

Dessert Menu

CLASSIC CRÈME BRÛLÉE 7.5

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

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CHOCOLATE PEANUT BUTTER MOUSSE CAKE 8

PEANUT CRISP, CHOCOLATE SAUCE

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STRAWBERRY SHORTCAKE 8

STRAWBERRY RHUBARB COMPOTE, FRUIT COULIS

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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

SUGGESTED WINE: *Ferrari Carano Black Muscat* 12.50

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CARAMELIZED VANILLA CHEESECAKE 8.5

BLACKBERRY COULIS, SPICED APPLE COMPOTE

SUGGESTED WINE: *Yalumba Antique Tawny* 10.00

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SUGAR-FREE ORGANIC MAINE BLUEBERRY &

MASCARPONE TURNOVER 7.5

CARDAMOM ORANGE CREAM SAUCE

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ARTISANAL CHEESE BOARD 15.95

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GELATO 7

VANILLA BEAN • SALTED CARAMEL

HARRY'S SIGNATURE • PRUNE ARMAGNAC

SORBET 6.5

ORANGE • STRAWBERRY-RHUBARB

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 CHEF: MICHAEL VANDERGEEST

4/24/19