

# Dessert Menu

## CLASSIC CRÈME BRÛLÉE 7.5

*SUGGESTED WINE:* La Tour Blanche Sauternes 10

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## CLASSIC CHEESECAKE 8

STRAWBERRY COMPOTE, FRESH STRAWBERRIES

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## BOURBON PEAR RAISIN BREAD PUDDING 8

SPICED CARAMEL SAUCE, CHANTILLY CREAM

*SUGGESTED WINE:* Hidalgo Pedro Ximenez, Jerez-Xérès-Sherry 11

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## CHOCOLATE PEANUT BUTTER MOUSSE CAKE 8

WARM 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 GOURMANDISE 8.5

RASPBERRY COMPOTE, VANILLA GELATO

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## SUGAR-FREE ORGANIC MAINE BLUEBERRY & MASCARPONE TURNOVER 7.5

CARDAMOM ORANGE CREAM SAUCE

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## GELATO 7

HARRY'S SIGNATURE  
VANILLA • SALTED CARAMEL

## SORBET 6.5

PEAR • RASPBERRY

\*GELATO AND SORBETS ARE HOMEMADE\*

## HARRY'S IRISH COFFEE 9

JAMESON WHISKEY, CINNAMON SIMPLE SYRUP, HEAVY CREAM

\*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:  
DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT

2/15/20