

desserts

MOLTEN CHOCOLATE TRUFFLE BEIGNETS 10

Sugar Dusted

VANILLA CRÈME BRÛLÉE 11 GF

*Vanilla Bean, Sugar Crust,
Pumpkin White Chocolate Biscotti*

DOUBLE CHOCOLATE PECAN TART 12

Whipped Cream, Chocolate Curls, Chocolate Sauce

APPLE CROSTATA 12

Vanilla Ice Cream, Cranberries, Spiced Caramel Sauce

KEY LIME PIE 10

Raspberry Sauce, Toasted Coconut

COOKIE PLATTER 9

*Pumpkin White Chocolate Biscotti, Mocha Almond Cookie,
Dulce de Leche Chocolate Cookie*

GELATO FESTIVAL ICE CREAM 7

COLD FUSION SORBET 7

Walpole, MA Selections change daily

Executive Pastry Chef: Cecilia Acosta Calderon

harney & sons teas 3⁵⁰

ORGANIC ENGLISH BREAKFAST

Chinese Black Tea from Keemun

HOT CINNAMON SPICE

*Black Tea, 3 Types of Cinnamon Clove,
Orange Peel*

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 & Sweet*

JAPANESE SENCHA

*Green Tea, Light,
Unique & Uncommon flavor*

MINT VERBENA

*Peppermint & Lemon Verbena,
Naturally Caffeine-Free*

CHAMOMILE

*Egyptian Chamomile Flowers,
Naturally Caffeine-Free*

coffee & espresso

GUATAMALAN DARK BARONET COFFEE 3⁵⁰

Regular or Decaf

LAVAZZA ESPRESSO 4⁵⁰

Regular or Decaf

DOUBLE ESPRESSO 5⁵⁰

MACCHIATO 4⁵⁰

Espresso with a Dollop of Froth

CAPPUCCINO 5⁵⁰

*Espresso & Steamed Milk
Topped with Froth*

LATTE 5⁵⁰

Espresso with Frothed Milk

dessert cocktail

MAX'S ESPRESSO MARTINI

*Three Olives Triple Espresso Vodka,
Kahlua, Tuaca, Fresh Brewed Espresso*

Litchfield Distillery Tasting Flight 28

*Featuring three selections from one of Connecticut's
Leading Distillers*

- Batchers Bourbon
- Double Barrel Bourbon 5 year
- Founder's Reserve 6 year Bourbon