



Featuring the iconic wines of one of California's great estates paired with the extraordinary cuisine of Max's Executive Chef Scott Miller

Wednesday May 19th - 6: 30 pm

\$95++ per person

Amuse Bouche

Chilled Connecticut Blue Point Oyster

Confit of Local Rhubarb, Minneola Tangelos, Black Currant Mignonette

First Course

Spring Pea Soup

Toasted Hazelnuts, Atlantic Red Crab, Tendrils

J Sparkling Wine

Second Course

Alaskan Halibut Cuit Sous Vide

Braised Ramps, Chardonnay Foam, Gold Beets, Shiso and Herb Salad

Jordan 2007 Chardonnay, Russian River

Third Course

Braised Roland Farm Pork

Star Anise and Sake Glaze, Fennel Puree, Hoisen Glazed Baby Onions

Jordan 2005 Cabernet Sauvignon, Alexander Valley

Fourth Course

Brandt Hanger Steak

Oxtail Ragout, Bordelaise, Spring Vegetables

Jordan 2002 Cabernet Sauvignon, Alexander Valley

Final Course

Beltane Farms Goat Cheese and Lemongrass Cake

Passion Fruit Nage, Kiwi-Mango Salad

Jordan Riviere Russe