

The Wine Room

DINNER IN THE WINE ROOM 2007

**THE WINE ROOM IS AVAILABLE FOR
PRIVATE DINING SUNDAY-WEDNESDAY**

**MAXIMUM CAPACITY IS 30 PEOPLE.
THERE IS A 20 PERSON MINIMUM CHARGE
TO RESERVE THE ROOM.**

**YOU WILL BE CHARGED A ROOM CHARGE FOR
THE DIFFERENCE IN NUMBER OF GUESTS IF YOU
HAVE UNDER 20 PEOPLE IN ATTENDANCE.**

**A \$250.00 NON-REFUNDABLE, NON-
TRANSFERABLE DEPOSIT IS REQUIRED TO
CONFIRM YOUR DATE AND HOLD THE WINE
ROOM. IF YOUR EVENT IS A "NO SHOW" OR
CANCELS UNDER 24 HOURS PRIOR TO THE
EVENT THERE WILL BE A \$250.00 ADDITIONAL
CHARGE TO YOUR CREDIT CARD ON FILE.
(TOTALING \$500.00)**

**ADDITIONAL CHARGES WILL INCLUDE:
6% CT SALES TAX & 18% GRATUITY
ANY ADDITIONAL RAW BAR ITEMS
ALL BEVERAGES**

**OUR CHEF WOULD BE HAPPY TO DESIGN A
CUSTOM MENU UPON REQUEST.**

**MENU CHOICES ARE DUE 72 HOURS PRIOR TO
THE EVENT DATE.**

**AUDIO VISUAL EQUIPMENT CAN BE PROVIDED
FOR AN ADDITIONAL CHARGE.**

APPETIZER OPTIONS

CHOICE OF TWO:

MARYLAND JUMBO LUMP CRAB CAKE

SWEET CORN COULIS, HARISSA AIOLI, JICAMA-CHAYOTE SLAW

NEW ENGLAND CLAM CHOWDER

LOADS OF CLAMS, FRESH THYME AND
APPLEWOOD SMOKED BACON

BALTIMORE STYLE SHRIMP COCKTAIL

CHILLED SHRIMP STEAMED IN BEER AND OLD BAY

WONTON TUNA TACOS

CHARRED TUNA, WASABI AIOLI,
SUSHI RICE, MANGO SALSA

SALAD OPTIONS

CHOICE OF ONE:

HOUSE SALAD

BABY FIELD GREENS, SWEET SHERRY VINAIGRETTE

TRADITIONAL CAESAR SALAD

HEARTS OF ROMAINE, CROUTONS, SHAVED PARMESAN

ITEMS SUBJECT TO CHANGE

DINNER OPTIONS

CHOICE OF THREE:

CEDAR ROASTED SCOTTISH ORGANIC SALMON

VERMONT MAPLE GLAZE, BRAISED SWISS CHARD, ROASTED PARSNIP
AND APPLE HASH, GRAIN MUSTARD BUTTER

PAN ROASTED "MURRAY'S" CHICKEN

PAN JUS, BROCCOLI RABE, GARLIC MASHED POTATOES

GRILLED NATIVE SWORDFISH STEAK

CRISPY POTATOES, HAND PICKED TOMATOES, HERB VINAIGRETTE

GRILLED ANGUS NEW YORK STRIP

"SMOKED" FRIES, SWEET ONION MARMALADE, WATERCRESS SALAD

BLACKENED MAHI MAHI

RED BEANS AND "DIRTY" RICE, CREOLE BUTTER SAUCE,
WILTED MUSTARD GREENS

PAN SEARED JUMBO SEA SCALLOPS

BABY ARTICHOKES, PANCETTA, ROASTED TOMATOES,
YOUNG BASIL, DRY SHERRY, RISOTTO AL POMODORO

ITEMS SUBJECT TO CHANGE

DESSERT OPTIONS

CHOICE OF TWO:

WARM BRIOCHE BREAD PUDDING

WHITE AND DARK CHOCOLATE MOUSSE CAKE

FROZEN KEY LIME SOUFFLÉ

RHUBARB AND STRAWBERRY CREPE

ALSO AVAILABLE FOR COCKTAIL HOUR OR
GUEST RECEPTION:

MAX'S SKYSCRAPER

THE FRESHEST ASSORTMENT OF SHELLFISH INCLUDING
OYSTERS, CLAMS, MUSSELS, CRAB, PRAWNS AND MORE!
ADDITIONAL CHARGE

ITEMS SUBJECT TO CHANGE