



cheese and charcuterie \$42

just cheeses

\$24

damselfly - goat camembert- goat milk, PA
jake's - aged gouda - raw cow's milk, NY
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

housemade crackers, za'atar pickles, dried fruit compote, hot honey, sweet & spicy nuts

the taste

cookies and cremeux

\$15.50

fudge covered chocolate chip and reverse chocolate chip cookie bits / bing cherry jam / vanilla sweet cream pour over

*sweet corn custard (CN)

\$15

vanilla crumb / almond sorbet

yuzu semifreddo

\$15

lemon earl grey crumble / vanilla mousse / blueberry ginger compote

passion fruit chiffon cake

\$15

strawberry raspberry 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 / white peach raspberry sorbet / fresh basil

chocolate caramel torte

\$20

amarena cherries / vanilla-arabica coffee sabayon / coffee caramel sauce / cocoa nib crunch / espresso tuile / mascarpone ice cream

frozen peach parfait

\$19

peach mousse / yuzu cake / fresh raspberries / honey chantilly / yuzu gel / cherry meringue

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