



CT RESTAURANT WEEK

October 8 – 14, 2018

Choose one item from each course

PRIMI

Rosedale Farms Blue Hubbard Squash Bisque

Pumpkin seed gremolata

-or-

Grilled Long Stem Artichokes

Garlic Farm tomato aioli, crispy pancetta

-or-

Fig Crostini

House made Oakridge Dairy ricotta, fresh figs, basil oil, saba

SECONDI

Gresczyk Farm Potato Gnocchi

Rabbit sausage, delicata squash, spinach, shallots, sage pesto, pecorino crisps

-or-

Pan Roasted Block Island Swordfish

Roasted brussels sprouts, farro, Deercrest Farm apples, maple-ginger vinaigrette

-or-

Grilled Center Cut Ribeye

Cato Corner Farm black ledge blue cheese, Yukon potato gratin, cider demi-glace

DESSERT

Lemek Farm Sugar Pumpkin Crème Brûlée

Pistachio biscotti

-or-

Caramel Apple Bread Pudding

The Creamery vanilla bean gelato

\$30.18 per person
(not including tax & gratuity)

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