



Max's Oyster Bar Menu September 6th – October 2nd 2011

First Course:

Choice of:

Chilled Noank Oysters and Pappa C's Littleneck Clams, Lyman Orchards Apple and Ginger Mignonette

Braised Broad Brook Beef Short Rib Tamale, Starlight Gardens Juliet Tomato Relish, The Garlic Farms Pepper Vinaigrette, Keds Farm Micro Cilantro Salad

Second Course:

Choice of:

Rosedale Farms Butternut Squash Bisque, MarWin Farms Duck Confit, Beltane Farms Goat Cheese Crème Fraiche, Woodland Farms Cider Syrup

Starlight Gardens Organic Greens Salad, Crisp Pear, Black Currant Vinaigrette, Squash Bread "Croutons", Cato Corners Black Ledge Blue Cheese, Sunflower Seeds

Entrée Course:

Choice of:

Stonington Seafood Stew, Porgy, Fluke, Clams, Scallops, Squid, Starlight Gardens Tomato Broth, Late and Early Season Squash, Fennel, Sweet & Hot Pepper

Smoked Breast of MarWin Farms Duck, Confit of Rowland Farms Pork Belly, Farmers Cow Two Hour Egg, Goat Cheese Grits, Maple Demi-Glace, Apple and Fennel Slaw

Dessert:

Choice of:

Apple Cider Beignets, Farmers Cow Vanilla Bean Ice Cream

Roasted Pear and Bourbon Bread Pudding, Crème Anglaise

This menu will be available from September 6th - October 2nd, the price will be \$45 per person with a percentage of the proceeds being shared with Connecticut Farmland Trust.

visit www.maxrestaurantgroup.com for a list of all of our upcoming events.