CharlesKrug Wine Dinner at Max Downtown

Wednesday March 20th, 6:30pm

Reception Hors d'Oeuvres Charles Krug Sauvignon Blanc, St Helena, 2012

1st

Olive Oil Poached Jumbo Shrimp

Fresh Horseradish, Sorrel, Hearts Of Palm, Citrus, Lemon Oil Charles Krug Chardonnay, Napa Valley / Carneros, 2011

2nd

Shaved Winter Garden Vegetable Salad

Baby Beets, Carrots, Serrano Ham, Whipped Olive Oil, Lardo, Buratta Charles Krug Pinot Noir, Carneros, 2011

3rd

Farm Egg Ravioli

Fresh Perigord Truffle, Ricotta, Parmesan Fonduta Charles Krug Merlot, Napa Valley, 2009

∆th

Brandt Beef Tasting

Coffee sous-vide Eye of The Rib, Beef Cheek Cannelloni, Mushroom Bone Marrow Salad, Sauce Bordelaise Charles Krug Generations Family Reserve, Napa, 2009

5th

Artisinal Cheeses

Charles Krug Cabernet Sauvignon Vintage Selection, Napa, 2009

Dessert

Blood Orange Marmalade, Candied Walnuts, Pickled Mustard Seeds, Cranberry Pecan Crustini Charles Krug Zinfandel Port-style wine

Final

Chocolate Bon Bons

\$125 per person, not including tax and gratuity Reservations ~ 860-522-2530

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