
DESSERTS BY MAX

BEIGNETS	\$12
FRENCH STYLE DONUTS MADE TO ORDER/ FILLED WITH RASPBERRY JAM/ ACCOMPANIED BY CRÈME ANGLAISE/ CARAMEL SAUCE/ CHOCOLATE SAUCE	
Ⓞ CHOCOLATE DREAM	\$12
A DECADENT FLOURLESS CHOCOLATE CAKE/ SERVED WITH VANILLA ICE CREAM	
BLUEBERRY BREAD PUDDING	\$12
SERVED WITH CRÈME ANGLAISE	
NEW YORK STYLE CHEESECAKE	\$12
GRAHAM CRACKER CRUST/ DRIZZLED WITH FRESH STRAWBERRY SAUCE	
DEEP DISH OF THE DAY	\$12
SEASONAL FRUIT SELECTION/ TOPPED WITH STRUDEL/ VANILLA ICE CREAM/ SERVED WARM	
CARROT CAKE	\$12
CREAM CHEESE FROSTING	
CRÈME BRULEE	\$12
VANILLA CUSTARD/ TOPPED WITH CARAMELIZED SUGAR	
FRIED ICE CREAM	\$12
VANILLA ICE CREAM WRAPPED WITH BANANA CAKE/ BATTERED AND DEEP FRIED/ DRIZZLED WITH CHOCOLATE AND CARAMEL SAUCE	
PECAN PIE	\$12
SERVED WARM/ SALTED CARAMEL GELATO	
TIRAMISU	\$12
ESPRESSO SOAKED LADYFINGERS/ KAHLUA/ CRÈME DE CACAO/ MASCARPONE	
TARTUFO	\$9
ORIGINAL VANILLA AND CHOCOLATE ICE CREAM ENROBED IN A DARK CHOCOLATE SHELL WITH A CHERRY NUT CENTER	
SPUMONI TARTUFO	\$9
PISTACHIO/ CHOCOLATE/ STRAWBERRY ICE CREAM/ ENROBED IN A DARK CHOCOLATE SHELL	
SORBET	\$9
PEACH/ ORANGE/ LEMON/ COCONUT	
ICE CREAM	\$7
VANILLA/ CHOCOLATE	
GELATO	\$9
PISTACHIO/ HAZELNUT/ SALTED CARAMEL/ PEANUT BUTTER CUP	
