

MAX'S OYSTER BAR



Course I



hiramasa crudo | foie gras powder | freeze dried strawberry | shiso

Course II



chilaquiles verde | farm egg | queso oaxaca

Course III



pine needle-smoked pork jowl | lime leaf | radish | pickles

Course IV



chicken fried short ribs | cheddar waffle | white gravy

Course V



apple | caramel | blue cheese

\$65 per person, not including tax & gratuity
Reservations required ~ 860.236.6299