

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

CARAMEL APPLE PECAN TART 13

Bourbon Caramel Sauce, Vanilla Ice Cream, Mint

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*