

# Dessert Menu

CRÈME BRÛLÉE 7.5

•

CLASSIC CHEESECAKE 8

STRAWBERRY COMPOTE

•

WARM CHOCOLATE GOURMANDISE 8.5

RASPBERRY COMPOTE, VANILLA GELATO

•

CITRUS THYME OLIVE OIL CAKE 7.5

CITRUS GLAZE, BLUEBERRY COMPOTE

•

KEY LIME PIE 7.5

RASPBERRY SAUCE, WHIPPED CREAM

•

ARTISANAL CHEESE BOARD 22.95

MARCONA ALMONDS, GRILLED BAGUETTE,  
HONEYCOMB, FIG JAM

•

GELATO 7

VANILLA • HARRY'S SIGNATURE •

RED VELVET • FIG & GOAT CHEESE

SORBET 6.5

MANGO

\*GELATO AND SORBETS ARE HOMEMADE\*

LIQUID DESSERTS

HARRY'S IRISH COFFEE 9

JAMESON WHISKEY, CINNAMON SIMPLE SYRUP, HEAVY CREAM

ESPRESSO MARTINI 11

ESPRESSO, ABSOLUT VANILLA, COFFEE LIQUEUR

## Coffee & Hot Tea

|  |   |
|--|---|
| La Colombe Corsica   | 4 |
| La Colombe Monte Carlo Decaf   | 4 |
| Espresso   | 4 |
| Cappuccino   | 5 |
| Mighty Leaf Hot Tea Selection  | 3 |
| Breakfast Americana, Organic Earl Gray,<br>Green Tea Tropical, Chamomile Citrus, Mint<br>Melange, African Nectar, Green Dragon |   |

## Ports & Dessert Wines

price reflects a 3 ounce pour

|                                 |     |
|---------------------------------|-----|
| Fonseca 10 Year Tawny Port      | 11  |
| Grahams 20 Year Tawny Port      | 17  |
| Smith Woodhouse LBV 2004        | 10  |
| Terra d'Oro Zinfandel Port      | 9   |
| Campbells Rutherglen Tokay      | 9.5 |
| Heinz Eifel Beerenauslese '16   | 9.5 |
| Domaine Lafage Rivesaltes Ambre | 12  |
| Petit Guiraud Sauternes '16     | 11  |
| Broadbent 5yr Madeira Reserve   | 9   |

## Cognacs

price reflects a snifter (2oz) pour

|                            |      |
|----------------------------|------|
| Hennessey VS               | 11   |
| Remy Martin VSOP           | 11   |
| Courvoisier VSOP           | 10.5 |
| Grand Marnier              | 9.5  |
| Larressingle Armagnac VSOP | 13   |
| Remy Martin XO             | 28   |