

FIRST COURSE



**LITCHFIELD
RESTAURANT
WEEK 2026**

***CAESAR SALAD**

baby romaine, Parmigiano Reggiano, garlic crumbs

ABNER SALAD

artisan lettuce, radicchio, creamy dill dressing,
crispy shallots, shaved radish v

FRENCH ONION SOUP

caramelized onions, veal bone broth, toasted baguette,
swiss cheese

MAINS

BRAISED BEEF SHORTRIB

chimichurri smashed potatoes, fried shallots,
veal demi-glace, pickled onion

BOUILLABAISE

PEI mussels, seared monk fish, shrimp, fingerling potato,
red pepper rouille, rich saffron broth

CACIO E PEPE STUFFED GNOCCHI

vodka sauce, garlic crumb, local mushrooms,
Parmigiano Reggiano v

SWEETS

WARM APPLE TARTLET A LA MODE

vanilla ice cream, spiced caramel

BASQUE BURNT CHEESECAKE

cream cheese, berry coulis, crushed wafers

THREE COURSES \$50

