



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, saucisson sec salami, MA
asmallgood beef culatello, ME

included accoutrement

sesame 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 / dried cherry compote / vanilla sweet cream pour over

tahitian vanilla bean custard \$15

snickerdoodle crumb / dark chocolate sorbet

peach semifreddo \$15

lemon earl grey crumble / vanilla mousse / black and blueberry ginger compote

coconut sponge cake \$15

maine blackberries / coconut oat crunch / kalamansi fluid gel / 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

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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

* indicates dessert is gluten free

(CN) CONTAINS NUTS

please notify your server of any allergies

the set list

blueberry plum upside down cake \$19

lemon curd / brown butter crumb / blueberry coulis / corn ice cream / fresh basil

chocolate caramel torte \$20

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

frozen peach parfait \$19

peach mousse / yuzu cake / fresh raspberries / honey chantilly / yuzu gel / vanilla 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

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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