

desserts

MOLTEN CHOCOLATE TRUFFLE BEIGNETS 12

Sugar Dusted

VANILLA CRÈME BRÛLÉE 12 GF

*Vanilla Bean, Sugar Crust,
Chocolate Dipped Coconut Biscotti*

HAZELNUT CHOCOLATE MOUSSE CAKE 14

Oreo Crust, Chocolate Ganache, Local Berries

SEASONAL FRUIT SHORTCAKE 13

*Buttermilk Biscuit, Mascarpone Mousse,
Seasonal Fruit Compote, Powdered Sugar*

KEY LIME PIE 12

Raspberry Sauce, Toasted Coconut

COOKIE PLATTER 11

*Chocolate Dipped Coconut Biscotti, Dulche de Leche,
Chocolate Chip Cookies, Mocha Rocky Road Cookies*

GELATO FESTIVAL ICE CREAM 8

COLD FUSION SORBET 8

Walpole, MA Selections change daily

Executive Pastry Chef: Cecilia Acosta Calderon

harney & sons teas 5

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 4

Regular or Decaf

LAVAZZA ESPRESSO 4⁵⁰

Regular or Decaf

DOUBLE ESPRESSO 5⁵⁰

CAPPUCCINO 6

*Espresso & Steamed Milk
Topped with Froth*

LATTE 6

Espresso with Frothed Milk

dessert cocktail

MAX'S ESPRESSO MARTINI

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