

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

WARM BITTERSWEET MOLTEN CAKE 8.5

TRUFFLE CENTER, PORT WINE SAUCE,
CHANTILLY CREAM

PEAR & RUM RAISIN BREAD PUDDING 8.5

CINNAMON GELATO

MASCARPONE CHOCOLATE CHIP CHEESECAKE 8.5

MANGO COULIS

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 • RASPBERRY

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 CHEFS: MICHAEL VANDERGEEST
& BROOKE LOCKLEY

12/15/17