

Dessert Menu

CLASSIC CRÈME BRÛLÉE 7.5

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

STRAWBERRY SHORTCAKE 8

STRAWBERRY RHUBARB COMPOTE, FRUIT COULIS

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

SUGGESTED WINE: *Ferrari Carano Black Muscat* 12.50

LEMON & TOFFEE CHEESECAKE 8.5

BLUEBERRY COULIS & COMPOTE

CHOCOLATE PEANUT BUTTER MOUSSE CAKE 8

WARM CHOCOLATE SAUCE

SUGAR-FREE ORGANIC MAINE BLUEBERRY & MASCARPONE TURNOVER 7.5

CARDAMOM ORANGE CREAM SAUCE

ARTISANAL CHEESE BOARD 16.95

GELATO 7

HARRY'S SIGNATURE • SALTED CARAMEL
VANILLA BEAN • CARAMEL-CHOCOLATE
VANILLA-STRAWBERRY SWIRL

SORBET 6.5

STRAWBERRY-RHUBARB • PEACH

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

8/24/19