

Max's Tavern

presents a

Gluten-Free Dinner

Tuesday, August 11th

6:00

\$75.00 per person (inclusive)

5 Course Meal

Gluten-Free Cold River Vodka Martinis

Appetizer

Heriloom Tomato Salad

Fresh mozzarella, Red Fire farm basil

First Course

Long Island Duck Breast

Asaragus "fettuccini," black garlic, fine herbs

Second Course

Pan Seared Skate Wing

Asian pear risotto, yuzu emulsion Randall's Farm honey, white truffle butter

Third Course

Roasted Loin of Bison

Rosedale Farm wax beans, king trumpet mushrooms, spaetzle, local plum jam

Dessert

Beltane Farm's Peach Cobbler

Cold River Vodka Blueberry sauce, crème anglaise

For reservations call or email
aharding@maxtavern.com
(413) 746-MAXX

