

# CT Restaurant & Beer Week

CONNECTICUT  
*Restaurant*  
ASSOCIATION

October 13-19  
[ctrestaurant.org](http://ctrestaurant.org)



# MAX

RESTAURANT GROUP

[www.maxrestaurantgroup.com](http://www.maxrestaurantgroup.com)



## CT RESTAURANT WEEK

Monday October 13 - Sunday Oct 19

**\$30.14 per person**

(not including tax & gratuity)

### STARTERS

#### **Curry Butternut Squash Soup**

*Roasted apple crème fraiche*

#### **Fall Vegetable Chopped Salad**

*Glastonbury apples, butternut squash, dried cranberries, toasted walnuts, pumpkin seeds, crumbled blue cheese, cider vinaigrette*

### ENTREES

#### **Grilled Mai-Mahi**

*Coconut rice, baby bok choy, sweet soy, papaya-pineapple salsa*

#### **Shrimp & Chicken Gumbo**

*Andouille sausage, sauce piquant, okra, steamed rice*

#### **Atlantic Cod a la Plancha**

*Curry roasted farm vegetables, smoked Rhode Island mussels, green lentils, lobster broth*

#### **Grilled NY Strip Steak\***

*Creamy mashed potatoes, bacon & onion roasted brussels sprouts, grain mustard demi-glace*

\*add \$6

### DESSERTS

#### **Pumpkin Cheesecake**

*Maple-walnut caramel*

#### **Dessert Sampler Plate**

*Chocolate truffles, butterscotch pot de crème, fresh oatmeal cookies, petite carrot cake*

110 Glastonbury Blvd.  
Glastonbury, CT 06033  
860.652.3474  
[www.maxfishct.com](http://www.maxfishct.com)  
#maxfish

# MAX'S OYSTER BAR

## **CT Restaurant Week**

October 13<sup>th</sup> - 19<sup>th</sup> 2014

\$29.95

### **Appetizers**

*(Choice of one of the following)*

#### **New England Clam Chowder**

*Local Quahogs Clams, House Bacon, Potato*

#### **New England Cod Cake**

*Celery root remoulade, salt and vinegar chips*

#### **Autumn Salad**

*Beltown Orchards honey crisp apple, golden raisins, endive, aged cheddar, candied walnuts, apple cider dressing*

### **Entrees**

*(Choice of one of the following)*

#### **Herb Marinated Georges Bank Swordfish**

*Braised white beans, Spanish chorizo, fennel confit, puquillo peppers, castelvantrano olive vinaigrette*

#### **Braised All Natural Beef Shortrib**

*Yukon gold potato puree, roasted butternut squash, swiss chard, braising jus*

#### **Seafood Bolognese**

*Shrimp, mussels, clams, fresh spaghetti, tomato shellfish sauce, grated botarga*

### **Desserts**

*(Choice of one of the following)*

#### **Cinnamon Bread Pudding**

*Bourbon Butter Sauce, Butter Pecan Gelato*

#### **Chocolate Custard**

*Caramel Sauce, Chocolate Crumble, Vanilla Whipped Cream*

#### **Pumpkin Gelato**

*Heath bar crunch, Caramel sauce*

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



## MAX RESTAURANT WEEK MENU

### PRIMI

*Liuzzi Angeloni mozzarella in carrozza*

*-or-*

*Creamy polenta, caramelized brussels sprouts, cider jus*

### SECONDI

*Lasagna Bolognese, fontina cream*

*-or-*

*Cornish Hen cacciatorini*

### DOLCE

*Apple sottosopra, vanilla gelato*

*-or-*

*Italian cheeses, honeycomb, quince paste, grissini*

**\$20.14 per person**

(not including tax or gratuity)

### Local Beer Selections:

#### Draft

*Brewtus Maximus Pale Ale - Bloomfield, CT*

*Two Roads, "No Limits Hefeweisen" - Stratford, CT*

*Broad Brook Ale - E. Windsor, CT*

#### Bottle

*Thimble Island American Ale - Branford, CT*

70 E. Main Street

Avon, CT 06001

860.677.6299

[www.maxamiaristorante.com](http://www.maxamiaristorante.com)

#maxamia



## **CT Restaurant & Beer Week**

**October 13 – 19, 2014**

### **Course 1**

Hot Smoked Salmon Cakes  
*Chipotle Lime Aioli*

### **Course 2**

Prime Flatiron Steak  
*warm seven grain butternut salad,  
baby arugula, stone ground mustard demi-glace*

### **Course 3**

Pumpkin Pie Milkshake

**\*Add Brewtus Maximus Draft for \$3\***

124 Lasalle Rd.  
W. Hartford, CT 06107  
860.232.3300  
[www.maxburgerct.com](http://www.maxburgerct.com)  
#maxburger



## CT RESTAURANT WEEK

October 13 – 19, 2014

Course Menu \$20.14 Per Person

### PRIMI

(choice of one)

#### **Butternut Squash Bisque**

cinnamon mascarpone

#### **Grilled Crostini**

Sicilian caponata, house made ricotta

### SECONDO

(choice of one)

#### **\*Wood grilled Arctic Char**

sweet potato mash, fire roasted Brussels sprouts, prosecco butter sauce

#### **House-made Ricotta Basil Gnocchi**

sweet sausage ragu, aromatics, toasted fennel

#### **Chicken Milanese**

lemon dressed arugula, pickled red onions,  
slow roasted tomatoes, shaved grana padano

#### **Bistecca**

Wood grilled NY strip steak, garlic whipped potatoes, broccoli rabe, red wine jus  
*add \$10*

### DOLCE

(choice of one)

#### **Assorted Cookie Plate**

Fresh baked daily by our talented pastry chefs

#### **Classic Tiramisu**

Liqueur and espresso soaked ladyfingers layered with  
The Farmer's Cow mascarpone and dusted with cocoa

\* Thoroughly cooking meats, poultry, seafood, shellfish,  
or eggs reduces the risk of food borne illness  
~Connecticut Public Health Code~

\*Menu is not available for takeout, splitting, or substitutions

Executive Chef: Edward "Ted" Burnett

Sous Chefs: Brett Cook and Ben Slogesky

140 Glastonbury Blvd. | Glastonbury, CT 06033 | 860.659.2819

[www.maxamore.com](http://www.maxamore.com)



PRESENTS

## CT Restaurant Week 2014

\$30.14 per person

### **FAIRY TALE PUMPKIN BISQUE**

spiced pepitas

### **BLUE HILL ORCHARD APPLE SALAD**

baby kale, crispy Oak Leaf cheddar curds, candied walnuts, pomegranate maple cider dressing

### **HOUSEMADE PASTRAMI**

shaved brussels sprouts, rye crostini, mornay, IPA mustard

### **BRAISED SHORT RIB**

Smoked butter, smashed potatoes, beer battered onion rings, Colgan Farms braising greens, natural jus

### **ROASTED SWORDFISH**

Calabro ricotta gnocchi, castelvetrano olives, roasted peppers, cured lemon, broccoli rabe pesto

### **HANDMADE LASAGNETTE**

Gary's roasted butternut squash, forest mushrooms, swiss chard, truffle sauce

### **DEERCREST FARMS PEAR COFFEE CAKE**

crème fraiche ice cream

### **MALTED CHOCOLATE CRÈME BRULEE**

chocolate honey tuile

### **PUMPKIN BREAD PUDDING**

cranberry, orange crème anglaise

185 Asylum Street  
Hartford, CT 06103  
860.522.2530  
[www.maxdowntown.com](http://www.maxdowntown.com)  
#maxdowntown

# TRUMBULL KITCHEN

**CT Restaurant & Beer Week**

**October 13-19, 2014**

**Roasted Golden Beet Salad**

*Kale, orange IPA dressing, goat cheese*

**Beer and Vermont Cheddar Soup**

*Apple wood bacon, crimini mushrooms, crisp shallots*

**Sautéed Lump Crab Cake**

*Stoney Creek IPA-mustard aioli*

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**Connecticut Pale Ale Battered Local Fluke**

*French fries, lemon caper aioli*

**Back East Porter Braised Beef Short Ribs**

*Fennel risotto, zucchini*

**Orecchiette with Pale Ale Parmesan Sauce**

*Local onions, chicken confit, sweet peas*

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**Milk Chocolate Brioche Bread Pudding**

*Porter espresso sauce, crushed milk balls*

**Brewtus Maximus Poached Pears**

*Vanilla bean sauce*

**\$20.14 per person**