

Dessert Menu

CLASSIC CRÈME BRÛLÉE 7.5

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

JERSEY PEACH BREAD PUDDING 8.5

VANILLA GELATO, PEACH COMPOTE

APPLE CRISP 8

SALTED CARAMEL GELATO

SUGGESTED WINE: *Beringer Nightingale* 12.75

CHOCOLATE PEANUT BUTTER MOUSSE CAKE 7.5

PEANUT CRISP, CHOCOLATE SAUCE

WARM CHOCOLATE CAKE 8.5

RASPBERRY COMPOTE, VANILLA GELATO

SUGGESTED WINE: *Ferrari Carano Black Muscat* 12.00

VANILLA CHEESECAKE 8.5

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

LEMON CHIBOUST TART 8

RASPBERRY SORBET, ALMOND TUILE,
RASPBERRY COMPOTE

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 • COFFEE
HARRY'S SIGNATURE • CINNAMON

SORBET 6.5

RASPBERRY • TROPICAL

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