



Thursday June 17th, 2010 at 6:30 pm
Rosedale Farms & Vineyards, Simsbury CT
Menu prepared by Chef Hunter Morton of Max Downtown and
Chef Scott Miller of Max's Oyster Bar

Reception:

Connecticut's Finest Cheeses

Beltane Farm of Lebanon (Goats Milk)
Cato Corners of Colchester (Jersey Cows Milk)
Liuzzi Bros. of North Haven (Cow's Milk)

Connecticut Noank Oysters

Olive Oil, Cracked Pepper, Fresh Lemon, Sea Salt

Grilled Flatbread

First of the Season Zucchini and Squash, Ricotta, Green Garlic, Truffle Oil

Amuse Bouche

Rosedale Farms Squash Blossoms

Beltane Goat Cheese, Greek Olives, Herb Puree, Aged Vinegar

Soup Course

Chilled Minted Pea Soup

Shaved Four Fields Farm Radishes, Starlight Gardens Pea Tendrils,
Crème Fraiche, Prosciutto "Chips"

Second Course

Stonington Bomster Bros. Scallops

Rosedale Hydro Greens, Four Fields Farms Beets,
Pickled Garlic Scapes, Strawberry Emulsion

Entree Course

Korean Inspired Broad Brook Beef Short Ribs

Urban Oaks Bok Choi, Vietnamese Cilantro, Rosedale Sugar Snaps, Hakurei Turnips,
Sweet & Sour Rhubarb Glaze, Tempura Mountain Top Oyster Mushrooms

Family Style Sides

Fennel and Rhubarb Slaw, Riesling Vinegar, Garden Herbs
Braised Starlight Gardens Hot Mustard Greens with Roland Farms Bacon

Dessert Course

Rosedale Farms Strawberries

Citrus Pound Cake, Vanilla-Mascarpone Cream

**MAX'S
OYSTER
BAR**

MAX
DOWNTOWN