



Connecticut Farm To Chef Menu

Sept. 15 – 22, 2013

I

Eastern Oyster Stew

Hastings Family Farm *Cheddar Cookie*

II

CT Monkfish

Oxen Hill Farm *black cherry tomato panzanella*,
Gary's Garlic Farm *balsamic-grilled red onions*,
Rosedale Farms & Vineyard *verjus vinaigrette*

III

Liuzzi Angeloni Burrata

Gary's Garlic Farm *tomatoes*, Oxen Hill Farm *salt & pepper cucumbers*,
aged white balsamic

IV

Hayward Orchard Apple Crostata

The Farmer's Cow *Chantilly cream*

Max a Mia Ristorante
70 E. Main Street
Avon, CT 06001
860.677.6299

www.maxamiaristorante.com



Connecticut Farm to Chef Week

Featured Items

Sept. 15-21, 2013

APPETIZERS

March Farm Corn Bisque

\$5.95

Liuzzi Mozzarella & Gresczyk Farms Vine Ripened Tomato

basil, EVOO, cracked black pepper

\$9.95

ENTREES

Block Island Swordfish

Deercrest Farm sautéed squash, Oxen Hills sweet peppers, Hickory Hill nectarine marmalade

\$25.95

Stonington Bomster Brothers Scallops

March Farm corn off the cob, Oxen Hill peppers, The Farm medley tomatoes

\$26.95

Housemade Focaccia Gnocchi

West Haven Longini sausage, Deercrest Farm white eggplant, rustic plum tomato sauce

\$18.95

DESSERTS

Almond Cake

The Farmer's Cow sweet whipped cream

\$6.95

Warm Deercrest Farm Honey Crisp Apple Cobbler

vanilla gelato

\$7.95

Max Amore
140 Glastonbury Blvd.
Glastonbury, CT 06033
860.659.2819
www.maxamore.com



Connecticut Farm to Chef Week

(Sept. 15 – 21)

3 courses - \$32.95

APPETIZER

(select one)

Starlight Gardens Heirloom Beet Salad

Beech Tree Ranch *goat cheese*, Grow Hartford *radishes*,
Stonewall Apiary *honey white balsamic vinaigrette*

Rutabaga Farms Heirloom Tomato Tart

basil, sungold tomatoes

Farmer's Market Chili

Provider Farm *sweet peppers*, Falls Creek *eggplant*, Gary's Garlic Farm *sweet onions*,
black beans, Grow Hartford *chinese opo squash*, Colgan Farm *tomatoes*

ENTRÉE

(select one)

Pan Seared Bomster Brothers Sea Scallops

Stonington *red shrimp and andouille etouffe*, Grow Hartford *buttermilk okra*

Sepe Farm Roasted Leg Of Lamb

Rutabaga Farms *roasted carrots*, Calabro *ricotta gnocchi*, *braising jus*

Colgan Farm Sugar Pie Pumpkin Enchiladas

mole, Garlic Farm *roasted peppers*

DESSERT

(select one)

Cato Corner Farm Artisanal Cheese Plate

Crocker Farm *cherries*, Grow Hartford *huckleberry jam*

Deercrest Farm Pear Coffee Cake

ginger ice cream

Milk & Honey

Fish Family Farms *milk ice*, *honey oatmeal crumble*

www.maxdowntown.com

MAX'S OYSTER BAR

2013 FARM-TO-CHEF WEEK

Sample and savor the state's local flavor

September 15-21, 2013

CONNECTICUT WINE & BEER

JONATHAN EDWARDS CT CABERNET FRANC (STONINGTON) | 40 | 12 GLASS

ROSEDALE THREE SISTERS CT WHITE (SIMSBURY) | 34 | 11 GLASS

THOMAS HOOKER BREWTUS MAXIMUS ALE (BLOOMFIELD) | 5.50

BACKEAST BREWING BACHTOBERFEST (BLOOMFIELD) | 6

TASTING MENU

COURSE ONE (CHOICE OF ONE)

ROSEDALE FARMS ROASTED CORN BISQUE

OXEN HILL FARM CANTALOUPE SALSA | PROVIDER FARMS SWEET PEPPERS

STARLIGHT GARDENS ORGANIC FIELD GREENS

CROCKER FARMS GROUND CHERRY VINAIGRETTE | STONE WALL APIARY WILDFLOWER HONEY

COURSE TWO (CHOICE OF ONE)

GOURMAVIAN FARMS POLLO ROSSA

RUTABAGA FARMS RAINBOW CARROTS | SWEET ACRE FARMS RED POTATOES

PAN ROASTED STONINGTON SKATE WING

COLGAN FARM TOMATO CONFIT | MOUNTAIN TOP OYSTER MUSHROOMS

DESSERT (CHOICE OF ONE)

ORCHARD FRUIT BREAD PUDDING

HARTFORD BAKING CO. BRIOCHE | CT. MAPLE ANGLAISE

GROW HARTFORD HUCKLEBERRY CRISP

SWEET CREAM GELATO | PURE LOVE GRANOLA

\$32.95



www.maxsoysterbar.com





TRUMBULL
KITCHEN

CT Farm to Chef Week

Sept. 15-21, 2013

APPETIZER

Neptune's Royal Red Shrimp Provencal

The Farm heirloom tomatoes, Italian parsley

12.00

ENTREES

(Choose 1)

The Garlic Farm Roasted Cornish Hen

Fair Weather Acres bean salad, Oxen Hill potatoes

19.00

Pan-seared Stonington Bomster Brothers Scallops

Baggot Farms zucchini, Maine lobster risotto, basil emulsion

28.00

DESSERT

Hickory Hills White Peach Crisp

"The Creamery" Vanilla Ice Cream, blueberry, oats

7.00

Trumbull Kitchen
150 Trumbull Street
Hartford, CT 06103
860.493.7412
www.trumbullkitchen.com



Connecticut Farm to Chef Week

Sept. 15-21, 2013

APPETIZERS

Cold Spring Brook Farm Poblano and Corn Chowder
6.00

Roasted Littel Acres Nectarines / Cold Spring Brook Farm Heirloom Tomatoes /
Goat Cheese / Almond Brittle
11.00

A large, light-colored graphic of a fork is positioned horizontally across the middle of the page. The words "FARM" and "CHEF" are faintly visible in an arc above the fork's handle, and "APPETIZERS" and "ENTREES" are faintly visible in an arc below the fork's tines.

ENTREES

(Choose 1)

Panko herb-crusted Stonington Flounder
Roasted Glastonbury Tomato Butter / Deercrest Farms Zucchini
24.00

Stonington Bomster Brothers Scallops
*Fair Weather Acres Green Bean-Pickled Mushroom Vinaigrette /
Warm Chipotle Corn and Potato Salad*
28.00

DESSERT

"The Creamery" Vanilla Ice Cream
Roasted Hickory Hill Orchards Peaches / Puff Pastry
7.00

Max Fish
110 Glastonbury Blvd.
Glastonbury, CT 06033
860.652.3474
www.maxfishct.com



CT Farm to Chef Menu

(Week of Sept 15-21)

Hickory Hill Orchards Pear Salad

mesculin greens, *Hickory Hill* pears, balsamic roasted red grape tomatoes, aged blue cheese, black courrant vinaigrette

\$7.95

Broad Brook Farms Burger

herbed goat cheese, arugula, crispy prosciutto, & *Gresczyk Farms* tomato jam

\$14.95

Drunken Hooligan Mac 'n Cheese

bacon, chives, caramelized onions, *Brewtus Maximus/Cato Corner Farm* cheese sauce, crispy onion topping

\$12.95

Deercrest Farms Ginger Gold Apple Crumb Cake

The Creamery vanilla ice cream, caramel sauce

\$5.95

Max Burger
124 Lasalle Road
W. Hartford, CT 06107
860.232.3300
www.maxburgerct.com