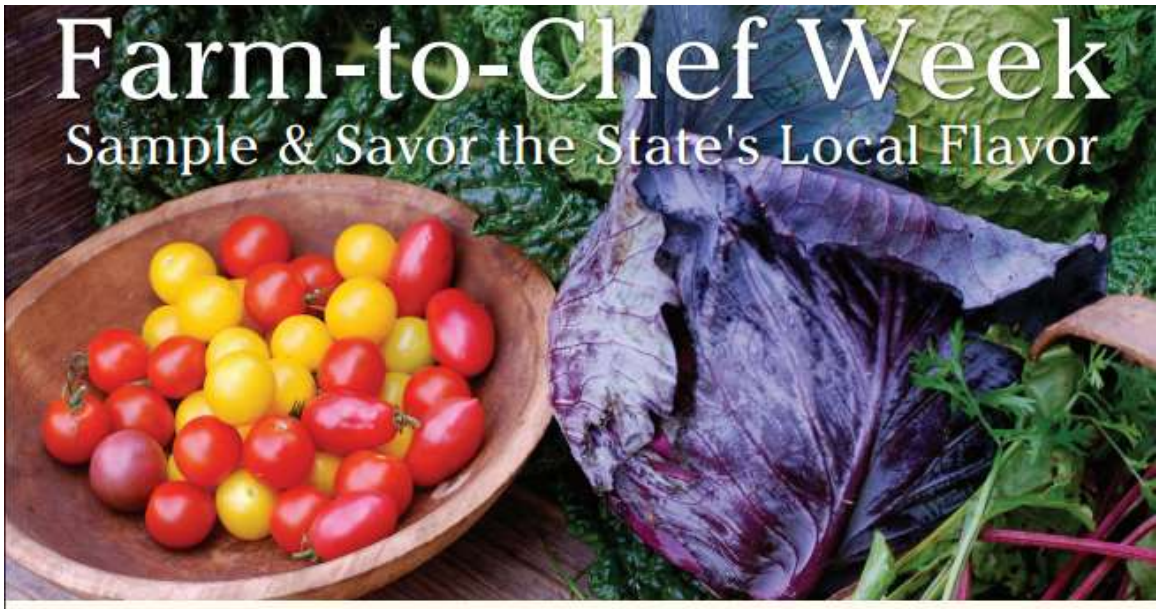
MAX
RESTAURANT GROUP



FARM-TO-CHEF PROGRAM

MAX DOWNTOWN

Connecticut Farm to Chef Week 2014

3 courses ~ $29 per person

Appetizers

(choose one)

Colgan Farms Beet "Garden"
roasted beets, easter egg radish, Starlight Gardens arugula,
Oak Leaf Dairy goat cheese, pistachio, pomegranate caviar

Gary's Farm Tomato Salad
Rosedale Farms butter lettuce, Gary's crispy hard neck garlic,
Mystic melville cheese, charred walla walla sweet onion dressing

Rosedale Farms Sweet Corn Bisque
corn fritter

Entrees

(choose one)

CT Seafood Stew
Bomster Brothers scallops, Stonington red shrimp, Papa C's clams,
butter beans, Sub Edge Farms fennel, heirloom tomato broth,
Hartford Baking Co. crostini, roasted pepper rouille

Sepe Farms Braised Lamb Stew
handmade pasta shells, sub edge roasted peppers, Gary's eggplant, garlic scape pesto

Sweet Corn Arepas
Sub Edge Farms roasted shisito peppers, Gary's pickled red onions,
Cato Corner Farm cheese, sungold tomato salsa, avocado

Dessert

(choose one)

Littel Acres Stone Fruit Croustade
honey lavender ice cream

Dzen Farms blueberry buckle

Local Cheese Plate
Mystic Cheese melville, Autumn Oak Farms goat cheddar,
Stonewall Apiary honey, stone fruit jam

FARM-TO-CHEF PROGRAM

CONNECTICUT GROWN
THE LOCAL FLAVOR.

MAX'S OYSTER BAR

FARM-TO-CHEF PROGRAM

FARM TO CHEF WEEK 2014

September 14th – 20th

Course One

(Choice of)

Rosedale Farms Wax Bean Salad
Beaver Brook Farm Feta Cheese | Starlight Gardens Grape Tomatoes & Arugula |
Pickled Sub Edge Farm Onion Vinaigrette |

Cucumber & Aguaymonto Gazpacho
Cold Smoked Stonington Royal Red Shrimp | Colgan Farms Watermelon | Avocado Oil

Entrée Course

(Choice of)

Block Island Swordfish
Tasting of Local Tomatoes| Hartford Baking Company Ciabatta | Capers |
Pickled Garlic Farms Onion| Basil

Broad Brook Beef New York Strip Loin
Garlic Farms Pepperonata | Sub Edge Farm Potatoes Bravas | Mystic Cheese Melville Fonduta

Guilford Fluke
Rosedale Farms Sweet Corn Polenta | Hickory Hill Farms Peach Miso |
Crispy Colgan Farms Shishito Peppers

Dessert Course

(Choice of)

Stone Fruit Costada
Vanilla Bean Gelato

Tasting of Cato Corners Cheeses
Green Walnuts | Aguaymonto | Homemade biscuits

964 Farmington Avenue
West Hartford, CT 06107
860.236.6299
www.maxsoysterbar.com
#maxsoysterbar

CONNECTICUT GROWN
THE LOCAL FLAVOR.

Max Amore ristorante

CT Farm to Chef Week
Prix Fixe Menu
September 14-20, 2014

COURSE I

Lamb Polpette
Lamb meatballs, housemade ricotta, Littel Acres tomato crudo, toasted cumin

-or-

Caprese Salad
Vine ripened Littel Acres tomato, fresh mozzarella, sweet basil,
cracked black pepper, Frescobaldi extra virgin olive oil

COURSE II

Housemade Linguine, Royal Red shrimp, heirloom tomatoes,
carmelized onions, roasted Joseph Preli Farm peppers

-or-

Pan-seared Bomster Brothers Scallops
Summer succotash, pepper coulis, brown butter

-or-

Maplewood grilled Green Valley Farm Pork Chop
Littel Acres apple & Grescyk Farm potato puree,
Joseph Preli Farm & Vineyard concord grape mostarda, pepperonata

COURSE III

Classic Tiramisu
Made with cream from The Farmer's Cow

-or-

Warm Seasonal Fruit Cobbler
"The Creamery" vanilla ice cream

$20.14 per person
(not including tax or gratuity)

Max Amore | 140 Glastonbury Boulevard | Glastonbury, CT 06033 | 860.659.2819
www.maxamore.com
#maxamore

CT Farm to Chef Week
Prix Fixe Menu
September 14-20, 2014

Course 1

Burnham Farms (East Hartford, CT) Sweet Corn & Bacon Chowder

-or-

Local Mixed Beet Salad

arugula, romaine, radicchio, frisse, watercress,
ricotta salata, herbed red wine vinaigrette

Course 2

Veal Burger

ground veal, fresh mozzarella, Windsor Farms (Windsor, CT) smoked tomato jam, basil aioli

-or-

Smoked Frenched Pork Chop

10oz. frenched chop, poblano-cheddar mashed potatoes,
Deercrest Farm (Glastonbury, CT) peach fennel slaw, spiced cider reduction

Course 3

Bussa Farms (S. Glastonbury) Ginger Gold Rum Raisin Bread Pudding

-or-

The Creamery (Plainville, CT) Root Beer Float

$20.14 per person
(not including tax or gratuity)

Max Burger | 124 Lasalle Road | West Hartford, CT 06107 | 860.232.3300
www.maxburgerct.com
#maxburger

CT Farm to Chef Week
September 14-20, 2014

APPETIZERS

Corn-Poblano Chowder $5/7
Cold Spring Brook Farm

Littel Acres Grilled Peach Salad $10
CSBF kale, blue cheese crumbles, balsamic onions, jalapeno vinaigrette

ENTREES

Stonington Bomster Brothers Scallops $29
Deercrest Farm ratatouille, chilled white bean hummus, white balsamic

Serrano Ham wrapped CT Monkfish $28
potato gnocchi, CSBF blistered cherry tomatoes, creamed corn, basil pesto

GourmAvian Farms Half Chicken $25
Ct Zucchini-Potato Latke, Cole Slaw, CT roasted Peach-habanero BBQ

DESSERTS

Warm Brown Sugar-Apple Turnover $8
"The Creamery" Ginger ice cream

Max Fish | 110 Glastonbury Blvd. | Glastonbury, CT 06033 | 860.652.3474
www.maxfishct.com | #maxfish

TRUMBULL KITCHEN

CT Farm to Chef Week
September 14-20, 2014

Local Corn and Granby Poblano Chowder
yukon gold potatoes, applewood bacon
6

Heirloom Tomato Caprese Salad
Liuzzi Brothers mozzarella, basil, balsamic
9

Cornmeal Crisped Noank Oysters
lemon remoulade , gherkins
9

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Papa C's Little Neck Clams
Jonathan Edwards Chardonnay, garlic, house made chorizo, linguini
19

Monkfish Medallions
prosciutto, heirloom cherry tomatoes, creamy polenta, red wine reduction
20

Herb Grilled GourmAvian Farms Chicken Breast
melanzane Napoleon, tomato fondue, pecorino romano
21

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Hickory Hill Orchards Bartlet Pear Tart
hazelnut crust, fresh berry coulis
6

Coconut Crème Brûlée
star fruit, red papaya
6

Deercrest Farm Gala Apple Crisp
Pure Love Granola, The Creamery vanilla ice cream
6

CT Farm to Chef Week
September 14-20, 2014

Insalata

-Oxen Hill Farm, Suffield-

Chopped kale salad, summer squash
ratatouille fresca, sungold tomato vinaigrette

Primi

-Rosedale Farm & Vineyard, Weatogue-

Tempura-fried stracciatella stuffed
squash blossoms, cherry tomato jam

Piatti

-Garlic Farm, Simsbury / Bomster Brothers Scallop Harvesters, Stonington-

Pan-seared sea scallops, black pepper papardelle,
wood fired big beef tomatoes, soft walla walla onions, pecorino toscano

Dolce

-Bushy Hill Orchard, Simsbury-

Peach tiramisu

$30.14 per person
(not including tax or gratuity)

Max A Mia Ristorante | 70 E. Main Street | Avon, CT 06001 | 860.677.6299
www.maxamiaristorante.com
#maxamia