

GLORIA  FERRER
CAVES & VINEYARDS

WINEMAKER DINNER AT MAX'S OYSTER BAR WITH BOB IANTOSCA
THURSDAY JANUARY 23RD, 2014 | 6:30 PM

RECEPTION: STUDY OF LOCAL OYSTERS

FOIE GRAS & CHESTNUT CAPPELETI | CAMEMBERT | BOTTARGA

GLORIA FERRER 2010 CARNEROS CHARDONNAY

PEKIN DUCK | STEAMED BUNS | SCALLION

GLORIA FERRER BLANC DE NOIRS, METHODE CHAMPENOISE

STEAMED DUNGENESS CRAB | LEMONGRASS | FENNEL | GALANGAL

GLORIA FERRER SONOMA BRUT, METHODE CHAMPENOISE

SEARED SCALLOPS | SMOKED FARRO | TARRAGON & BLOOD ORANGE EMULSION

GLORIA FERRER ROYAL CUVEE, 2005

LAMB & RICOTTA MEATBALLS | EGGPLANT | MINT | OLIVES

GLORIA FERRER 2010 CARNEROS PINOT NOIR

"MILK & HONEY" | HONEY BRITTLE | OAT BISCUIT SHORTBREAD

GLORIA FERRER VA DE VI ULTRA CUVEE

MENU PREPARED BY CHEF SCOTT MILLER

MAX'S OYSTER BAR | 964 FARMINGTON AVENUE | WEST HARTFORD, CT | 06107 | 860-236-6299