

GLUTEN FREE MENU TASTING @ MAX'S OYSTER BAR



MONDAY FEBRUARY 2ND, 2009, 6:30PM

Pan Seared Local Diver Scallop White bean puree, pickled celery leaves, olive tapenade, crispy pancetta

Butternut Squash Bisque Confit of Hudson Valley Duck, Fried Ginger

Glutino Penne Pasta
Prosciutto de Parma, Sweet Peas, Truffle Cream,
Shaved Grana Padana Cheese

Braised Beef Short Ribs
Cauliflower Puree, Sweet Potatoes, Wilted Winter Greens

Flourless Chocolate Torte Bloodshed Raspberries

Meals will be served with Max's Horseradish Carrots and Gluten Free Dinner Rolls