

# LITCHFIELD RESTAURANT WEEK CLUBHOUSE PROVISIONS

## DINNER

PRIX-FIXE - \$50.00 +tax

PLEASE SELECT ONE FROM EACH COURSE



### CRISPY THAI CALAMARI

Baby Spinach, Mango, Peanut, Grapefruit,  
Thai Hot & Sour Dressing

### GENERAL TSO'S BRUSSELS SPROUTS \*

Crispy Brussels Sprouts, General Tso's Sauce,  
Sesame Peanuts, Shaved Scallion

### \*\*\*EAST COAST OYSTERS \*

{4} East Coast Oysters on the Half Shell.  
With Choice of Cocktail Sauce or  
Citrus Cucumber Mignonette

### BEET & BURRATA SALAD \*

Roasted Beets, Burrata Mozzarella,  
Spring Greens, Candied Walnut,  
EV00, 8yr Aged Balsamic

### PORK BELLY BITES \*

Crispy Pork Belly, Sweet Soy Mirin Glaze,  
Sesame Peanuts, Scallion

### \*\*\*"BACON & EGGS" \*

Shoyu Soft Eggs, Candied Applewood Bacon.  
Chili Crisp, Crumbled Wonton

### \*\*\*POKE SALMON TARTAR \*

Diced Salmon, Mango, Pickled Jalapeno,  
Poke Marinade, Shaved Cucumber

### JAPANESE STYLE RICE BOWL \*

{TEMPURA SHRIMP / TUNA TARTAR / POKE SALMON TARTAR}  
Sushi Rice, Seaweed Salad, Bean Sprouts, Sesame  
Cucumber, House Pickles, Spicy Aioli, Cilantro

### SMASH BURGER & FRIES

Single Smash Patty, American Cheese, Lettuce,  
Tomato, Secret Sauce, House Pickles & Brioche

### SECOND COURSE ROASTED SHORT RIB RAGOUT

Slow Roasted Short Rib, House Tomato Sauce,  
Cavatelli Pasta, Pecorino Romano

### \*\*\*GRILLED BONE IN PORK CHOP \*

Grilled Heritage Pork Chop Prepared Medium.  
Crispy Gold Potatoes, Baby Carrots, Roasted  
Cippolini Onions & Red Onion Jam

### \*\*\*PAN SEARED ATLANTIC SALMON \*

Pan Seared Atlantic Salmon, Sweet Soy Glaze,  
Crispy Yukon Potatoes, Sesame Spinach

### PAN ROASTED FRENCH CUT CHICKEN \*

Herb and Citrus Marinated Chicken Statler,  
Whipped Potatoes, French Beans &  
Roasted Garlic Caper Brown Butter

### THIRD COURSE FLOURLESS CHOCOLATE CAKE \*

Whipped Cream, Caramel, C Salt

### ORANGE ZESTED CREME BRULEE \*

Torched Sugar, Orange Zest

### ICE CREAM COOKIE SLIDER

Triple Chocolate Cookie, Vanilla Ice Cream

### GELATO & SORBET \*

Single Large Scoop  
Ask Your Server For Flavors

FIRST COURSE

SECOND COURSE

THIRD COURSE

COCKTAIL

### "PICANTE COCTEL" +\$16.00

Litchfield Distillery Agave Spirit,  
Muddled Jalapeno, Pineapple, Plum,  
Lime, Lemon, Agave



PLEASE NO SUBSTITUTIONS OR MODIFICATIONS

MENU PRICE GOOD FOR RESTAURANT WEEK ONLY MARCH 21ND - MARCH 28TH

ALL ITEMS MARKED WITH \* ARE, OR CAN BE MADE GLUTEN FREE{PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES}

\*\*\* FDA NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.