



ADAM DUNTON chef de cuisine

FIRST

BUTTER FLIGHT

variety of fresh-baked breads,
chef's selection of flavored butters

STARTER

LITCHFIELD'S CHOPPED ^{GF}

radicchio, napa cabbage, baby spinach,
seasonal stone fruit, citrus,
spiced pistachios, local goat cheese,
honey mustard vinaigrette

ENTRÉE

choice of:

MARY'S FARM ROASTED CHICKEN ^{GF}

fingerling potatoes, carrot molé, pistachio pesto

PAN-SEARED GULF RED SNAPPER ^{GF}

mango pico de gallo, tomatillo emulsion,
watermelon radish, gotija,
lime-infused corn chips

DUROC HERITAGE PORK CHOP ^{GF*}

orange-coriander brine, apple chutney

SIDES

BOURSIN MASHED POTATOES ^{GF}

chives

GRILLED ASPARAGUS ^{GF}

lemon vinaigrette

DESSERT

CHOCOLATE HAZELNUT MOUSSE CAKE ^{GF}

vanilla-spiced whipped cream,
fresh berries

\$85 PER PERSON ++
gratuity not included

**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.*



ADAM DUNTON chef de cuisine

FIRST

CHARCUTERIE

chef's selection of cured meats and specialty cheeses with house accoutrements, pickles, jams

BUTTER FLIGHT

variety of fresh-baked breads, chef's selection of flavored butters

STARTER

choice of:

LITCHFIELD'S CHOPPED ^{GF}

radicchio, napa cabbage, baby spinach, seasonal stone fruit, citrus, spiced pistachios, local goat cheese, honey mustard vinaigrette

FRENCH ONION SOUP

sherry, beef and chicken broth, brioche, gruyère

ENTRÉE

choice of:

MARY'S FARM ROASTED CHICKEN ^{GF}

fingerling potatoes, carrot molé, pistachio pesto

PAN-SEARED GULF RED SNAPPER ^{GF}

mango pico de gallo, tomatillo emulsion, watermelon radish, gotija, lime-infused corn chips

8OZ FILET ^{GF*}

SIDES

select two:

BOURSIN MASHED POTATOES ^{GF}

chives

GRILLED ASPARAGUS ^{GF}

lemon vinaigrette

BABY CARROTS ^{GF}

harissa honey

GOURMET MAC

herb crumb

DESSERT

choice of:

DULCE DE LECHE CHEESECAKE

pretzel crust, banana, biscotti crumble

CHOCOLATE HAZELNUT MOUSSE CAKE ^{GF}

vanilla-spiced whipped cream, fresh berries

\$110 PER PERSON ++
gratuity not included

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