

MAXIM'S 22 DINNER \$35

First Course

Salvaterra's Garden Salad - fennel, oranges, field blend lettuces, nicoise olives, Valley Milk House goat cheese

Chilled Sweet Corn Bisque - Piazza's sweet corn, fresh cream, topped with charred corn salsa

Pate - House-made pate, Scholl's pickled cherries and plum mustard, brioche

Main Course

Truffled Chicken - Amish organic chicken, braised rainbow carrots, mashed local potato

Potato-Crusted Salmon - Grilled purple torpedo onions, fire roasted romesco

Short Rib- Castle Valley Mills Bloody Butcher Grits, local radish and herb gremolata

Dessert

Rhubarb Financier - Warm local rhubarb brown butter cake, topped with rhubarb-strawberry lambic ice cream

Scholl's Sour Cherry Tart - Local Hungarian sour cherries, vanilla pastry cream, black pepper

Barrel-Aged Manhattan Ice Cream - Roasted local purple plums