

MAX'S OYSTER BAR

DESSERTS

Local Blueberry Tasting

- Blueberry compote with lemon mousse
- Blueberry buckle with blueberry gelato 8.00

*Pineau Des Charentes 9.00

Vanilla Bean Creme Brulee

Fresh seasonal berries 7.00

*Taylor Fladgate 20 yr. Tawny 13.00

Key Lime Pie

Graham cracker crust
blood orange sauce, lime zest 8.00

*Michele Chiarlo Nivole 7.00

Rosedale Farm Sweet Corn Flan

Corn gelato, caramel corn 8.00

*Montevina Zinfandel Port 8.00

Milk Chocolate Praline Truffle

2.00 each

*Mionetto Prosecco (375ml) 16.00

Molten Chocolate Truffle Beignets

Sugar dusted 8.00

* Grand Marnier 8.00

Banana Cream Pie

Oreo cookie crust, chocolate-hazelnut sauce
vanilla pastry cream, hazelnut-almond brittle 8.00

* St. Supery Moscato 8.00

Chocolate Porter Cake

Guinness gelato, porter soaked cherries,
sea salt 8.00

*Hennessy VS Cognac 9.00

Housemade Almond Biscotti

1.50 each

*Chapoutier Banyuls 9.00

Gelatos and Sorbets

Selections change daily 6.00

Pastry Chef • Myriam Alicea

*Suggested Beverage Pairings

Hot Cinnamon Spice
Black tea, 3 types of cinnamon
clove and orange peel

Chamomile
Egyptian chamomile flowers
naturally caffeine-free

Earl Grey Supreme
Four black teas, silvertips and
oil of bergamot

Pomegranate Oolong
Ti Quan Yin Oolong



2.50

Dragon Pearl Jasmine
Light colored brew is full of floral and
sweet aromas

Organic English Breakfast
Chinese black tea from Keemun

Organic Bankok
Green tea with coconut
lemongrass and ginger

Mint Verbena
Peppermint and lemon verbena
naturally caffeine-free



BARONET COFFEE
Regular or Decaf 2.50

Lavazza Espresso
Regular or Decaf 2.50
Double Espresso 3.75

COFFEE AND ESPRESSO



Macchiato
Espresso with a dollop of froth 2.50

Cappuccino
Espresso with frothed milk 3.25

Latte
Espresso and steamed milk
topped with froth 3.75

AFTER DINNER DRINKS

PORT & SHERRY

Graham 40 year old Tawny	24.00
Harvey's Bristol Cream	6.00
Lustau Fino	7.00
Lustau Muscat Solera	7.00
Lustau Oloroso Sherry	7.00
Ramos-Pinto 20 yr.old Tawny	15.00
Taylor Fladgate Quinta De Vargellas	10.00
Taylor Fladgate 20 year old Tawny	13.00
Warre's Warrior Port	8.00
Warre's Otima Tawny	10.00
Montevina Zinfandel Port	8.00

EAU DE VIE

DARON CALVADOS	8.00
GRAPPA DI TORCOLATO	18.00
GRAPPA DI VESPAIOLO	18.00
PALLINI LIMONCELLO	8.00
SOGNA DI SORRENTO LIMONCELLO	8.00




DESSERT WINE

Banyuls, M.Chapoutier	9.00
Nivole, Michele Chiarlo	7.00
Framboise, Pacific Rim	9.00
Moscato, St. Supéry	8.00
Pineau Des Charentes	9.00
Raymond, Eloquence	15.00
Dolce, Late Harvest Wine	25.00



Taste something clearly different

EAU-DE-VIE FROM WESTFORD HILL DISTILLERS

<i>Pear William</i>		9.00
<i>Frambois</i>		11.00
<i>Aged Apple Brandy</i>		13.00

THE LOCAL FLAVOR.



COGNAC



Armagnac Cerbois VSOP	8.00
Armagnac Cles des Ducs	24.00
Courvoisier Napoleon	13.00
Courvoisier VSOP	11.00
Grand Marnier	8.00
Grand Marnier Centenaire	22.00
Grand Marnier Cent Cinquantenaire	29.00
Hennessy VS	9.00
Hennessy XO	25.00
Hine Antique	21.00
Hine Triomphe	30.00
Kelt VSOP	10.00
Remy Martin VSOP	12.00
Remy Martin XO	25.00
Xante	8.00

SCOTCH

Balvenie Doublewood 12 year	12.00
Dalwhinnie 15 year	10.00
Glenfiddich 12 year	12.00
Glenlivet 12 year	10.00
Glenmorangie 12 year	13.00
Lagavulin 16 year	16.00
Laphroaig 10 year	12.00
Macallan 12 year	14.00
Macallan 15 year	20.00
Macallan 18 year	25.00
Oban 14 year	14.00
Johnny Walker Green	15.00
Johnny Walker Gold	18.00
Johnny Walker Blue	40.00