

DESSERTS

SPRING ENTREMET

LAYERS OF KEY LIME, PASSIONFRUIT & MANGO MOUSSE,
WHITE CHOCOLATE CITRUS COULIS, KEY LIME MACAROON
8.50

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BLUEBERRY KEY LIME CHEESECAKE

BLUEBERRY COULIS, LIME ZEST
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 CREAM
6.50

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FRESH CHERRY MARTINI*

FRESH BING CHERRIES, SIMPLE SYRUP, CHIFFONADE MINT
6.95

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HOUSE MADE GELATO

VANILLA BEAN * SALTED CARAMEL *
WHITE CHOCOLATE & RASPBERRY SWIRL *
HARRY'S SIGNATURE - CHOCOLATE, MACADAMIA NUT & TOFFEE *
6.00

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SEASONAL SORBETTO*

6.00

HARRY'S CHEESE PLATE

ST. STEPHEN (NEW JERSEY, COW),
LA PERAL AZUL (SPAIN, COW & SHEEP),
MIDNIGHT MOON (NETHERLANDS, GOAT),
BUCHERONDIN (FRANCE, GOAT),
SEVEN SISTERS (PENNSYLVANIA, COW),
MIXED FRUIT MOSTARDA, SPICED PECANS, RED GRAPES,
HONEY BUTTER CROUTONS, SWEET SPANISH FLATBREAD
18.95

PASTRY CHEF: JOHN COURTNEY

6/3/17

*GLUTEN FREE