



cheese and charcuterie \$42

just cheeses \$24

blakesville - pecuri in i vigne- sheep's milk, WI
cabot - aged clothbound cheddar - cow's milk, VT
bayley hazen blue - blue veined - raw cow's milk, VT

just charcuterie \$24

asmallgood pork lonza, ME
salt & twine, saucission sec salami, MA
asmallgood beef culatello, ME

included accoutrement

sourdough crostini, housemade pickles, cherry mostarda, hot honey, sweet & spicy nuts

the taste

double chocolate cremeux \$15.50

peanut butter mousse / milk chocolate covered peanuts / fudge
brownie bits / cacao nib tuile / peanut brittle

*vanilla bean cheesecake \$15

pink peppercorn / brown butter crumb / raspberry rhubarb
sorbet

strawberry semifreddo \$15

lemon earl grey crumble / vanilla mousse / blueberry ginger
compote

carrot cake \$15

espresso caramel tuile / dried fruit compote / toffee sauce /
graham crumble / berry rhubarb sorbet

chocolate cake \$15.50

dulce de leche panna cotta / almond brittle / chocolate orange
crumb / caramel ice cream

the triplet \$42

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

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ice creams and sorbets

\$6 per scoop ask your server

magic shell \$1.50

affogato \$9

espresso and your choice of ice cream

the set list

olive oil & citrus panna cotta \$19

yuzu / grapefruit / blood orange / cara cara oranges / mandarin
orange sorbet / toasted olive oil micro cake

*chocolate caramel torte \$20

butterscotch chocolate sauce / chocolate crumb / amarena
cherries/ bourbon sabayon / hazelnut semifreddo

crumb brûlée \$19

caramel / snickerdoodle maple oat crumb / whipped dulcay
cremeux

warm brown butter cake \$19

seasonal roasted fruit / caramel sauce / vanilla bean ice cream /
30 month aged parmigiano reggiano

gross confection mess \$20

fudge cake / chocolate mousse / caramel mousse / toasted fluff
hazelnut meringues / caramel popcorn / chocolate pearls /
fudge sauce

ENTOURAGE BOARD \$75

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

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coffee & tea

Coffee by Design Gross Confection Bar blend \$4.50
espresso \$6 cappuccino \$7 Harney & Son Teas \$4

*indicates dessert is gluten free

please notify your server of any allergies

**we politely decline substitutions or
modifications**

a 5% fair wage fee is added to every bill. this is not a gratuity. it is distributed to our non-tipped kitchen staff