

MAX'S OYSTER BAR

Pastry Chef:

Myriam X. Alicea

DESSERT MENU

Max Classics

Butterscotch Crème Brulée	7.00	Going Bananas	8.00
<i>Chocolate coated pretzels</i>		<i>Caramelized Banana Cake, banana gelato, roasted banana cremeux, bittersweet chocolate cream, oreo crumble, banana & chocolate sauces</i>	
*Taylor Fladgate 20 year old Tawny	13.00	*St. Supery Moscato	8.00
Passion Fruit Tart	8.00	House Made Almond Biscotti	each 1.50
<i>Jostaberry sauce, shortbread, gooseberry</i>		Warm Pistachio & Cardamom Cake	8.00
*Michele Chiarlo Nivole	7.00	<i>Ginger-chai tea gelato, pomegranate caramel, pistachio brittle</i>	
		*Daron Calvados	8.00

Seasonal & Local

Cold Fusion Gelatos and Sorbets	6.00	Tasting of Local Cheese	13.00
Walpole, MA		<i>Award Winning Cheeses from Cato Corners from Colchester and Sankows Beaver Brook Farm from Lyme</i>	
<i>Selections change daily</i>		*Ramos-Pinto 20 year old Tawny	15.00

Chocolate

Flourless Chocolate Torte	8.00	Molten Chocolate Truffle Beignets	8.00
<i>Crème anglaise, cacao nibs, vanilla scented whipped cream</i>		<i>Sugar dusted</i>	
Heath Bar Crunch Bread Pudding	8.00	*Grand Marnier	8.00
<i>Chocolate custard, salted caramel gelato, chocolate and caramel sauces</i>		Melting Chocolate Cookies	3.00
*Bailey's Irish Cream	7.00	*Glass of Milk	2.50

Coffee and Espresso

Baronet Coffee	2.50	Macchiato	3.25
<i>Regular or Decaf</i>		<i>Espresso with a dollop of froth</i>	
Lavazza Espresso	2.75	Cappuccino	3.25
<i>Regular or Decaf</i>		<i>Espresso with frothed milk</i>	
Double Espresso	4.00	Latte	3.95
		<i>Espresso and steamed milk topped with froth</i>	

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



2.50

Pomegranate Oolong
Ti Quan Yin Oolong

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

Organic English Breakfast
Chinese black tea from Keemun

Organic Bangkok
Green tea with coconut lemongrass and ginger

Mint Verbena
Peppermint and lemon verbena naturally caffeine-free

*Suggested pairings

MAX'S OYSTER BAR

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 year 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

Three Olives Triple Espresso Vodka

Try it on the rocks

8.25

Dessert Wine

Banyuls, M. Chapoutier	9.00	Moscato, St. Supery	8.00
Nivole, Michele Chiarlo	7.00	Pineau Des Charentes	9.00
Milbrandt, Riesling	10.00	Dolce, Late Harvest Wine	25.00
Schmitt Sohne, Ice Wine	9.00	Schmitt Sohne, Beeren Auslese	9.00
Neige, Apple Ice Wine	10.00		



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

Taste something clearly different

EAU-DE-VIE FROM WESTFORD HILL DISTILLERS



Pear William 9.00 Frambois 11.00 Aged Apple Brandy 13.00