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*the* **GRILL**  
AT HARRYMAN HOUSE

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DESSERT MENU

PASTRY CHEF RENÉE KOZAK

CARAMEL BUDINO \$9.25

( *Italian for pudding* ) layers of chocolate cookie crust, caramel pudding, and thick caramel sauce finished with whipped cream and chocolate cookie

CARROT CAKE \$8.25

an individual carrot cake made with carrots, walnuts, pineapple, and coconut topped with lemon mascarpone and chopped nuts

CRÈME BRÛLÉE \$8.25

traditional silky vanilla custard topped with a caramelized brown sugar crust

JO JO'S CHOCOLATE TEMPTATION \$9.25

individual rich chocolate cake with a warm runny chocolate center served with vanilla ice cream

CHEESECAKE OF THE DAY \$8.25

creamy cheesecake flavored to match the season

CINNAMON CHURROS \$7.50

churros pastries fried and tossed in cinnamon sugar and served with a chocolate dipping sauce

CHOCOLATE CHIP COOKIE PLATE \$6

three warm housemade chocolate chip cookie  
( *served with a scoop of ice cream \$9* )

APPLE CROSTADA \$9.25

a rustic tart made to order in our brick oven in a pastry crust with sautéed Granny Smith and Red Delicious apples, cinnamon, sugar, and brown sugar served with Maker's Mark Butter Pecan Ice Cream

ICE CREAMS AND SORBETS \$8.25

Taharka Brothers Vanilla, Maker's Mark Butter Pecan, Ice Cream of the Day, and a Sorbet of the Day

ESPRESSO \$4.25

or

CAPPUCCINO \$4.75