

# CONNECTICUT GROWN

## CONNECTICUT FARM-TO-CHEF WEEK

Sept. 13 – 19, 2015

### ZUPPA

Burnham Farms Corn Bisque

\$6

### PRIMI

CT Grown vine ripened tomatoes, house-made ricotta cheese,  
Urban Oaks basil, goat cheese crostini

\$10

### STONE PIE

Mountaintop Mushrooms shiitake and oyster mushrooms, Becket Farm sungold tomato,  
Melville Mystic cheese, Urban Oaks Organic Farm thyme

\$17

### PASTA

DiFiore fresh pasta, Lamberti's hot sausage, Littel Acres Farm vine ripened tomatoes,  
Joseph Preli Farm peppers, pecorino romano, EVOO

\$20

### PESCE

Stonington Pan Seared Fluke  
Gresczyk Farms Adirondack potatoes, Baggott Family Farms eggplant,  
Deercrest Farm squash, salsa verde

\$24

### DOLCE

Seasonal Fruit Cobbler  
The Creamery Vanilla Ice Cream

\$8

Max Amore Ristorante | 140 Glastonbury Blvd. | Glastonbury, CT 06033 | 860.659.2819  
[www.maxamore.com](http://www.maxamore.com)



# CONNECTICUT CONNECTICUT FARM-TO-CHEF WEEK GROWN

Sept. 13 – 19, 2015

## PRIMI

Stracciatella-stuffed Rosedale Farms squash flowers, Garlic Farm tomato concasse

-or-

Wood-fired Garlic Farm Tomato-Corn Gazpacho

## PIATTI

Ricotta Gnocchi, Garlic Farm eggplant, Oxen Hill Farm sungold tomatoes,  
Liuzzi Angeloni Mozzarella, shaved garlic, basil

-or-

## CT CIOPPINO

Long Island Fluke, Bomster Brothers Sea Scallops, Stonington Royal Red Shrimp,  
littleneck clams, brick oven tomato brood, grilled Tuscan bread

## DOLCE

Warm Bussa Orchards Peach Crostata  
*vanilla gelato*

**\$24.95 per person**  
(not including tax & gratuity)

Max A Mia Ristorante | 70 East Main Street | Avon, CT 06001 | 860.677.6299  
[www.maxamiaristorante.com](http://www.maxamiaristorante.com)

[CTGrown.gov](http://CTGrown.gov)



MAX

DOWNTOWN



## CONNECTICUT FARM-TO-CHEF WEEK

Sept. 13 – 19, 2015

(Choice of one from each course)

### APPETIZERS

Grilled Poppa C's Clams  
*chowder agnolotti, lemon-chive broth*

Botticello Farms Corn Bisque  
*bacon cornbread crumble*

Starlight Gardens Heirloom Tomato  
*parmesan panna cotta, basil gelee, pine nut brittle*

### ENTREE

Chicken & Waffles  
GourmAvian Farms buttermilk-dill fried chicken,  
*cheddar corn waffle, Sub Edge Farm kohlrabi slaw*

Stonington Fluke en Pappiollte  
*Rosedale Farms squash & romano beans, confit tomato,  
herb salad, lemon-fine herb butter*

Sepe Farm Braised Lamb  
*Starlight Gardens potato gnocchi, mustard greens, tomato gravy*

### DESSERT

Belltown Hill Orchards Stone Fruit Cobbler  
*crème fraiche ice cream*

Arethusa Farm Cheese Plate  
*rotondo & blue cheeses, Stonewall Apiary honeycomb*

**\$35 per person**  
(not including tax & gratuity)

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



MAX  
RESTAURANT GROUP



TRUMBULL  
KITCHEN



# CONNECTICUT FARM-TO-CHEF WEEK

Sept. 13 – 19, 2015

(Choice of one from each course)

## APPETIZERS

Rose's Berry Farm Poached Pear Salad  
*grilled Garlic Farms onions, chicory, goat cheese, truffle honey vinaigrette*

Smoked Garlic Farms Tomato Bisque  
*Hartford Baking Co. cheddar crostini*

Cornmeal Fried Stonington Royal Red Shrimp  
*grilled local corn, Maine lobster tartar sauce, endive*

## ENTREE

GourmAvian Farms Roasted Chicken  
*Oxen Hill Farm organic butternut risotto, crispy sage, shaved ricotta salata*

Peppercorn-crusted Pub Sirloin Steak  
*caramelized onion whipped potatoes, gorgonzola demi-glacé*

Pan-roasted Atlantic Cod  
*Starlight Gardens organic squash, sweet potato gnocchi, sweet onion nage*

## DESSERT

Local Apple Cobbler  
*sour cherries, Pure Love granola*

Sugar Pumpkin Pot de Creme  
*spice whipped cream*

S'mores Waffle Sundae  
*graham crackers, marshmallow, bittersweet chocolate sauce*

**\$20.15 per person**

(not including tax & gratuity)

Trumbull Kitchen | 150 Trumbull Street | Hartford, CT 06103 | 860.493.7412  
[www.trumbullkitchen.com](http://www.trumbullkitchen.com)





MAX'S  
OYSTER  
BAR



## CONNECTICUT FARM-TO-CHEF WEEK

Sept. 13 – 19, 2015

(Choice of one from each course)

### COURSE I

Half Dozen Copsps Island Oysters on the half shell  
*tomato water, horseradish mignonette*

Garlic Farms Gazpacho  
*blackened Stonington royal red shrimp*

Chowder-stuffed Poppa C's Clams  
*bacon, scallop, bread crumbs*

### COURSE II

Herb-roasted Monkfish  
*melted ratatouille risotto, tomato-basil sauce*

Braised Broad Brook Beef Short Rib  
*Rosedale Farms sweet creamed corn, Brewtus Maximus beer battered green beans, braising jus*

Pan-seared Skate  
*bacon-braised Sub Edge Farm collard greens, charred tomato bbq sauce*

### DESSERT

Pear Coffee Cake  
*spiced pear sauce*

Apple Fritters  
*anglaise sauce*

Liuzzi Brothers Ricotta Cheesecake  
*graham cracker crumble, glazed blueberries*

**\$32.95 per person**  
(not including tax & gratuity)

Max's Oyster Bar | 964 Farmington Avenue | West Hartford, CT 06107 | 860.236.6299  
[www.maxsoysterbar.com](http://www.maxsoysterbar.com)



**MAX**  
RESTAURANT GROUP

**MAX**  
**FISH**



# CONNECTICUT FARM-TO-CHEF WEEK

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(Choice of one from each course)

## APPETIZER

Smoked Coops Island Oyster Bruschetta  
*Mountaintop oyster mushrooms, horseradish crème fraiche*  
\$12

Littel Acres Farm Heirloom Tomato Gazpacho  
*Stonington royal red shrimp*  
\$7

Warm Local Apple-Kale Salad  
*Cato Corner Farm black ledge blue cheese, early autumn squash, CT cider vinaigrette*  
\$9

## ENTREE

Pan-roasted Poppa C's Clams & Stonington Shrimp  
*Gresczyk Farms Adirondack potatoes, Lamberti's hot Italian sausage, braised farm greens, roasted sweet peppers*  
\$26

CT Fluke a la Plancha  
*Sage gnocchi, roasted apples spaghetti squash, brown butter, pickled Mountaintop oyster mushrooms*  
\$28

Bomster Brothers Stonington Scallops  
*Roasted garlic baba ghanoush ratatouille, basil oil*  
\$30

## DESSERT

Peach Trio  
*Warm peach crisp, The Creamery peach ice cream, peach thumbprint cookie*  
\$10

Max Fish | 110 Glastonbury Boulevard | Glastonbury, CT 06033 | 860.652.3474  
[www.maxfishct.com](http://www.maxfishct.com)



[CTGrown.gov](http://CTGrown.gov)

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# CONNECTICUT FARM-TO-CHEF WEEK

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(Choice of one from each course)

## APPETIZER

Rosedale Farms Corn Chowder  
*Farmer's Cow cream, bacon*

-or-

Rosedale Farms Heirloom Tomato & Greywall Farms Mozzarella Crostini  
*balsamic drizzle*

## ENTREE

Hayes Farm Beef Burger  
*lettuce, Eddy Farm tomato, smoked gouda, tomato-basil aioli*

-or-

Bacon & Brie-stuffed Airline Chicken Breast  
*Gresczyk Farms red bliss potato hash, spinach, Eddy Farm tomato chutney*

## DESSERT

White Chocolate Bread Pudding  
*Lyman Orchards fruit crisp*

**\$20.15 per person**

(not including tax or gratuity)

Max Burger | 124 Lasalle Road | West Hartford, CT 06107 | 860.232.3300

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



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