

MAX
FISH



“Gambas al Ajillo” Aperitif

Sauteed shrimp, Pimenton paprika, garlic, Manzanilla Sherry

First Course: 15 yr Oak

Jumbo Lump Crab Dumpling

Candied ginger chutney, tamarind

Second Course: 16yr Nadura

Old Chatham Sheep’s Milk

Camembert Toasts

Baby roots, radish, frisee, brown sugar bacon

Third Course: 18 yr old

Slow Roasted Scottish Salmon

Lardo, lentils, peas, creamed smoked haddock

Fourth Course: 21yr old

Coffee Crusted Rack of Lamb

*Clapshot, cabbage, dates,
Scotch – maple glaze*

Fifth Course: 25yr old

Brioche Bread Pudding

*Hazelnut streusel, orange caramel,
Scotch anglaise*

**Fifth Annual
Glenlivet
Cigar Dinner**

\$125 per person
plus tax and gratuity

Tuesday May 7th

6:00 reception

Featuring cigars from

“The Tobacco Shop”

Pratt Street, Hartford