

DESSERT

Hot Fudge Sundae 6

Gigi's hot fudge, freshly whipped cream and seasonal ice cream

Coffee-Toffee Brownie 7

Topped with coffee ice cream, hot fudge and toasted hazelnuts

Pumpkin Bread Pudding 7

Served with ginger ice cream, caramel and toasted pumpkin seeds

Half & Half 7

The best of both worlds! Half of our brownie with half of our bread pudding

Apple and Sweet Potato Crisp 7

Served warm with freshly whipped cream

Cranberry Cheesecake 7

Topped with tangerine caramel and toasted pecans

Tour du Vin

Every other Thursday @ 6:30 pm

Join MAX's every other Thursday & taste 10+ unique wines and varietals you may have never heard of, paired with delectable hors d'oeuvres specific to the region, ensuring a well-traveled experience!

\$15 GA* - \$25 VIP* - \$100 Passport*

**See server for details.*

DESSERT WINES

Warre's 2000 LBV Port	11.75 gl 55 btl
<i>Luscious red berries and velvety finish</i>	
Otima 20yr Tawny	17.75 gl 79 btl
<i>Soft tawny with hints of honey and notes of dried fruits</i>	
VogaMoscato	8.75 gl 31 btl
<i>Tastes of apricots and sweet flowers.</i>	
Cerdon du Bugey	12.25 gl 49 btl
<i>Slightly sweet French wine-pleasing, light and pink</i>	
J. LohrLateHarvest Riesling 375mL	7.75 gl 29 btl
<i>Candied oranges, honey, and dried apricots</i>	
Jo Pithon Coteaux du Layon 375mL	9.75 gl 39 btl
<i>Luxuriously floral with deep honeyed warmth</i>	
Roumier Haut Placey Sauternes 375mL	13.75 gl 49 btl
<i>Lush dried stone fruits, honey and toasted nuts</i>	