



Max Lunch Club Presents



A French Connection:

Tour of French Country Wines

with special guest speaker

Elod Adams of Kysela Per & Fils

Friday, March 28th, 2014

12:45p arrival / reception | 1:00p luncheon

Reception

Octopus Ceviche | Grapefruit | Yogurt | Marcona Almond
Littleneck Clams | Green Tabasco | Horseradish | Lemon
Hugues Beaulieu Picpoul de Pinet (Languedoc), 2012

Course One

Blood Orange & Honey Glazed Skate Wing | Pistachio | Pimenton
Château Suau Bordeaux Blanc (Bordeaux), 2010

Course Two

Braised Monkfish | Octopus | Tomato | Beans
Castelmaure Col des Vents Corbieres (Languedoc), 2010

Course Three

Coq Au Vin | Pearl Onions | Oyster Mushrooms
Alain Jaume Vacqueyras (Rhône), 2011

We hope you join us for an afternoon filled with great wine, food,
friends & stories

\$35 per person

(does not include Tax & Gratuity)

Seating is Limited - Reservations Required

Max's Oyster Bar

West Hartford

860-236-6299



Menu Prepared by Chef Scott Miller