

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*

Loch Duarte Organic Salmon *Thai ginger glaze, cabbage salad, wonton, tempura green beans*

Rainbow Trout *Everything Bagel Crust, horseradish mashed potatoes, pickled red onion*

Lump Blue Crabcakes *Mango, cucumber, coconut, sesame citrus vinaigrette, lime creme*

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*

Menu Price is \$30 per guest, not including tax and gratuity.