

MAX'S OYSTER BAR

DESSERT MENU

PASTRY CHEF:
MYRIAM X. ALICEA

MAXclassics

VANILLA BEAN CRÈME BRÛLÉE

starfruit | coconut cookie | 7

✦ TAYLOR FLADGATE 20 YEAR OLD TAWNY | 13

WARM CHOCOLATE TOFFEE BREAD

PUDDING

caramel sauce | crunchy butter toffee bits | vanilla gelato | 8

✦ PINEAU DES CHARENTES | 9

HOUSE MADE ALMOND BISCOTTI | each 1.5



SEASONAL & LOCAL

SEASONAL FRUIT CRISP

toasted almond topping |

gelato pairing | 8

✦ RAMOS-PINTO 20 YEAR OLD
TAWNY | 15

COLD FUSION

GELATOS & SORBETS

Walpole, MA | Selections change
daily | 6.

KEY LIME PIE

blood orange sauce | whipped cream

graham crust | lime zest | 8

✦ MICHELE CHIARLO NIVOLE | 7

CHOCOLATE

CHOCOLATE AIR CAKE

air cake | flourless chocolate cake |

peanut butter powder | chocolate rice pearls |

caramel gelato | chocolate ganache | 8

✦ REMY MARTIN VSOP | 12

MOLTEN CHOCOLATE TRUFFLE BEIGNETS

sugar dusted | 8

✦ GRAND MARNIER | 8

MELTING CHOCOLATE COOKIES | 3

✦ ICY COLD GLASS OF MILK | 2.5

COFFEE & ESPRESSO

BARONET COFFEE

Regular or Decaf | 2.5

LAVAZZA ESPRESSO

Regular or Decaf | 2.75

DOUBLE ESPRESSO | 4

MACCHIATO

Espresso with a dollop of froth | 3.25

CAPPUCCINO

Espresso with frothed milk | | 3.25

LATTE

Espresso & steamed milk topped with froth | 3.95

HARNEY TEAS | 2.5

HOT CINNAMON SPICE

Black tea | 3 types of
cinnamon | clove | orange
peal

CHAMOMILE

Egyptian chamomile flowers
| naturally caffeine-free

EARL GREY SUPREME

Four black teas | silvertips |
oil of bergamot

POMEGRANATE

OOLONG

Ti Quan Yin Oolong

DRAGON PEARL

JASMINE

Light colored brew is full of
floral and sweet

ORGANIC ENGLISH

BREAKFAST

Chinese black tea from
Keemun

JAPANESE SENCHA

Green tea | handpicked in
spring | soft light unique
and uncommon flavor

MINT VERBENA

Peppermint & lemon
verbena | naturally
caffeine-free

✦ SUGGESTED PAIRING