

Cherrystone Luncheon Menu

Ι

(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 Yuzu green curry nage, peanut soy soba noodles, carrots, snap peas

Loch Duarte Organic Salmon Butternut and apple hash, fig mostarda

Filet Mignon Haricot Vert, 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
Butterscotch Crème Brûlée Chocolate covered Pretzels
Key Lime Tart Jostaberry sauce
Warm Apple Bread Pudding crème fraiche gelato

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



964 Farmington Ave. W. Hartford, CT 06107 860.236.6299 www.maxsoysterbar.com