

MAX'S OYSTER BAR

Gluten Free Tasting Menu

**Monday, March 9th, 2009
6:30pm**

**Amuse Bouche
Timbale**

Sliced striped beet, Fuji apple, local goat cheese and toasted walnut

**First Course
Curry**

Mexican Shrimp, Monkfish, plantains, snow peas, coconut-lemongrass broth

**Second Course
Noodles**

Buckwheat soba noodles, grilled beef tenderloin, shiitake mushrooms, scallion oil

**Entrée Course
Fish**

Cedar roasted Salmon, butternut squash risotto, red wine reduction, asparagus tips

**Dessert
Cake**

Flourless Chocolate Torte, mascarpone whipped cream, bloodshed raspberries

**Tasting Menu will be served with Gluten Free Rolls, Breads, and Breadsticks
\$45.00 (tax and gratuity not included)**

