

# MAX'S OYSTER BAR

## Cherrystone Luncheon Menu

### I

(Choose one for your guests)

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

**California 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*

**Warm Apple Crisp** *Cold Fusion Gelato*

**Chocolate Toffee Bread Pudding** *Cold Fusion Gelato*

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