



MAX
RESTAURANT GROUP

September 8 through September 21, 2014

\$20.14* per person

(not including tax or gratuity)

*Prices higher where noted



September 8 – 21, 2014

Course One

(Choice of)

Rosedale Farms Wax Bean Salad

Beaver Brook Farm Feta Cheese | Starlight Gardens Grape Tomatoes & Arugula |
Pickled Sub Edge Farm Onion Vinaigrette |

Cucumber & Aguaymonto Gazpacho

Cold Smoked Stonington Royal Red Shrimp | Colgan Farms Watermelon | Avocado Oil

Entrée Course

(Choice of)

Block Island Swordfish

Tasting of Local Tomatoes | Hartford Baking Company Ciabatta | Capers |
Pickled Garlic Farms Onion | Basil

Broad Brook Beef New York Strip Loin

Garlic Farms Pepperonata | Sub Edge Farm Potatoes Bravas | Mystic Cheese Melville Fonduta

Guilford Fluke

Rosedale Farms Sweet Corn Polenta | Hickory Hill Farms Peach Miso |
Crispy Colgan Farms Shishito Peppers

Dessert Course

(Choice of)

Stone Fruit Costada

Vanilla Bean Gelato

Tasting of Cato Corners Cheeses

Green Walnuts | Aguaymonto | Homemade biscuits

\$30.14 per person
(not including tax or gratuity)

Max's Oyster Bar
964 Farmington Avenue
West Hartford, CT 06107
860.236.6299
www.maxsoysterbar.com
#maxsoysterbar



Prix Fixe Menu September 8-21, 2014

Course 1

Burnham Farms (East Hartford, CT) Sweet Corn & Bacon Chowder

-or-

Local Mixed Beet Salad

*arugula, romaine, radicchio, frisse, watercress,
ricotta salata, herbed red wine vinaigrette*

Course 2

Veal Burger

*ground veal, fresh mozzarella, Windsor Farms (Windsor, CT) smoked tomato jam,
basil aioli*

-or-

Smoked Frenched Pork Chop

*10oz. frenched chop, poblano-cheddar mashed potatoes,
Deercrest Farm (Glastonbury, CT) peach fennel slaw, spiced cider reduction*

Course 3

Bussa Farms (S. Glastonbury) Ginger Gold Rum Raisin Bread Pudding

-or-

The Creamery (Plainville, CT) Root Beer Float

\$20.14 per person
(not including tax or gratuity)

Max Burger
124 Lasalle Road
West Hartford, CT 06107
860.232.3300
www.maxburgerct.com
#maxburger



Prix Fixe Menu September 8-21, 2014

COURSE I

Rosedale Farms Corn Chowder

-or-

Luizzi Brothers Stracciatella-stuffed Squash Blossoms

cherry tomato jam, basil oil

COURSE II

Pan-seared Bomster Brothers Stonington Sea Scallops

*black pepper pappardelle, wood-fired Gary's Garlic Farm tomatoes,
sweet onions, young pecorino*

-or-

Oak-grilled Sirloin

*Bushy Hill Orchard grilled peach, panzanella, grilled ricotta salata,
Oxen Hill Farm sungold-tomato vinaigrette*

COURSE III

Dzen Tree Farm Warm Blueberry Pie

orange creamsicle gelato

Classic Italian Zabaglione

Chocolate custard, almond tuile

\$20.14 per person
(not including tax or gratuity)

Max A Mia Ristorante
70 E. Main Street
Avon, CT 06001
860.677.6299
www.maxamiaristorante.com
#maxamia



Prix Fixe Menu September 8-21, 2014

Course 1

Cold Spring Farm Corn-Poblano Chowder

-or-

Marinated Tomato Salad

local tomatoes, field greens, fresh tarragon, feta cheese

Course 2

Herb-crusted Connecticut Flounder

Deercrest Farm ratatouille, chilled white bean hummus, white balsamic

-or-

Grilled Atlantic Swordfish

CT sweet corn griddle cakes, chilled five bean salad

-or-

Grilled NY Strip Steak (\$10 supplement)

Mashed potatoes, butter & garlic string beans, grain mustard demi-glace

Add steamed 1 lb. lobster to any entrée ~ \$12

Course 3

Warm Brown Sugar-Apple Turnover

"The Creamery" ginger ice cream

-or-

Mocha-Almond Chocolate Mousse Tart

Bailey's whipped cream

\$20.14 per person
(not including tax or gratuity)



**Prix Fixe Menu
September 8-21, 2014**

COURSE I

Lamb Polpette

Lamb meatballs, housemade ricotta, Littel Acres tomato crudo, toasted cumin

-or-

Caprese Salad

Vine ripened Littel Acres tomato, fresh mozzarella, sweet basil,
cracked black pepper, Frescobaldi extra virgin olive oil

COURSE II

Housemade Linguine, Royal Red shrimp, heirloom tomatoes,
caramelized onions, roasted Joseph Preli Farm peppers

-or-

Pan-seared Bomster Brothers Scallops

Summer succotash, pepper coulis, brown butter

-or-

Maplewood grilled Green Valley Farm Pork Chop

Littel Acres apple & Grescyk Farm potato puree,
Joseph Preli Farm & Vineyard concord grape mostarda, pepperonata

COURSE III

Classic Tiramisu

Made with cream from The Farmer's Cow

-or-

Warm Seasonal Fruit Cobbler

"The Creamery" vanilla ice cream

**\$20.14 per person
(not including tax or gratuity)**

Max Amore
140 Glastonbury Boulevard
Glastonbury, CT 06033
860.659.2819
www.maxamore.com
#maxamore