

DESSERT MENU

CLASSIC CRÈME BRÛLÉE 7.5

SUGGESTED WINE: *La Fleur d'Or Sauternes* 10.25

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APPLE CRISP 8

WITH SALTED CARAMEL GELATO

SUGGESTED WINE: *Beringer Nightingale* 12.75

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ORGANIC MAINE BLUEBERRY COBBLER 8.5

WITH VANILLA GELATO

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BELGIAN CHOCOLATE GOURMANDISE 7.5

WARM TRUFFLE CENTER, PORT WINE SAUCE, CHANTILLY CREAM

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CRÈME BRULEE CHEESECAKE 8

AMARENA CHERRY SYRUP, CITRUS SALAD, HONEY-SESAME TUILE

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WHITE CHOCOLATE BREAD PUDDING 8.5

WHITE CHOCOLATE, BOURBON CARAMEL SAUCE

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SUGAR-FREE PEAR PASTRY 7.5

MASCARPONE, ANJOU PEAR, AGAVE, NATURAL CLOVER HONEY,
TOASTED ALMONDS, ORGANIC MAINE BLUEBERRY,
RASPBERRY AND STRAWBERRY SAUCES

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ARTISANAL CHEESE BOARD 15.95

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GELATO 6.5

VANILLA BEAN SALTED CARAMEL

HARRY'S SIGNATURE

WHITE CHOCOLATE RASPBERRY SWIRL

SORBET 6.5

BLUEBERRY MOJITO

BLACKBERRY THYME

GELATO AND SORBETS ARE HOMEMADE

HARRY'S IRISH COFFEE 7.5

JAMESON'S, CINNAMON SIMPLE SYRUP, HEAVY CREAM

PATRÓN XO COFFEE FLIGHT 10

PATRON XO CAFÉ, DARK COCOA & INCENDIO

*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:
DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT

PASTRY CHEF: BROOKE LOCKLEY