



An Uncompromising Commitment To Quality, Service,  
Style & Cuisine

# MAX Confidential

## CONGRATULATIONS MAX DOWNTOWN!

July 13, 2006

Dear Mr Smith,

While it was almost two weeks ago that we dined at Max Downtown, I wanted to let you know how much my husband and I enjoyed our 10th anniversary dinner on 6/29/06. Many thanks to your maitre d', hostess, and our waitress, Danielle, for taking care of every detail.



As suggested by your staff, my husband dropped off an arrangement of roses earlier in the day. Your staff carefully selected a table and placed the flowers for arrival--I was so delighted by the table and the lovely warm greeting we received. Danielle is an informed, gracious, and thoughtful member of your wait staff. From the tuna tartar amuse through the delectable-melt-in-your-mouth Kansas city strip steak and prosciutto-wrapped Alaskan halibut to the refreshing sorbet, we enjoyed every morsel! We had a very special evening---thank you!

Sincerely,

Sue Chrzanowski

PS. We continued our anniversary celebration with a week in Bermuda where we returned to the Waterlot and the Newport Room. Be assured that the steaks at Max Downtown and the fish at Max's Oyster Bar set quite a high standard!! While we enjoyed Bermudian dining, the quality of food and quality of service in the Max group are treasures to us!



### The Votes are In! Congratulations to...



- 1st place,** Best Place To Impress A Date
- 2nd place,** Best Wine List
- 2nd place,** Best Place To Dine Before A Show
- 2nd place,** Best Place For Romantic Dining



- 1st Place,** Best Martini
- 2nd Place,** Best Seafood Restaurant
- 3rd Place,** Best Overall restaurant

TRIVIA QUESTION:  
Spaghetti or rice - which  
came first to Italy?

Answer on page 4.



## Summer Recipes from Your Favorite MRG Chefs!

Looking for a simple but delicious salad to serve your guests? Try layering sliced native tomatoes on a plate with fresh basil, kosher salt, and EVOO.

~Executive Chef Ted Burnett, Max Amore

### Max's Oyster Bar Nantucket Striped Bass

-Scott Miller, Executive Chef, Max's Oyster Bar

4 (8 oz fillet) Nantucket striped bass  
Kosher salt  
Fresh ground white pepper  
2 ozs olive oil  
16 ozs Golden Chanterelle Mushroom Fregola  
4 large slices Oven Roasted Local Tomato  
4 ozs Sauteed Baby Arugula  
4 ozs Bacon Balsamic Vinaigrette  
4 ozs Summer Corn Milk

Preheat the oven to 350 degrees F. Season the fish on all sides with the salt and pepper. Heat the oil in a saute pan over high heat. Sear the fish on the flesh side until it is golden brown. Turn the fillets over carefully and place the pan in the oven. Cook the fish in the oven to desired doneness. When the fish is done place 1/4 of the Fregola in the center of the plate. On top of the Fregola place a slice of oven roasted local tomato. Place the fish on top of the tomato. Place 1/4 of the sauteed arugula on top of the fish. Spoon the Bacon Balsamic Vinaigrette and Summer Corn Milk around the plate.

Serves four

### Chanterelle Mushroom Fregola:

1 ounce EVOO  
1/2 cup sliced chanterelle mushrooms, (no stems)  
1 cup fregola di sardinia, rinsed, drained  
1 1/2 cups chicken stock  
Kosher salt & Fresh ground white pepper  
1 teaspoon sweet butter  
Drizzle of white truffle oil

Heat the oil in a saute pan. Add the mushrooms and cook until they start to release their liquid and soften. Add the fregola and stir to coat the grains. Add the chicken stock. Bring to a simmer, cover, and cook on a low flame until the liquid is absorbed and the fregola is cooked, about 12 minutes. Take off the heat, season with salt, pepper, and truffle oil and stir in the butter. Set in a warm place covered until needed.

### Oven Roasted Tomato:

1 lb large red heirloom tomato, sliced into 4 thick slices  
Kosher salt & Fresh ground white pepper  
1 fresh bay leaf, torn into 4 pieces  
2 cloves fresh garlic, minced  
2 sprigs fresh thyme, picked from the stem  
1 to 2 ozs extra-virgin olive oil

Preheat oven to 350 degrees F. Place the 4 slices of tomato in a baking dish large enough to fit the tomatoes in 1 layer. Season with salt and pepper and place 1 piece of bay leaf on each tomato slice. Sprinkle a little of the garlic and thyme on top of the tomato slices. Drizzle with extra-virgin olive oil. Place the dish on the middle rack in the oven and roast until the tomato is just hot and soft, about 2 to 3 minutes (convection oven), do not overcook. Take out of oven, remove pieces of bay leaf and set in a warm place until needed.

### Sauteed Baby Arugula:

2 ozs canola oil  
4 ozs baby arugula  
Kosher salt & Fresh ground white pepper

Heat the oil in a saute pan. Add the arugula and stir around until leaves are wilted. Season with salt and pepper, remove from the heat and set aside.

### Bacon Balsamic Vinaigrette:

3 thin slices bacon  
2 shallots, brunoise (small dice)  
2 ozs balsamic vinegar  
1 teaspoon sweet butter

Chop the bacon and put in a pan over a medium-low flame. Render the fat making sure not to let it burn. When the fat is rendered out of the bacon add the shallots and balsamic vinegar. Add the butter and blend in with an immersion blender or hand held electric beater.

### Summer Corn Milk:

3 large or 4 small ears corn, fresh, preferably picked that day  
1 tablespoon chopped chives  
1 teaspoon sweet butter  
Kosher salt  
Fresh ground white pepper

Cut the corn off the cob by running a knife down the length of the cob. Put the corn kernels in a juicer or into cheesecloth and squeeze to extract the corn milk. Put the corn milk into a small saucepan. Heat gently over a low flame and stir frequently (be careful not to heat it too quickly). When the corn milk is hot add the chives and butter and mix with an immersion blender. Season with salt and pepper and reserve in a warm place.



## Wine Recommendations by Justin Gavry, Max Downtown

Here are a couple of suggestions for these fine dishes. The classic caprese salad with its fresh light flavors will match well with a white wine with refreshing acidity and also a medium body. A fat chardonnay would be too big and a light sauvignon blanc would get lost in the basil and olive oil. A Livio Felluga Pinot Grigio 2003 has good firm acidity and some fine concentration of its slight Pear Fruit character. This will not be the dry watery style that most wine drinkers are used to.

A dry rose will be great with this also. The flavor of a red wine may overpower the delicacy of these flavors but a rose has just enough red fruit character to compliment the tomatoes and cheese. An Argiolas, "Serra Lori", rose 2004 from Sardinia would be perfect with its refreshing dry minerality and hints of tart red cherry and wild red raspberry.

For the striped bass dish there are many wonderful earthy and intense flavors happening with a bacon balsamic dressing and a sweet corn milk balancing everything together. With the power of flavor in a lot of these ingredients, you need a white or a red with similar characteristics. What we're going for is power of flavor not huge body. For a white, my mouth watered for a dry minerally and perfumy Gewurztraminer. The J. Hoffstatter, "Kolbenhof" Gewurztraminer 2004 in the glass smells like a combination of high meadow flowers, a peach orchard, and petrol. Its palate is very different with very firm

(continued on page 4)

## Employee Perks



Opened in 2000 in partnership with Hartford Hospital, the Healthtrax of Avon has medical offices as well as 30,000 square feet of fitness space, including an indoor lap pool and whirlpool, four group exercise studios, an extensive fitness floor, massage suites, just for women's fitness area and a member lounge. Family friendly services include family locker rooms and a Youth Activity Center.

### ♥ Healthtrax® Employee Fitness Benefit for all MRG Employees ♥

Any MRG employee that enrolls at Healthtrax of Avon, will receive the EFB rate of \$25.00 enrollment fee and \$69.00 monthly rate for an individual 12-month term. Savings vary at other Healthtrax locations. Healthtrax memberships are good at all locations. Visit [www.healthtax.com](http://www.healthtax.com) for a complete list of locations and hours of operation.

**100 Simsbury Road, Avon**

Massachusetts locations include: East Longmeadow & West Springfield

***Healthtrax opening in Blue Back Square next spring!***



In addition to the Healthtrax discount, the Max Restaurant Group is proud to offer all employees a membership discount at Big Sky!

Employees who join Big Sky will receive a \$50 discount off the registration fee of \$79, with memberships starting as low as \$34.95 a month. Memberships include full use of all Big Sky facilities both Newington and Simsbury, all group fitness classes and their 3-Phase coaching system. Other amenities include:

- Over **100** group fitness classes per week including: *Body Pump*, kickboxing, yoga, pilates, step, *Body Bar*, spinning, karate & self-defense.
- Our 3-Phase Coaching
- Basketball
- Racquetball
- Weight Loss & Sports Conditioning Programs
- Qualified Personal Trainers
- Unlimited Tanning
- Extreme Blendz Shake & Coffee Bar
- Kids' Club
- Student & family memberships available



*Thank You!*

Thank you to all the employees who took advantage of the substantial savings during the Bernie's Private Sale Event, held on July 23rd. The event was a huge success!

Be the first to learn about company sponsored events! Send your email address to [Lgardiner@maxrestaurantgroup.com](mailto:Lgardiner@maxrestaurantgroup.com).

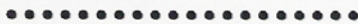


**TRIVIA ANSWER:**  
Historians have always claimed that Marco Polo introduced noodles to Italy when he returned from his travels across the Orient in the thirteenth century. It now appears that this may not be true, and that Marco Polo may have only discovered that the Chinese also had noodles. (It all depends on how you interpret written accounts of his trip). Either way, the Spaniards introduced rice to Italy in the 1400's, so spaghetti came first.

### Max Dining Discount

The Max Restaurant Group is proud to offer a 20% discount to employees who dine in our restaurants. This discount applies to the food portion of a guest check for the employee and up to three guests. To get the discount you will be required to have one of your managers call a manager at the restaurant, which you would like to dine in at least 24 hours in advance to make your reservation.

Please remember that as Max employees we represent superior quality and service and that our presence at these restaurants should reflect this commitment. Dress should adhere, if not exceed the particular restaurant guest policy. Hats, T-shirts, and jeans are not allowed. Gentlemen dining at Max Downtown are required to wear a jacket. Sorry, Max employees are not permitted to sit at the bar or in the bar area.



### Recommended Wines cont....

electric acidity and subtle dry hints of what came through on the nose. The subtle peach along with the sweet corn following through to the mineral intensity to match the earthy chanterelle and truffle scented fregola will be perfect. For a red I'm going straight to Piedmont for a fine barolo. The Pira Luigi Barolo 2001 has textbook flowery perfume on the nose with nice truffle and sweet smoke accents. The palate reveals lovely tart wild red raspberry and cherry with a rhubarby bitterness, exotic spice, and smoky power in the finish. While the dish plays a balancing act between its powerful flavors, so does this wine. For those who may have heard that barolo is a "Big" wine, it is a powerful wine but light in body like a fine Burgundy. Enjoy!

# Wine Trivia

- **Dom Perignon** (1638-1715), the Benedictine Abbey (at Hautvillers) cellar master who is generally credited with "inventing" the Champagne making process, was blind.
- In **King Tut's** Egypt (around 1300 BC), the commoners drank beer and the upper class drank wine.
- When Mount Vesuvius buried **Pompeii** in volcanic lava in A.D. 79, it also buried more than 200 wine bars.
- **Labels** were first put on wine bottles in the early 1700s, but it wasn't until the 1860s that suitable glues were developed to hold them on the bottles.
- American wine drinkers consume more wine on **Thanksgiving** than any other day of the year.
- Portugal has 1/3 of the world's **cork** forests and supplies 85-90% of the cork used in the U.S.
- California produces approximately 77% of the U.S. wine grape **crop**
- There is at least one commercial winery in every **state** of the United States, including Hawaii and Alaska!
- Putting ice and kosher **salt** in a bucket will chill white wine or Champagne faster.
- Although "**château**" means castle, it may also be a mansion or a little house next to a vineyard that meets the requirements for winemaking with storage facilities on its property.
- In Empire, California, some 400 copies of **Little Red Riding Hood** are locked away in a storage room of the public school district because the classic Grimm's fairy tale recounts that the little girl took a bottle of wine to her grandmother.

