

# Gross

CONFECTION BAR

## the taste

**cherries, chocolate & coffee \$9**

brownie/ triple chocolate pudding / chocolate micro-cake / cherry jam / cacao nib nougatine / coffee cremeux

**summer berry profiterole \$9**

berry compote / amaretto cream / almond-orange Florentine / raspberry coulis / white chocolate lime crumb

**citrus goat cheese cheesecake \$9**

citrus curd / candied kumquats / orange powder / white chocolate pearls

**vanilla buttermilk panna cotta \$9**

pistachio Financier / yuzu gel / roasted strawberries / coconut crunch

**brown butter carrot cake \$9**

smoked graham cracker crumb / espresso tuile / tonka bean creme anglaise / apricot vanilla jam

**TASTING BOARD \$42**

all of the above desserts

**ice creams and sorbets are available by the scoop. ask you server for todays flavors. \$4 per scoop**

**cheese and charcuterie \$30**

**just cheeses \$16**

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**cheese**

vermont shepard invierno- raw cow & sheep milk ,firm, VT

capriole sophia - goat milk, soft, IN

jasper hill Farm bayley hazen blue - raw cow milk, VT

**charcuterie**

asmallgood wagu bresaola, ME

olympia provisions Finocchiona, OR

asmallgood lonza, ME

**accoutrements**

Fig jam, soy marinated mushrooms, house sourdough crostini,

roasted scallion & cucumber pickles, roasted red onion jam

## the set list

**gross confection mess \$17**

Fudge cake / dark chocolate mousse / salted caramel mousse / pearls / toasted fluff / caramel corn / hazelnut meringue

**vanilla crème caramel \$13**

maple honey granola / peach - cara cara orange compote

**chocolate mascarpone torte \$16**

butterscotch / milk chocolate pecans / coffee ice cream

**butter toasted pound cake \$13**

dried fruit compote / tuaca sabayon gratin / cinnamon rice pudding / buttermilk ice cream / sunflower seed brittle

**chocolate, peanut & coconut \$15**

brown butter coconut macaroon / peanut butter mousse / peanut brittle / chocolate ice cream / dulcex cremeux

**honey semifreddo \$13**

breton pastry / bourbon banana pudding / rye-hazelnut crunch / malt whipped cream

**ENTOURAGE BOARD \$58**

select any four (4) different desserts from the above list

**coffee and tea**

Coffee by Design Gross Confection Bar blend \$4

Espresso \$4 /\$6 Cappuccino \$7 cold brew \$4.75/\$6

Harney & Son Teas \$4

**-please notify your server of any allergies**

**-we politely decline substitutions or modifications**

# cocktails

<b>block party</b>	<b>\$13</b>
blanco tequila / aperol / rhubarb / lime	
<b>queen bee</b>	<b>\$13</b>
batson gin / lavender / honey / lemon	
<b>verde little secret</b>	<b>\$13</b>
rum / ancho Reyes poblano / lime	
<b>soleggiata spritz</b>	<b>\$13</b>
limoncello / dolin dry / lemon / prosecco	
<b>kentucky roy</b>	<b>\$12</b>
bourbon / luxardo / barrel aged bitters / cola	
<b>chocolate martini</b>	<b>\$14</b>
valrhona caribe / rye / amaro dell'etna	
<b>espresso martini</b>	<b>\$13</b>
coffee by dsign espresso / rum / zucca rabarbaro	

# wine

	glass	bottle
<b>reds</b>		
treana cabernet sauvignon	\$13	\$38
contour pinot noir	\$12	\$38
ogier cote de rhone artesis	\$12	\$38
<b>rose</b>		
figuiere	\$12	\$38
<b>bubbles</b>		
st. hillaire (750ml)	\$13	\$38
victorieux brut tradition (375ml)	\$16	\$38
chandon rose (187ml)		\$12
prosecco	\$10	
<b>whites'</b>		
evolucio Furmint	\$8	\$26
zion dolev muscato	\$9	\$30
drumheller chardonnay	\$8	\$28
la craie vouvray	\$13	\$38
Madonna Kabinet	\$9	\$30

# no booze

<b>just a little less</b>	<b>\$6</b>
house made tonic / lime	
<b>shruberry</b>	<b>\$8</b>
rotating house made shrub / soda water	
<b>lemonade</b>	<b>\$4</b>
<b>fevertree ginger ale</b>	<b>\$4</b>
<b>fevertree tonic water</b>	<b>\$4</b>

# drafts - cans

<b>white</b>	<b>\$9</b>
allagash brewing, portland, me	
<b>saccarappa</b>	<b>\$9</b>
mast landing, westbrook, me	
<b>gunner's daughter</b>	<b>\$9</b>
mast landing, westbrook, me	
<b>prosecco</b>	<b>\$10</b>
montelvini	
<b>on point pilsner (can)</b>	<b>\$9</b>
fore river, portland, me	
<b>little havana (can)</b>	<b>\$9</b>
barreled souls, biddeford, me	

# cider

<b>eden sparkling dry, VT</b>	<b>\$12</b>
6 oz glass	
<b>stowe cider - tips up, VT</b>	<b>\$9</b>
16 oz can	
<b>artifact - slow down</b>	<b>\$9</b>
16 oz can	

# dessert wines

chateau guiraud, 1er cru classe, sauternes	\$17
buller & son fine muscat	\$9
del cerro vin santo	\$12
marenco brachetto d'acqui	\$9
perrin beaumes des venise	\$10
vinedo de los vientos 'alcyone'	\$9
anselmi i capitelli passito bianco	\$12
eden heirloom ice cider	\$14
carol shelton late harvest zinfandel	\$10

# ports, sherry & madeira

smithwoodhouse 20yr tawny port	\$15
dow 10yr tawny port	\$10
cristina oloroso	\$9
noe px (vors)	\$18
st. eufemia ruby port	\$7
ferreira white port	\$7
broadbent 10yr malmsey	\$10
fonseca late bottle vintage port	\$9

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**GIFT CARDS AVAILABLE**



207-956-7208  
 172 Middle St., Portland, ME 04101 --- DINING ROOM  
 57 Exchange St., Portland, ME 04101 --- BAKERY  
 DINING ROOM FROM 5PM  
 BAKERY 8:00AM - 3PM  
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