

Dessert Menu

CLASSIC CRÈME BRÛLÉE 7.5

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

•
WARM PEAR RUM RAISIN BREAD PUDDING 8.5

VANILLA GELATO, PEAR COULIS

•
APPLE CRISP 8

SALTED CARAMEL GELATO

•
CHOCOLATE PEANUT BUTTER MOUSSE CAKE 7.5

PEANUT CRISP, CHOCOLATE SAUCE

•
HARRY'S FRUIT SALAD 8

MIXED BERRIES, ORANGE, BLUEBERRY SAUCE,
YUZU-COCONUT MACAROON, CANDIED MACADAMIA NUTS

•
WARM CHOCOLATE GOURMANDISE 8.5

RASPBERRY COMPOTE, VANILLA GELATO

•
CARAMELIZED VANILLA CHEESECAKE 8.5

BLACKBERRY COULIS, SPICED APPLE 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
MINT CHOCOLATE CHIP • HARRY'S SIGNATURE
PRUNE ARMAGNAC

SORBET 6.5

RASPBERRY • PINK GRAPEFRUIT

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

1/19/2019