

Dessert Menu

CLASSIC CRÈME BRÛLÉE 7.5

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

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WARM PEAR RUM RAISIN BREAD PUDDING 8.5

VANILLA GELATO, PEAR COULIS

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APPLE CRISP 8

SALTED CARAMEL GELATO

SUGGESTED WINE: *Beringer Nightingale* 12.75

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CHOCOLATE PEANUT BUTTER MOUSSE CAKE 7.5

PEANUT CRISP, CHOCOLATE SAUCE

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HARRY'S FRUIT SALAD 8

MIXED BERRIES, ORANGE, BLUEBERRY SAUCE,
YUZU-COCONUT MACAROON, CANDIED MACADAMIA NUTS

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WARM CHOCOLATE CAKE 8.5

RASPBERRY COMPOTE, VANILLA GELATO

SUGGESTED WINE: *Ferrari Carano Black Muscat* 12.00

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SPICED PUMPKIN CHEESECAKE 8.5

CRANBERRY COULIS, CANDIED PUMPKIN

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SUGAR-FREE ORGANIC MAINE BLUEBERRY & MASCARPONE TURNOVER 7.5

CARDAMOM ORANGE CREAM SAUCE

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ARTISANAL CHEESE BOARD 15.95

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GELATO 6.5

VANILLA BEAN • SALTED CARAMEL
MINT CHOCOLATE CHIP • HARRY'S SIGNATURE

SORBET 6.5

LEMON • SPICED 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 CHEFS: MICHAEL VANDERGEEST
& BROOKE LOCKLEY

11/23/18