



CELEBRATE

New Year's

EVE
AT



MAX'S
OYSTER
BAR

MONDAY 12.31.12



SAVORY

FIRST

Hudson Valley Foie Gras
Connecticut Sea Scallop | Lingonberry | Granit Bock Gastrique | Pancake
Seared Yellowtail Hamachi
Pickled Oyster Mushroom | Sea Urchin Aioli | Haricot Vert | Beet

ENTREE

Roasted Beef Tenderloin
Blue Crab | Fontina | Swiss Chard | Creamed Salsify | Marrow
Mahi Mahi Mahi (3 Ways)
Smoked Loin | Citrus Cured Tail | Belly Confit
Maroon Carrot | Black Rice | Yuzu | Watermelon Radish
Lobster
Sunchoke & Lobster Chawan Mushi | Tempura Tail | Lobster Dashi

SWEET

Manjari Chocolate Gateau
Caramel | Maldon Sea Salt | Gold Leaf

