

# Dessert Menu

CRÈME BRÛLÉE 7.5

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CLASSIC CHEESECAKE 8

STRAWBERRY COMPOTE

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WARM CHOCOLATE GOURMANDISE 8.5

RASPBERRY COMPOTE, VANILLA GELATO

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CITRUS THYME OLIVE OIL CAKE 7.5

CITRUS GLAZE, BLUEBERRY COMPOTE

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KEY LIME PIE 7.5

RASPBERRY SAUCE, WHIPPED CREAM

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ARTISANAL CHEESE BOARD 22.95

MARCONA ALMONDS, GRILLED BAGUETTE,  
HONEYCOMB, FIG JAM

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GELATO 7

VANILLA • HARRY'S SIGNATURE •  
CHAI TEA

SORBET 6.5

MELON LIMEADE

\*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, Green Tea Tropical, Chamomile Citrus, Mint 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