE STRUDEL

WARM CINNAMON & RAISIN APPLE STRUDEL, FLAKY PUFF PASTRY, BOURBON CARAMEL & VANILLA GELATO