

MAX  
**DOWNTOWN**  
chop house | whiskey bar

**DINE OUT CT | FEBRUARY 25 - MARCH 3**

**TO BEGIN**

**AHI TUNA CRUDO**

Asian Pear, Sesame Lime Crunch, Aged Shoyu

**BURRATA MOZZARELLA**

Crispy Oyster Mushroom Salad, Black Truffle Vinaigrette

**WINTER CHICKORIES AND KALE SALAD**

Pecorino, Prosciutto Bread Crumbs  
Lemon Anchovy Vinaigrette

**ENTRÉE**

**NDUJA CRUSTED COD**

Saffron Braised Chickpeas, Escarole, Roasted Peppers  
Smoked Tomato Romesco

**PORK BELLY SHORT RIB**

Shrimp Fried Rice, Charred Broccoli  
Pineapple Hoisin Glaze

**GRILLED U.S.D.A. NEW YORK STRIP**

Sourdough Onion Rings, Black Garlic Chard  
Long Pepper Jus

**DESSERT**

**BLACK FOREST CAKE**

Black Cherry Confit, Dark Chocolate Cremeux

**CARAMEL CORN ICE CREAM SUNDAE**

Cashew Fudge, Whipped Cream, Waffle Cone Crumble

**CITRON TART**

Gramham Sable, Black Berry Honey Comb Marmalade

**PRESENTED BY THE  
CONNECTICUT  
RESTAURANT  
ASSOCIATION**



Dine Out Connecticut is a signature event hosted exclusively by the Connecticut Restaurant Association to showcase and celebrate restaurants across the state.

Funds raised during Dine Out week help to support the Connecticut Hospitality Education Foundation, a 501(c)(3) foundation dedicated to the development of future restaurant industry leaders through educational scholarships and programs like ProStart, a two year culinary and management program for high school students.

**49<sup>95</sup> PER GUEST**

