

MAX'S OYSTER BAR

DESSERT MENU

PASTRY CHEF:
MYRIAM X. ALICEA

MAXclassics

BUTTERSCOTCH CRÈME BRÛLÉE
chocolate coated pretzels | 7

✦ TAYLOR FLADGATE 20 YEAR OLD TAWNY | 13

KEY LIME TART

jostaberry sauce | shortbread | candied kumquats | 8

✦ MICHELE CHIARLO NIVOLE | 7

HOUSE MADE ALMOND BISCOTTI | each 1.5



SEASONAL & LOCAL

**CONFIT PEACH & BUTTERMILK
PANNA COTTA**

lemon sugar cookie | 8

✦ RAMOS-PINTO 20 YEAR OLD
TAWNY | 15

**COLD FUSION
GELATOS & SORBETS**

Walpole, MA | Selections change
daily | 6.

**WARM ROASTED APPLE BREAD
PUDDING**

apple cider reduction | crème
fraîche gelato | 8

✦ PINEAU DES CHARENTES | 9

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 cinna-
mon | clove | orange peel

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

ORGANIC BANGKOK

green tea with coconut |
lemongrass | ginger

MINT VERBENA

Peppermint & lemon verbena
| naturally caffeine-free

✦ SUGGESTED PAIRING