

Thursday, February 2, 2012

Welcome to Darrel & Oliver's Café Maxx. Our chefs work proudly in accordance with Mother Nature which enables us to present a continuously changing menu, utilizing the absolute freshest ingredients at the peak of their flavor, value and availability. Enjoy!

APPETIZERS

Slice of Caviar Pie	10.95
Jumbo Stone Crab Claws with keylime mustard sauce	4.25/oz
Hudson Valley Foie Gras cinnamon spiced shortcake, balsamic glazed raspberries and mango vinaigrette	19.95
Crispy Fried Calamari Salad napa cabbage, carrot & snow pea slaw, sweet chili aioli	11.95
Tuna Sashimi Pizza wasabi cream cheese, sweet soy and tobiko caviar	14.50
Cornflake & Cashew Crusted Fried Oysters tropical fruit salsa and lime-chili remoulade sauce	12.95
French Cheese Plate: Bucheronin De Chevre, Eiffel Tower brie & chaumes with fruit chutney & crostinis	15.95
Salmon Tartare & Crispy Potato "Butterfly" capers, cream cheese mousse, chives, red onion & lemon	13.50
Szechuan Beef Dumplings in ginger miso shrimp broth with primavera vegetables and basil.....	12.95
Seared Prime Sirloin Carpaccio marinated shiitake mushrooms, truffle aioli, olives and crostini.....	13.75
Jumbo Lump Crab Philo Purse roasted corn sauce, Andouille and cilantro-garlic spinach nest	14.50
Herb Grilled Sea Scallops sundried tomato polenta, eggplant jam and petite arugula	16.50
Tuna Poke mango, orange, cilantro, miso-sweet chili vinaigrette & julienne cabbage slaw	13.50

SOUPS AND SALADS

Thai Coconut Curry & Seafood Chowder	10.50
Lentil & Vegetable Soup with Italian sausage	9.50
Hazelnut Crusted Goat Cheese Truffle mixed baby greens, Belgian endive & black raspberry vinaigrette	12.95
Spinach & Arugula Salad crumbled blue cheese, crispy onions, red wine vinaigrette and roasted beets	11.95
Caesar Salad prosciutto, Parmigiano Reggiano and garlic croutons	8.25
Heirloom Tomato Salad , basil, foccacia crostini, shaved red onion, sundried tomato vinaigrette.....	11.95
White Salad with Endive & Asparagus, iceberg, feta cheese, champagne lemon vinaigrette and crispy parsnips	12.50
Mediterranean Mozzarella Chop Salad artichoke hearts, tomato, roasted yellow & red peppers, kalamata olives, lemon & oregano pepperoncini	12.95
Seasonal Mixed Greens sliced cucumbers, Roma tomatoes, endive and herb-sherry vinaigrette	8.95

PASTAS & SUCH

Grilled Chicken Carbonara peas, bacon, parmesan cheese and penne pasta	14/28
Cracked Maine Lobster Raviolis shaved fennel, green asparagus, fresh herbs & tomato cream sauce	21/42
Voodoo Shrimp & Scallop Pad Thai ginger & curry egg noodles, coconut sauce, Asian vegetables, basil and cilantro	18/36
Duck & Smoked Mozzarella Ravioli brown butter, basil, sundried tomato and Parmigiano Reggiano	10/20
Duo House Made Gnocchi: sweet & Yukon gold potato ,wild mushrooms, parmesan cream & blue cheese crumbles ..	10/20

Please be advised that parts of our menu may contain raw or scarcely cooked selections & that they may be harmful to those with compromised immune systems or those who may be pregnant

CALENDAR OF EVENTS:

Chateau Montelena Wine Dinner – Tuesday, February 7th
Shafer Hillside Select Vertical Tasting – Friday, March 9
Brunello di Montalcino Tasting – Wednesday, March 21

OTHER SELECTIONS

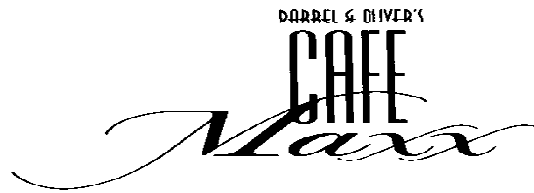
Sweet Onion Crusted Snapper	36.95
Parisienne vegetables, gaufrette potatoes and Madeira beurre blanc	
Dill & Chive Pan Seared Salmon	34.50
Winter vegetable risotto, burgundy beet sauce and caramelized roasted cauliflower	
Tomato Braised Beef Shortrib	41.00
Sausage & ricotta timpana pie, grilled zucchini, shaved reggiano & rosemary jus	
Pork Tenderloin Schnitzel	29.50
sun dried tomato and wild mushroom spaetzle, demi glaze cream, carrots and asparagus	
Peanut & Wasabi Pea Seared Tuna	37.50
sesame noodle eggrolls, black vinegar vegetable slaw and sweet chili-mango ponzu sauce	
Kobe Beef Meatloaf & Foie Gras	35.95
Wasabi mashed potatoes, sautéed carrots, snow peas & shiitake mushrooms and Asian barbeque sauce	
Banana-Nut Crusted Sea Scallops	37.00
Cilantro & sweet potato hash, coconut haricot verts & ginger lime beurre blanc	

LIGHTER FARE (reduced calories, lower carbohydrates & /or smaller portions)

Petite Filet Mignon	38.95
Cauliflower & tomato ragu, braised lentils and brie cheese	
Grilled Local Mahi Mahi	34.00
On a heirloom tomato salad with basil, foccacia crostini, shaved red onion and sundried tomato vinaigrette	
Atkins Style Seafood Scampi	34.00
Double shrimp, calamari, sea scallop & blue crab, vegetable angel hair spinach	
Blueberry & Balsamic Glazed Venison Chop	42.00
braised beets, crumbled Maytag blue cheese and Belgium endive	
Filet Mignon Sashimi & Foie Gras	38.50
Asian vegetable slaw, sweet chili noac cham, sesame wontons, wasabi, ginger and sirachi dots	

GRILL

Three Peppercorn Filet Mignon	44.95
Three cheese au gratin potatoes, shallot-thyme compound butter and natural jus	
Herb Grilled Veal Tenderloin	41.50
Basil & parmigiano reggiano polenta, roasted vegetables, eggplant tomato jam and shaved fennel	
Goat Cheese Crusted Lamb Chops	46.95
Tomato-eggplant jam, cheese & orechitti custard, petite arugula & demi glaze	
Strawberry & Ancho Glazed Twin Duck Breast	36.00
Brie cheese risotto, fresh strawberries, haricot verts, baby carrots and natural jus	
Bell & Evan's ½ Chicken	30.00
Confit of tri-colored fingerling potatoes, pearl onion & roasted vegetables, in chardonnay pan sauce	
Blackened Mahi Mahi	34.00
Tortilla & romesco pie, corn puree, mélange of peppers and red watercress	
Premium Angus Sterling Silver Ribeye	49.00
Creamed corn & collard greens, crispy fried onion rings & green onion mashed potatoes	



DESSERTS

TONIGHT'S SPECIALS

White Chocolate Key Lime Bar: berry cake, white chocolate Bavarian, wildberry frozen yogurt 8.25
Caramel Mocha Bread Pudding: coffee custard, chocolate & caramel sauce and caramel ice cream 8.75
Strawberry Shortcake: Almond cake, strawberry mousse and gelée, nut and pistachio ice cream 8.50
Warm Chocolate Beignets: Stuffed with Nutella, served with warm hot chocolate and marshmallow fluff 8.75
Almond Snicker Trifle: chocolate cake, toasted almonds, dark chocolate custard, caramel & deep fried snicker bars.. 8.50

HOUSE FAVORITES

Fallen Chocolate Soufflé Cake warm flourless chocolate cake with vanilla ice cream 8.50
Deep Dish Bourbon & Chocolate Pecan Pie served warm with vanilla ice cream..... 8.50
Warm Apple Tart with apple jack caramel, almond frangipane and cinnamon-scented ice cream 8.50
Vanilla Bean Crème Brulee in an almond lace cup with pineapple rum caramel sauce & cookies 9.50
Tropical Carrot Cake pineapple carpaccio, toasted macadamia nuts & coconut cream cheese frosting 8.50
Trio of Sorbet or Ice Cream served with a flurry of tropical fruit sauces 8.50

ICE CREAM

Chocolate Peanut Butter - Coffee Ice Cream - Cinnamon

SORBET

Chocolate - Strawberry - Lemon

Croft, Distinction, Special Reserve, Porto 7.00
Taylor Fladgate, First Estate, Reserve, Porto 8.00
Taylor Fladgate, 10 year Tawny 10.00
Taylor Fladgate, 20 year Tawny 15.00
Dow's Late Bottle Vintage '2006,..... 13.00
Fonseca 10 year Tawny 12.00
Fonseca LBV 2005, Porto, 9.00
Fonseca Bin 27, Porto, 7.00
Taylor Fladgate, LBV, 2005, 8.00
Croft 10 Year Tawny, 11.00
Warres, Otima, 10 Year Tawny, 10.00
Grappa Berta, Barbera 98 2 Oz. pour 25.00
Grappa Berta, Moscato 98 2 Oz. pour 28.00
Grappa Berta, Nebbiolo 98 2 Oz. pour 30.00

CHEESE PLATE

Cheese Tasting Platter: Morbier, Roaring 40's blue cheese and Tetilla, dried fruit chutney & crostini..... 15.00

DESSERT MARTINI \$15.00

Double Espresso - Double Chocolate Truffle
Cinnamon Apple Pear - Cappuccino Romantico

Pastry Chef: Danielle Herring

Distinctive Catering Services are available for all Special Occasions and Corporate Need

Visit us on the web: www.CafeMaxx.com