

HARRIS[®] RANCH

RESORT

Dessert Menu

We are a specialized bakery with many artisanal confections.
We take pride in sourcing local ingredients to
create tempting seasonal additions to our menu.
100% of our buns, pies, cakes & desserts are
baked daily from scratch in our bakery.

Sweets...8.95

ALMOND BOURBON BREAD PUDDING*

Rich Almond Bread Pudding served with House-made Vanilla Bean Ice Cream,
garnished with toasted Almonds & drizzled with White Chocolate Bourbon Sauce

TRADITIONAL NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, Chocolate Mousse, Fresh Strawberry

GF LEMON BAR

Gluten Free Lemon Bar served with Whipped Cream,
Candied Lemon Peel, fresh Berries & Berry Compote

CHOCOLATE MOUSSE CAKE*

Chocolate Cake layered with Chocolate Mousse Filling &
White Chocolate Buttercream Frosting with an outer layer of toasted Almonds

CARROT CAKE*

Classic Cream Cheese Frosting, toasted Almonds & Caramel Sauce drizzle
served with House-made Vanilla Bean Ice Cream

RUM CHATA CRÈME BRÛLÉE*

Rum Chata Crème Brûlée served with fresh Berries & a Pistachio Biscotti

STONE FRUIT & BERRY TRIFLE*

Stone Fruit Gelee with Nectarines, Peaches & Raspberries,
Honey Lady Fingers, Whipped Cream and a Pistachio Crumble

PEACH COBBLER*

Spiced warm Peaches served with Streusel & topped with
House-made Vanilla Bean Ice Cream, Caramel & Cinnamon

NECTARINE & BLUEBERRY TART*

Almond Tart covered with Whipped Mascarpone, topped with
Apricot glazed fresh sliced Nectarines & Blueberries

GF "Gluten Free" designations are based on information provided by our ingredient suppliers.

Warning: Normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities. Avoid toast, biscuits cheese rolls, croutons and oyster crackers, as these accompaniments are not gluten free. *Please inform your server of any allergies when ordering.

09.05.2023

House-made Ice Cream & Sorbet...6.95

All of our frozen desserts include a House-made Cookie, baked fresh daily. (Cookies are not Gluten Free.)

CHOCOLATE ICE CREAM

VANILLA ICE CREAM

PISTACHIO ICE CREAM

WATERMELON SORBET

After Dinner Cocktails

HARRIS RANCH ESPRESSO MARTINI... 14

Effen Espresso Vodka, Baileys & Cream, topped with Espresso Beans

IRISH COFFEE... 11

*A blend of Baileys & Jameson Whiskey with your choice of Coffee,
Topped with Whipped Cream & Cocoa Powder*

KEOKE COFFEE... 11

*Kahlua & Cream de Cacao with a little Brand & your choice of Coffee,
Topped with Whipped Cream & Cinnamon*

Dessert & Port Wine by the Glass

FICKLIN VINEYARD,

Estate Bottled, "Old Vine", Madera, Tinta Port... 10

FONSECA,

Portugal, "Bin^{NO} 27" Porto... 11

SAVIEZ VINEYARDS,

Muscat Canelli, California, 2007... 8

TERRA D'ORO,

Amador County, Zinfandel Port... 10

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