

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 Ice Cream & Chocolate Bourbon Sauce

TRADITIONAL NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, Chocolate Mousse, Fresh Strawberry

GF LEMON CHEESECAKE

*Gluten Free Coconut Cookie Crust, Lemon Cheesecake filling, Whipped Cream
& Candied Lemon Peel, served with Berry Coulis*

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*

RASPBERRY CRÈME BRÛLÉE*

*Vanilla Bean Crème Brûlée baked with Macerated Raspberries &
served with an Almond Biscotti & fresh Berries*

APPLE COBBLER*

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

STRAWBERRY WHITE CAKE

*Moist Strawberry Cake filled with Strawberry Compote & Whipped Cream. Finished with
Swiss Meringue Buttercream & Pink Chocolate Shavings, served with Berry Coulis*

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.*

02.06.2024

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

BLOOD ORANGE SORBET

Served with a dehydrated Chocolate dipped Blood Orange, Raspberries & a Mint Sprig

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

TERRA D'ORO,

Amador County, Zinfandel Port... 10

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3.11.2024