

MAX'S OYSTER BAR

DESSERTS

Rum Butter Bread Pudding

Rum butter sauce, vanilla gelato 8.00

*Xante Pear Cognac 8.00

Vanilla Bean Crème Brûlée

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

Eggnog Cheesecake

Gingersnap crust, pomegranate sauce 8.00

*Evan Williams Eggnog 8.50

Gelato and Sorbet

Selections change daily 6.00

Cream Pie

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

* St. Supery Moscato 9.00

Chocolate Layer Cake

Vanilla whipped cream, tart cherry sauce 8.00

*Hennessy VS Cognac 9.00

Housemade Almond Biscotti

1.50 each

*Chapoutier Banyuls 9.00

Truffles

Milk chocolate praline

Raspberry chocolate

Peanut butter


White chocolate

2.00 each or 5 for 8.00

*Mionetto Prosecco (375ml) 16.00

Pastry Chef • Myriam Alicea

*Suggested Beverage Pairings

<p>Hot Cinnamon Spice Black tea, 3 types of cinnamon clove and orange peel</p>	 <p>2.50</p>	<p>Dragon Pearl Jasmine Light colored brew is full of floral and sweet aromas</p>
<p>Chamomile Egyptian chamomile flowers naturally caffeine-free</p>		<p>Organic English Breakfast Chinese black tea from Keemun</p>
<p>Earl Grey Supreme Four black teas, silvertips and oil of bergamot</p>		<p>Organic Bankok Green tea with coconut lemongrass and ginger</p>
<p>Pomegranate Oolong Ti Quan Yin Oolong</p>		<p>Mint Verbena Peppermint and lemon verbena naturally caffeine-free</p>

Banana



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
Vin de Glacier, Pacific Rim	9.00
Moscato, St. Supéry	8.00
Raymond, Eloquence	15.00
Dolce, Late Harvest Wine	25.00



Taste something clearly different

EAU-DE-VIE FROM WESTFORD HILL DISTILLERS

<p>Pear Wil-</p> <p style="text-align: center;">9.00</p> <p>Frambois</p>		<p>liam</p>
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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

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
	12.00