

MAX'S OYSTER BAR

2017 CT Farm-to-Chef Week
Sept. 17 to Sept. 23

\$30.17 per person
Choose One Item From Each Course

COURSE ONE

Local Tomato Salad

Luizzi Bros. burrata, cherry tomatoes, evoo, aged balsamic

Steamed Papa C's clams

Gary's Garlic Farm butter, white wine

Roasted tomato bisque

Fresh basil

COURSE TWO

Cioppino

*Stonington red shrimp, Papa C's clams, cape mussels, RI calamari,
shellfish tomato broth, Hartford Baking Co. crostini*

Grilled Broad Brook Beef Pork Chop

roasted apple brioche stuffing, walla walla sweet onions, cider jus

Stonington Fluke

Rosedale Farms corn, house made bacon, Sub Edge Farm potatoes, polenta

COURSE THREE

Belltown Orchards peach fritters

blueberry sauce

Apple Spice Cake

brown butter icing

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