

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

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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

•
SPICED PUMPKIN CHEESECAKE 8

CARAMEL PUMPKIN JUS

•
PEAR & RUM RAISIN BREAD PUDDING 8.5

VANILLA SAUCE

•
SUGAR-FREE ORGANIC MAINE BLUEBERRY &
MASCARPONE TURNOVER 7.5

CARDAMOM ORANGE CREAM SAUCE

•
ARTISANAL CHEESE BOARD 15.95

•
GELATO 6.5

VANILLA BEAN SALTED CARAMEL

HARRY'S SIGNATURE COFFEE

SORBET 6.5

PEAR

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
& BROOKE LOCKLEY