

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*
Yellowfin Tuna *Celery root puree, haricot vert, grapefruit, curry, sesame*
Loch Duarte Organic Salmon *Black quinoa, kohlrabi, dill, cider*
Filet Mignon *Broccolini, gorgonzola mashed, demi-glace*
Lobster Mac & Cheese *Truffle cream, lobster, chervil*
Blue Cod *Brussels sprouts, house-cured bacon, lemon caper beurre blanc*

III

(Choose Two For your guests)

- Valrhona Flourless Chocolate Torte** *Crème anglaise, vanilla scented whipped cream*
Vanilla Bean Crème Brûlée *Coconut cookie, starfruit*
Pear & Cranberry Crisp *Cold Fusion Gelato*
Chocolate Toffee Bread Pudding *Cold Fusion Gelato*

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