

HOLIDAY WEEKEND 2014 Prix fixe lobster menu

\$29.95

1st Course

Summer Corn Chowder

~or~

Caprese

Vine ripened tomato, Luizzi Brothers fresh mozzarella, basil, sea salt, Frescobaldi EVOO, balsamic reduction, cracked black pepper

2nd Course

Angry Lobster Gnocchi

House made ricotta basil gnocchi, Maine lobster, heirloom tomatoes, snap peas, red pepper flake, chili infused oil

~or~

Lobster Risotto

Maine lobster, corn, melted leeks, tarragon, mascarpone

~or~

 $\underline{Surf + Turf}$

Wood grilled petit filet mignon, butter poached lobster, smashed red bliss potatoes, fire roasted asparagus, artichoke aioli (Additional \$10.00)

3rd Course

Mixed blueberries and strawberries with whipped cream ~or~ Tiramisu

> Reservations Recommended 860.659.2819 <u>www.maxamore.com</u> #maxamore