

MAX'S OYSTER BAR

TEQUILA DINNER

MAY 23rd, 2013 6:30 PM

BORACHO RECEPTION: "Shot and a Beer"

Bloody Maria Oyster Shooters | Cherrystone Clams Ceviche | Swordfish Tacos |
Black Bean Pupusa

José Cuervo Tequila Plata 'Tradicional' | *Ice-cold Cerveza Pacifico*

Course One: Cured Alaskan Wild King Salmon

Habanero Crème Fraiche | Crab | Mango

Ruiarita

Don Julio Blanco | *Cynar* | *Fresh Rhubarb and Lime Juices*

Course Two: Tableside Caesar

Charred Lemon | House Cured Anchovy | Masa Croutons | Queso

Paloma Brava

Sauza Tres Generaciones | *Fresh Juices* | *House-made Meyer lemon bitters*

Course Three: Chamomile Tea Cured Duck Leg Confit

Marcona Almond | Duck Fat Refried Beans | Herb Salad | Cactus Pear

Dabbling Diaz

Chamomile Infused El Tesoro Reposado | *Yellow Chartreuse* | *Orange Curacao*

Course Four: Whole Roasted Drunken Suckling Pig

Rice & Beans | Xmas Chili Sauces | White Corn Tortillas

Max's own Barrel-aged (Improved) Tequila Cocktail #2 | *Rock*

Course 5: Tres Leches

Salted Chocolate Caramels | Cinnamon & Chili Churros

Smokin' Decolletage

Illegal Mezcal Anejo | *Dubonnet Rouge* | *Aperol* | *Fernet Branca*

Reservas: 860.236.6299