

## DESSERT MENU

### CLASSIC CRÈME BRÛLÉE 7.5

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

### APPLE CRISP 8

SALTED CARAMEL GELATO

SUGGESTED WINE: *Beringer Nightingale* 12.75

### CHOCOLATE-PEANUT BUTTER MOUSSE 8

CARAMEL CORN, CHOCOLATE SAUCE

### ORGANIC MAINE BLUEBERRY COBBLER 8.5

WITH VANILLA GELATO

### BELGIAN CHOCOLATE GOURMANDISE 8.5

WARM TRUFFLE CENTER, PORT WINE SAUCE, CHANTILLY CREAM

### LEMON CHEESECAKE 8

CITRUS CARAMEL SAUCE, CRUNCHY COOKIE

### PEACH PECAN BREAD PUDDING 8.5

PEACH GINGER COMPOTE, VANILLA CHANTILLY SAUCE

### SUGAR-FREE PEACH & BLUEBERRY TURNOVER 7.5

ALMOND MASCARPONE, PEACH COULIS

### ARTISANAL CHEESE BOARD 15.95

### GELATO 6.5

VANILLA BEAN      SALTED CARAMEL

HARRY'S SIGNATURE      COFFEE WALNUT

### SORBET 6.5

MANGO

\*GELATO AND SORBETS ARE HOMEMADE\*

### HARRY'S IRISH COFFEE 7.5

JAMESON, CINNAMON SIMPLE SYRUP, HEAVY CREAM

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

PASTRY CHEF: MICHAEL VANDERGEEST