

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.

FEATURING DRISCOLL'S STRAWBERRIES!

STRAWBERRIES & CREAM... 5.95

Driscoll's California Fresh Strawberries topped with Whipped Cream

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

Ⓞ 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*

ORANGE WHITE CHOCOLATE CRÈME BRÛLÉE*

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

BLUEBERRY COBBLER*

*Warm Blueberry Cobbler baked with Streusel, topped with
House-made Vanilla Bean Ice Cream, Cinnamon & a Berry Coulis*

NAKED LEMON CAKE

*Moist Lemon Cake, Hurley Farms Napa Valley Lemon Curd &
Cream Cheese Frosting, served with Berry Coulis*

Ⓞ "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.*

05.16.2024

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