

MAX'S
OYSTER
BAR



Tuesday January 31, 2012 - 6:30 pm

Amuse

Cremant de Limoux Brut
Connecticut Noank Oysters - Two Ways
Chicken Fried Oyster, Tasso Gravy
Raw Oyster, Bim Bim Bop Mignoinette, Quail Egg

Course 1

Cremant de Limoux Brut (continued)
Duck Breast Prosciutto, Foie Gras Torchon, Huckleberry Chutney

Course 2

Chateau L'Hospitalet La Reserve
Parsnip and Cardamom Bisque, Roasted Pear & Honey Syrup, King Crab, Shiso

Course 3

Reserve Speciale Pinot Noir
Sous Vide Lamb Loin, Black Cherry Cola Demi, Fennel Puree

Course 4

Grand Terroir Tautavel
Char Grilled Buffalo Strip Loin, Black Ledge Blue Crust, Smoked Root Vegetables

Course 5

Corbieres
Beef Wellington "Nouvelle", Celery Root and Black Trumpet Mushroom Macaron, Carrot and Pistachio Mousse

Course 6

Banyuls
Aged Feta Cheesecake, Gooseberries, Frozen Grape Pearls
Chocolate, Chocolate and Chocolate