

# Dessert Menu

CLASSIC CRÈME BRÛLÉE 7.5

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

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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 8.5

PEANUT CRISP, CHOCOLATE SAUCE

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CLASSIC COFFEE TIRAMISU 8.5

ORANGE TRES LECHES SAUCE

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WARM CHOCOLATE CAKE 8.5

CHOCOLATE BOURBON SAUCE, VANILLA GELATO,  
SPICY PECANS

SUGGESTED WINE: *FERRARI CARANO BLACK MUSCAT* 12.00

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VANILLA CHEESECAKE 8.5

GINGER MOLASSES CRUST, MAINE BLUEBERRY  
COMPOTE, ORANGE CHANTILLY CREAM,  
HAZELNUT CRISP

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LEMON CHIBOUST TART 8.00

RASPBERRY SORBET, ALMOND TUILE,  
RASPBERRY COMPOTE

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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  
HARRY'S SIGNATURE • COFFEE

SORBET 6.5

RASPBERRY • PASSION-THYME

\*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