

# DESSERTS

## **BANANAS FOSTER TARTE TATIN**

RUM CARAMEL, VANILLA BEAN GELATO, TOFFEE CRUMBLE  
8.25

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## **PASSIONFRUIT CHEESECAKE**

VANILLA BEAN CURD, ORANGE LACE TUILE,  
& FRESH BLACKBERRIES  
8.95

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## **LEMON MERINGUE TART**

RASPBERRY SAUCE, MERINGUE COOKIE, FRESH LEMON THYME  
8.95

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## **HARRY'S BELGIAN CHOCOLATE TRUFFLE CUPCAKE**

CRÈME ANGLAISE & RASPBERRY SAUCE  
8.95

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## **CRÈME BRÛLÉE\***

7.25

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## **WARM APPLE CRISP**

SALTED CARAMEL GELATO  
7.50

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## **BERRIES & CREAM\***

FRESH SEASONAL BERRIES, ORANGE CHANTILLY  
6.50

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## **HOUSE MADE GELATO**

VANILLA BEAN \* SALTED CARAMEL\*  
COFFEE WALNUT\*

HARRY'S SIGNATURE - CHOCOLATE, MACADAMIA NUT & TOFFEE\*  
6.00

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## **SEASONAL SORBETTO\***

6.00

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## **HARRY'S CHEESE PLATE**

MOSES SLEEPER (VERMONT, COW),  
TALEGGIO (ITALY, COW),  
MIDNIGHT MOON (NETHERLANDS, GOAT),  
ROQUEFORT (SOUTHERN FRANCE, SHEEP),  
PETIT CANTAL (CENTRAL FRANCE, COW)

ACCOMPANIMENTS:

QUINCE PASTE, SPICED PECANS, RED GRAPES,  
HONEY BUTTER CROUTONS, SWEET SPANISH FLATBREAD  
15.95

## **PASTRY CHEF: JOHN COURTNEY**

8/30/17

\*GLUTEN FREE