

# Gross

CONFECTION BAR

## the taste

**chocolate cremeux** **\$13**

chocolate micro cake / candied cacao nibs / spicy candied peanuts / cacao nib-tonka bean ice cream

**apple crisp profiterole** **\$12.50**

caramel rosemary apples / calvados mousse / caramel sauce / vanilla ice cream / brown sugar oat crumb

**goat cheese cheesecake** **\$12.50**

maine blueberry compote/ brown butter crumb / blackberry-fig sorbet

**double chocolate mousse** **\$12.50**

gingerbread microcake / blood orange gelée / white chocolate pearls / vanilla bean tuile

**dark roast coffee custard** **\$12.50**

mandarinquat-orange jam / pumpkin seed brittle

**the triplet** **\$35**

select any three (3) different desserts from the above list

**TASTING BOARD** **\$60**

all of the above desserts

**ice creams and sorbets**

**\$5 per scoop**

**cheese and charcuterie** **\$35**

**just cheeses** **\$18**

**just charcuterie** **\$18**

**cheese**

valençay - ash - goat's milk, soft, FR

upland cheese co. - pleasant ridge reserve - cow's milk, WI

gorgonzola picante - blue veined - cow's milk, Italy

**charcuterie**

asmallgood lonza, ME

babettes table Finocchiona, VT

asmallgood cider brined coppa, ME

**accoutrements**

marinated mushrooms, sourdough crostini, membrillo,

giardiniera, hot honey

## the set list

**brownie sundae baked alaska** **\$18**

pistachio ice cream / chocolate magic shell / raspberry crunch / chocolate butterscotch / toasted meringue

**the irish goodbye** **\$16.75**

guinness stout cake/ baileys irish creme anglaise/ toasted almond crumb/irish whiskey ice cream/ brown sugar crispy meringue

**dark chocolate & caramel torte** **\$18**

chocolate sauce / maple pecan granola / chocolate crumb / amarena cherries / brown butter caramel ice cream / bourbon sabayon

**meyer lemon-pear verrine** **\$16.75**

white chocolate-meyer lemon panna cotta/ hazelnut financier/ meyer lemon-pear compote/ toasted hazelnut bark

**key lime pie pavlova** **\$16.75**

vanilla creme anglaise / key lime mousse / graham cracker nougatine / citrus supremes / meyer lemon sherbet / vanilla roasted pineapple

**gross confection mess** **\$18**

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

**ENTOURAGE BOARD** **\$68**

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

**affogato** **\$8**

espresso and your choice of ice cream

**coffee, tea and hot chocolate**

Coffee by Design Gross Confection Bar blend \$4

espresso \$6 cappuccino \$7 cold brew \$6

Harney & Son Teas \$4

Valrhona hot chocolate -housemade marshmallow \$8

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

**-we politely decline substitutions or modifications**

a 3% fair wage fee is added to every bill. this is not a gratuity and it is distributed to our non-tipped kitchen staff.

# cocktails

**flannel crush** \$13  
bourbon / pomegranate / ginger / honey

**first frost** \$13  
empress gin / clove / coconut / lemon

**bluzu fizz** \$14  
tequila / blackberry / yuzu / tonic

**chocolate martini** \$15  
valrhona caribe / rye / amaro dell 'etna

**espresso martini** \$14  
coffee by design espresso / rum / zucca rabarbaro

**thai and stop me** \$13  
thai tea / pineapple rum / coconut milk

**pb & j** \$13  
peanut butter whiskey / chambord / chocolate bitters

# wine

glass bottle

## reds

roth cabernet sauvignon	\$14	\$56
pike road pinot noir	\$10	\$32
ogier cote de rhone artesis	\$12	\$38

## rose

Tintero	\$12	\$38
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## bubbles

st. hillaire (750ml)	\$13	\$38
Fleury champagne (375ml)		\$58
chandon rose (187ml)		\$14
prosecco	\$10	

## whites

evolucio Furmint	\$9	\$26
zion dolev moscato	\$10	\$30
drumheller chardonnay	\$9	\$28
thanisch kabinet	\$10	\$30
mary taylor dao	\$13	\$38

# no booze

**shrub** \$8  
rotating house made shrub / soda water

**boylans root beer** \$5  
**boylans root beer float** \$10

**fevertree yuzu lime** \$5  
**fevertree ginger ale** \$5

# drafts

**curieux** \$9

allagash brewing, portland, me

**windbreaker IPA** \$9

mast landing, westbrook ,me

**champ lager** \$9

mast landing, westbrook, me

**prosecco** \$10

montelvini

# cans

**speakeasy - barreled souls, ME**  
\$10

16 oz can

**gunner's daughter - mast landing**  
\$10

16 oz can

**stowe cider - tips up, VT** \$10

16 oz can

**artifact - slow down** \$10

16 oz can

**artifact - by any other name, MA** \$10

# dessert wines

chateau guiraud, 1er cru classe, sauternes	\$17
buller & son fine muscat	\$10
marengo brachetto d'acqui	\$10
royal tokai (5 puttonyos)	\$17
anselmi i capitelli passito bianco	\$12
eden heirloom ice cider	\$14
carol shelton late harvest zinfandel	\$10
del cerro vin santo di montepulciano	\$12
heinz eifel eiswein	\$12

# ports, sherry & madeira

smithwoodhouse 20yr tawny port	\$15
dow 10yr tawny port	\$10
crisina oloroso	\$10
noe px (vors)	\$18
Ferreira ruby port	\$8
Ferreira white port	\$8
broadbent 10yr malmsey	\$10
Fonseca late bottle vintage port	\$10

Please notify your server of any allergies

**GIFT CARDS AVAILABLE**



GROSSCONFECTIONBAR.COM

DINING ROOM FROM 5PM  
BAKERY 8:00AM - 3PM

DINING ROOM  
172 Middle St., Portland, ME 04101 ---  
57 Exchange St., Portland, ME 04101 --- BAKERY

207-956-7208