

MAXFISH

CT RESTAURANT WEEK

October 8 – 14, 2018

Choose one item from each course

Course 1

Joseph Preli Farm Pumpkin Bisque

Vanilla cream, Beckett Farm curried apples

-or-

Autumn Salad

Apples, pears, watercress, radicchio, squash puree, dried cranberries, quinoa, gorgonzola, walnuts, hibiscus vinaigrette

Course 2

Grilled Arctic Char

Smoked cipollini onions, rosemary-scented celery root, roasted carrots, blackberry marmalade

-or-

Haddock a la Plancha

Shrimp jambalaya, andouille sausage, clams, chive salad

-or-

Smoked Short Rib (add \$10)

Local fall squash puree, grilled kohlrabi, sautéed mushrooms, red wine jus

Dessert

Local Maple Pecan Cinnamon Bun

The Creamery vanilla ice cream, Litchfield Distillery Bourbon caramel

-or-

Joseph Preli Farm Apple Cobbler

The Creamery cinnamon ice cream

\$30.18 per person
(not including tax & gratuity)

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