

Max Tavern

MENU PACKAGES

EXECUTIVE DINNER TAVERN MENU / \$95

TO START – Choose 1

Crispy Calamari arrabbiata, lemon, garlic aioli

Shrimp Toast sriracha aioli, herb salad

Shrimp Cocktail Jar cocktail sauce, goddess dressing, celery, house made crackers

Truffle Mac and Cheese Bites hot honey drizzle

Maitake Mushroom mushroom broth, scallion (V)

SALAD – Choose 2

Caesar Salad romaine, kale, lemon Caesar dressing, gremolata bread crumb

Seasonal Garden Salad kale, frisee, acorn squash, sunflower seeds, roasted broccoli, radish, sunflower seed dressing

Baby Iceberg Crunch tomato, bacon, avocado, blue cheese, pumpernickel crumb, lemon vinaigrette, ranch dressing

Tavern French Onion Soup garlic croutons, raclette cheese

Chai Spiced Butternut Squash Soup coconut milk, toasted pumpkin seeds, pumpkin seed oil (V)

ENTREES - Choose 3

Grilled NY Strip Steak roasted heirloom carrots, carrot puree, cumin yogurt, toasted pistachio

Grilled Tenderloin asparagus polonaise, gremolata bread crumb, caper, sauce béarnaise

Grilled Prime Top Sirloin shoestring fries, sauce au poivre

Farroe Island Salmon Aleppo honey glaze, Moroccan broccoli and cauliflower “couscous”
Castelvetrano olives, golden raisins, pistachio, orange curried cauliflower puree

Niman Ranch Pork Chop garlic sautéed spinach, romano, asiago and parmesan cheese fondue

Pan Roasted Chicken shaved brussels sprout stuffing, carrot puree, herbed pan jus

Baked Garganelli Pasta sage, pumpkin cream, Pecorino Romano, parmesan, wild mushrooms

Seasonal Vegetable Grain Bowl broccoli and cauliflower, quinoa, roasted acorn squash, wild mushroom, carrot puree, pistachio, pumpkin seeds (V)

Seared Scallops spaghetti squash, sautéed kale, bacon vinaigrette

DESSERTS - Choose 1

Flourless Chocolate Cake whipped cream, fresh berries

Key Lime Pie almond meringue cookies, sugared lime, powdered sugar

V- Vegetarian

