

DESSERTS

PUMPKIN SPICE BREAD PUDDING

WHITE CHOCOLATE CARDAMOM SAUCE,
VANILLA BEAN GELATO,
PECAN PRALINE

8.25

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APPLE CIDER CHEESECAKE

CINNAMON SYRUP, SPICE COOKIE CRUMBLE, APPLE CHIP

8.95

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LEMON MERINGUE TART

RASPBERRY SAUCE, MERINGUE COOKIE, FRESH LEMON THYME

8.95

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HARRY'S BELGIAN CHOCOLATE TRUFFLE CUPCAKE

CRÈME ANGLAISE & RASPBERRY SAUCE

8.95

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CRÈME BRÛLÉE*

7.25

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WARM APPLE CRISP

SALTED CARAMEL GELATO

7.50

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BERRIES & CREAM*

FRESH SEASONAL BERRIES, ORANGE CHANTILLY

6.50

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HOUSE MADE GELATO

VANILLA BEAN * SALTED CARAMEL *

COFFEE*

HARRY'S SIGNATURE - CHOCOLATE, MACADAMIA NUT & TOFFEE*

6.00

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SEASONAL SORBETTO*

6.00

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HARRY'S CHEESE PLATE

MOSES SLEEPER (VERMONT, COW),
TALEGGIO (ITALY, COW),
MIDNIGHT MOON (NETHERLANDS, GOAT),
ROQUEFORT (SOUTHERN FRANCE, SHEEP),
PETIT CANTAL (CENTRAL FRANCE, COW)

ACCOMPANIMENTS:

QUINCE PASTE, SPICED PECANS, RED GRAPES,
HONEY BUTTER CROUTONS, SWEET SPANISH FLATBREAD

15.95

PASTRY CHEF: JOHN COURTNEY

10/29/17

*GLUTEN FREE