



DINE OUT DOWNTOWN DELRAY RESTAURANT WEEK, AUGUST 1-7

THREE-COURSE PRIX FIXE MENU
\$40 PER PERSON*

STARTERS

(SELECT ONE)

goat cheese croquettes marcona almond, red chile, guava
fried okra seared haloumi, roasted peaches, local greens
pimento mac n' cheese roasted red pepper, brown butter breadcrumb
maple roasted brussels sprouts toasted sesame, bbq pecan, mascarpone
charred cauliflower huancaína, golden raisin, caper, feta
grilled apricot salad gulf shrimp, cucumber, bibb lettuce, buttermilk vin
crispy mushroom hen of the woods, salsa verde, boursin cheese
roasted baby beet salad rhubarb, orange, baby lettuces, tarragon labne
heirloom tomato tarte burrata, arugula, thyme honey, balsamic redux
harvest salad avocado, goat cheese, green apple, pumpernickel, champagne vin
buffalo alligator miso buttermilk, n'duja hot sauce, blue cheese
charred octopus roasted olive, fingerling, pickled peppers, green romesco

PLATES

(SELECT ONE)

pan roasted tilefish shaved brussels, cauliflower, sweet corn beurre blanc
prosciutto wrapped branzino baby spinach, fingerling potatoes, herb butter
vermillion snapper local sorrel salad, pickled chiles, charred citrus pesto
saint louis ribs kai kai farm black eye peas, baby kale, sorghum bbq
ricotta gnocchi wild mushroom, rapini, parmesan broth, slow cooked egg
steak tartine horseradish cream, jicama, house naan bread, cured tomato salad
pasture raised chicken farro and red quinoa succotash, caramelized onion jus
bone marrow burger aged cheddar, cherry pepper aioli, b&b pickles, malted fries

DESSERTS

(SELECT ONE)

peach tostada roasted blueberry, vanilla gelato, almond tuile
key lime bar textures of strawberry, whipped coconut cream
fresh ricotta doughnuts dulce de leche, espresso hazelnut
***Price does not include tax or gratuity. Menu subject to change.**

Executive Chef: Blair Wilson
Sous Chef: John Demartini
General Manager: Peter Stampone

*Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry,
seafood or shellfish may increase your chances of foodborne illness.*

maxsharvest.com | 169 NE 2nd Avenue, Delray Beach | (561) 381-9970



**DINE OUT DOWNTOWN DELRAY – RESTAURANT WEEK
CULINARY EVENT**

Cocktail Party & Tasting

Thursday, August 3rd

7:30 - 9:00 p.m.

Passed cocktails & food (seven different food items).

A specialty cocktail tasting or cocktails of your choice.

Price: \$39 per person.

Call Max's Harvest directly to reserve your spot!

(561) 381-9970

