



CT Farm-to-Chef Week Menu 2017

Corn & Piquillo Soup

Cold Spring Brook Farm late harvest corn and piquillo peppers
CUP \$6 | BOWL \$9

Calabro Burrata Cheese

Beckett Farms peppers, local tomatoes, Hartford Baking Co. crostini
\$12

Copps Island Roasted Oysters

Bacon, local kale and Litchfield Distillers bourbon whiskey sauce
\$14

Calabro Ricotta Gnocchi

*Sub Edge Farm roasted beets, pistachio, fall squash,
brown sugar-cured Nodine's Smokehouse bacon, sage-brown butter*
\$26

Stonington Scallops

Joseph Preli Farm spaghetti squash, plum gastrique, Beckett Farms apples & farm greens
\$32

Fresh Pumpkin-Spice Doughnut

"The Creamery" Cinnamon ice cream, CT cold brew coffee anglaise
\$8

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