

# MAX'S OYSTER BAR

## Cherrystone Luncheon Menu

### I

(Choose one for your guests)

**New England Clam Chowder** *Quahogs, potatoes, applewood smoked bacon*

**Starlight Gardens Organic 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*

**Local Flatfish** *Grana Padana crust, brussels sprout hash, lemon butter*

**Blackened Alaskan Wild Salmon** *Blue crab – sweet potato hash, cider nage, frizzled leeks*

**Pan Roasted Blue Cod** *Celeriac-apple hash, fennel, spinach, peppered bacon, mustard butter*

**Bronzed Trout** *Fried green tomatoes, shrimp remoulade, corn-pepper relish, chive oil*

**Jumbo Lump Blue Crabcake** *Apple-fennel slaw, micro greens, grain mustard cream*

### III

(Choose Two For your guests)

**Valrhona Flourless Chocolate Torte** *Crème anglaise, vanilla scented whipped cream*

**Butterscotch Crème Brûlée** *Chocolate covered Pretzels*

**Key Lime Pie** *Graham cracker crust, blood orange sauce, lime zest*

**Roasted Pear Bread Pudding** *Walnut Gelato, apple cider sauce*