



WINE DINNER

Max Downtown
Monday, Sept. 23, 2013
6:30pm

Alaskan King Crab

ginger pineapple "soda pop" avocado, thai chili, shiso pudding
2012 Nickel & Nickel "Truchard" Chardonnay

Hay Smoked MaxWin Farm Duck Flatbread

fig jam, candied onion, Beech Tree Ranch goat cheese, shaved foie gras torchon
2009 Nickel & Nickel "Suscol Ranch" Merlot

Chanterelle Mushroom Agnolotti

rutabaga farm root vegetables, braised wild boar, parmesan air
2009 Nickel & Nickel "Quarry" Cabernet Sauvignon
2009 Nickel & Nickel "Kelham" Cabernet Sauvignon

Sepe Farm Lamb Fasting

grilled rib chop, sous vide au poivre loin, crispy lamb rilette, boulanger potato, brussel sprouts, red currant jus
2005 Far Niente Cabernet Sauvignon

Candied Apple Palette

caramel cashew shortbread, Calvados custard,
Cato Corner Farm "Jeremy's River Cheddar" ice cream
2007 Dolce

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