



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, saucisson sec salami, MA
asmallgood beef culatello, ME

included accoutrement

sourdough crostini, ramp pickled fiddleheads, dried fruit compote, hot honey, sweet & spicy nuts

the taste

double chocolate cremeux (CN) \$15.50

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

*orange creamsicle crumb brûlée \$15

vanilla crumb / blueberry rhubarb sorbet

strawberry semifreddo \$15

lemon earl grey crumble / vanilla mousse / blueberry ginger
compote

passion fruit chiffon cake \$15

strawberry jelly/ coconut oat crunch/ passion fruit fluid gel/
lychee cremeux / sweetened condensed ice milk

chocolate cake (CN) \$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

.....

ice creams and sorbets

\$6 per scoop ask your server

magic shell \$1.50

affogato \$9

espresso and your choice of ice cream

* indicates dessert is gluten free

(CN) CONTAINS NUTS

please notify your server of any allergies

the set list

basil olive oil cake (CN) \$19

lemon curd / brown butter crumb / blueberry coulis /
strawberry lemon basil sorbet / fresh basil

*chocolate caramel torte \$20

butterscotch chocolate sauce / chocolate crumb / amarena
cherries/ bourbon sabayon / mint chocolate chip ice cream

chocolate coconut cream tart (CN) \$19

almond crust / cardamom rice pudding / snickerdoodle crumb /
banana semifreddo / caramelized banana

warm brown butter cake \$19

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

gross confection mess (CN) \$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

.....

coffee & tea

Coffee by Design Gross Confection Bar blend \$4.50

espresso \$6 cappuccino \$7 Harney & Son Teas \$4

**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