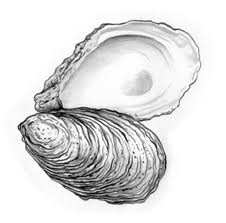
**[](http://www.google.com/imgres?q=Oysters&hl=en&safe=off&sa=X&biw=1366&bih=600&tbm=isch&prmd=imvnse&tbnid=YiM1f07CJzE_rM:&imgrefurl=http://www.annapolis.com/new-oyster-regulations-by-state-will-decrease-amount-of-oysters-caught/&docid=843XEmY3XUce7M&imgurl=http://www.annapolis.com/wp-content/uploads/2010/10/oyster.jpg&w=300&h=297&ei=Z9yCUKDuJM-s0AGMtYHwCQ&zoom=1&iact=hc&vpx=768&vpy=188&dur=953&hovh=223&hovw=226&tx=87&ty=121&sig=105577212907037878878&page=2&tbnh=129&tbnw=113&start=22&ndsp=27&ved=1t:429,r:11,s:22,i:247) Oysters & Champagne Seminar Dinner**

**Max's Oyster Bar ~ West Hartford**

**An evening of oysters prepared several ways with champagne to accompany each course. Hosted by Executive Chef Scott Miller & Director of Wine Brian Mitchell. Thursday, November 8th, 6:30 PM**

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**First Course**

**Bill Doyle’s Plymouth Rock Oysters**

White Cranberry Mignonette | Gran Marnier “Caviar” | Quail Egg | Uni

*Served with Gérard Bertrand, Cremant De Limoux, Brut, France, 2008*

*(a predecessor to Champagne)*

**Second Course**

**Washington State Willapa Bay Oyster Stew**

Farmers Cow Milk | French Salsify | Truffle Crostini | Chervil

*Served with Marguet, Brut Reserve Grand Cru, Champagne nv*

**Third Course**

**Norm Bloom & Sons Blue Point Oyster Dressing**

Chestnuts | Smoked Pork Loin | Tasso Ham | Red Eye Gravy

*Served with Paul Clouet, Brut, Champagne nv*

**Fourth Course**

**P.E.I Malpeque Oyster “Carpetbags”**

Filet Mignon | Sauce Béarnaise | Oyster Mushroom Duxelles

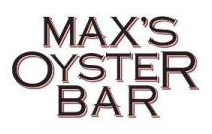
*Served with Delamotte, Brut Blanc de Blancs le Mesnil, 1999*

**Dessert Course**

**Chocolate Oysters**

Chocolate Dipped Shells | Red Currant Mousse | Caramel “Mignonette”

*Served with Tattinger, Prestige Rosé, Champagne nv*



Please call (860) 236-6299 for Reservations – Seating is Limited to 20 guests

$100 per person, not including tax and gratuity