

MAYA RESTAURANT GRADUATION MENU 2010

SATURDAY MAY 22ND AND SUNDAY MAY 23RD
\$50 PER PERSON (DOES NOT INCLUDE TAX AND GRATUITY)

CREDIT CARD NUMBER REQUIRED TO SECURE RESERVATIONS

CANCELATION POLICY: BEFORE MAY 12TH = NO PENALTY. MAY 12TH TO MAY 18TH = \$10 PER PERSON.
MAY 19TH OR AFTER = \$20 PER PERSON. NO SHOWS WILL BE CHARGED FULL PRICE PER PERSON

FIRST SEATING RESERVERATIONS FROM 4 PM TO 630 PM
SECOND SEATING RESERVATIONS FROM 8PM TO 930PM

STARTERS

CHILLED PEA SOUP, AVACADO TOMATO STACK, POTATO CRISP

STEAMED ASPARAGUS, CRAB SALAD, ROASTED GARLIC, CHIVE AIOLI

SALAD OF LOCAL MIXED GREENS, SUGAR SNAP PEAS, TOASTED PECANS,
FAVA BEANS, GOAT CHEESE, SPRING ONIONS, APRICAOT VINAIGRETTE

BARBECUED RABBIT BEGGARS PURSE, CARROT SLAW,
HOUSE MARSCAPONE CHEESE, POPPY SEED SNAP

DINNERS

STEAMED SNAPPER, JULLIENE OF VEGETABLES, PEA TENDRILS, LEMON, CHIVE BUTTER
SAUCE

ROAST BEEF TENDERLOIN, GREEN BEANS, TWICE BAKED POTATO, CRAWFISH
HOLLANDAISE

SEARED PHEASANT BREAST, GRILLED VEGETABLE HASH, ARUGULA PESTO, CIPPOLINI
CONSOMME

WILD MUSHROOM HOMINY, BABY CARROTS, PEARL ONIONS,
BABY SPINACH, OVEN DRIED TOMATOES, CRISPY SWEET POTATO, HERB GRAVY

DESSERTS

BLUEBERRY POUNDCAKE, FROZEN LEMON CURD, THYME CRÈME ANGLAIS

PEANUT BUTTER CHEESE CAKE, CHOCOLATE GLAZE, STEWED RASPBERRIES

STRAWBERRY SHORT CAKE, VANILLA ICE CREAM

CHOCOLATE TERRINE, CHOCOLATE MOUSSE, ORANGE GRANITA, SUGAR SNAP

FOR RESERVATIONS CALL 434 979 6292