

# MAX'S OYSTER BAR

## Cherrystone Luncheon Menu

### I

(Choose one for your guests)

- New England Clam Chowder** *Quahogs, potatoes, applewood smoked bacon*  
**Starlight Garden Greens** *Bulls blood beet greens, samish spinach, sherry vinaigrette*  
**Seasonal Soup** *Chefs daily soup creation*  
**Caesar** *Classic Caesar dressing, Grana Padana, roasted garlic croutons*

### II

(Choose four for your guests)

- Herb Breaded Chicken Milanese** *Local organic greens, wild mushroom, cipollini onion jus*  
**Yellowfin Tuna** *Furikake crust, vermicelli noodles, Korean pepper paste*  
**Loch Duarte Organic Salmon** *Curry, cauliflower, apple*  
**Filet Mignon** *Grilled red potatoes, spinach, truffle mushroom demiglaze*  
**Lobster Mac & Cheese** *Truffle cream, lobster, chervil*  
**Blue Cod** *Seasonal vegetables, celery vinaigrette*

### III

(Choose Two For your guests)

- Valrhona Flourless Chocolate Almond Cake** *Pear sorbet*  
**Cardamom Crème Brûlée** *Sugar cookie, pear*  
**Seasonal Fruit Crisp** *Cold Fusion gelato*  
**Key Lime Pie** *Blood Orange Sauce*

**Menu Price is \$30 per guest and is subject to tax and gratuity.**