

#3

*Chez Max Restaurant*  
*Menu*

*Table Appetizers (buffet)*

*Calamari à La Provençal*

*Foie Gras Mousse & Port Wine served with a Red Onion Marmalade*

*Norwegian Smoke Salmon, Chive Cream sauce with Chopin Vodka & Capers*

*Seafood Crêpes with a White Wine Butter sauce (lobster, salmon, mussels, crab)*

*Artichoke Hearts, Shitake Mushrooms in a White Wine, Garlic sauce with Mozzarella Cheese*

*Salad*

*Mixed Green salad served with a light Dijon vinaigrette*

*Entrées*

*Parmesan Crusted Rockfish served with Basil Mashed Potatoes & a Chive Butter sauce*

*Roasted Atlantic Salmon stuffed with Jumbo Lump Crab Meat & a Caper Cream sauce*

*Grilled Lamb Chops with garlic, thyme, rosemary served with a Merlot sauce*

*Sautéed Black Angus Filet Mignon served with a Green Peppercorn sauce*

*Sautéed Chicken breast served with Mushrooms & a Marsala Wine sauce*

*Black Angus Strip Steak Fromage served with a Brandy demi-glaze*

*Jumbo Lump Crab Cakes with a Lime Tartar sauce*

*Desserts*

*Crème Caramel*

*Cheesecake à La Parisienne*

*Crème Brulée à La Cassonade*

*Molten Chocolate Cake served with Crème Anglaise*

*Tarte Vieille France: Apple & Peach Tarte served with Vanilla ice cream*

*~Thank you for dining with us~*

*\$57*