

## DESSERTS

### **CHOCOLATE CHIP ICE CREAM CAKE**

CHOCOLATE AND CARAMEL SAUCE, CANDIED MACADAMIA NUTS 8.95

### **SUMMER BERRY PUDDING**

HOUSEMADE HONEY LAVENDER ICE CREAM 7.95

### **BLACK FOREST CAKE**

CHOCOLATE MOUSSE, PORT SCENTED CHERRIES 8.95

### **MINT CHOCOLATE CHUNK CRÈME BRULEE**

CHOCOLATE CRISP 7.95

### **MAX'S CHEESECAKE**

COMPOSED DAILY 7.95

### **MOLTEN CHOCOLATE TRUFFLE BEIGNETS**

RASPBERRY SAUCE, CRÈME ANGLAISE 8.95

### **ICE CREAM AND SORBETS**

BISCOTTI 6.95

WARREN JOHN HARDMAN, PASTRY CHEF

## AWARD WINNING CHEESES

HAND SELECTED BY OUR CHEF, HUNTER MORTON

CHEESES SERVED WITH FIG PUREE, FRUIT, NUTS, CROSTINIS

CHOICE OF 3 ARTISAN CHEESES \$10

5 CHEESES \$15

### **MIDNIGHT MOON, CYPRESS GROVE, GOUDA-GOAT, CALIFORNIA**

*SUGGESTED PAIRING:*

*MOSCATEL SHERRY, EMILIO LUSTAU, "EMILIN", JEREZ 7.00*

### **DOUBLE CREAM CREMONT**

### **VERMONT BUTTER AND CHEESE CREAMERY, VERMONT**

*SUGGESTED PAIRING:*

*MUSCAT/FRONTIGNAC, KLEIN CONSTANTIA, "VIN DE CONSTANCE", 2002, SOUTH AFRICA 11.00*

### **SMOKED BLUE, ROGUE RIVER CREAMERY, OREGON**

*SUGGESTED PAIRING:*

*WARRE'S "OTIMA" TAWNY 10.00*

### **HUMBOLDT FOG, AGED GOAT, CYPRESS GROVE, CALIFORNIA**

*SUGGESTED PAIRING:*

*REISLING, PACIFIC RIM, "VIN DE GLACIER", SELENIUM VINEYARD 8.00*

### **CABOT CLOTHBOUND CHEDDAR, CAVE AGED, 14 MONTHS, VERMONT**

*SUGGESTED PAIRING:*

*MUSCAT DE BEAUMES DE VENISE, PAUL JABOULET, 2007, RHONE VALLEY 8.00*

## HARNEY & SONS TEAS

\$2.75

-SILKEN SACHET TEA BAGS-

### BLACK TEAS

ENGLISH BREAKFAST, PARIS, EARL GREY SUPREME

### HERBAL TEAS (DECAFFEINATED)

CHAMOMILE, MINT VERBENA, DECAF CEYLON

### OTHERS

ORGANIC CITRUS GREEN, HOT CINNAMON SPICE

## COFFEE DRINKS

\$7.50

-TOPPED WITH WHIPPED CREAM-

### KEOKE COFFEE

BRANDY, KAHLUA

### BAILEY'S COFFEE

BAILEYS

### JAMAICAN COFFEE

TIA MARIA, DARK CRÈME DE COCOA

