

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

BANANA PECAN BREAD PUDDING*

Rich Banana Bread Pudding served with a House-made Vanilla Ice Cream, garnished
with toasted Pecans & drizzled with a White Chocolate Rum 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

ORANGE & WHITE CHOCOLATE CRÈME BRÛLÉE*

Orange & White Chocolate Crème Brûlée served with a Cranberry Pistachio Biscotti & Assorted Berries

PUMPKIN CHEESECAKE*

Pumpkin Cheesecake served with spiced Whipped Cream, toasted Pumpkin Seeds & Caramel Sauce

APPLE COBBLER*

Spiced Apples baked with Streusel & topped with House-made Vanilla Ice Cream,
Cinnamon & a Caramel Drizzle

BLACK FOREST CAKE

Moist Chocolate Cake filled with Dark Cherries & Whipped Cream,
Finished with Buttercream Frosting, Dark Chocolate Shavings & a Chocolate Sauce

PETITE PUMPKIN BUNDT CAKE*

Pumpkin Bundt Cake with Cream Cheese Icing & toasted Pumpkin Seeds, served with
House-made Vanilla Ice Cream & Caramel Sauce

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.*

10.03.2023

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

POMEGRANTE HIBISCUS 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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