

cheese and charcuterie

iust cheeses

jasper hill Farm - harbison - cow's milk - bloomy rind, VT jake's - aged gouda - raw cow's milk, NY great hill blue - blue veined - raw cow's milk, MA

iust charcuterie

\$26

\$22

\$21

\$21

\$22

asmallgood pork lonza, ME salt & twine, hot calabrian salami, MA asmallgood, Finocchiona, ME

he set list

chocolate caramel torte

warm brown butter cake

gross confection mess (CN)

seared banana cake

vanilla 'apple crisp' crumb brûlée \$21

amarena cherries / vanilla-arabica coffee sabayon / coffee

poached pears / caramelized bananas / ginger toffee sauce/ walnut shortbread crumb / mascarpone-creme Fraiche ice

seasonal roasted Fruit / caramel sauce / vanilla bean ice cream /

Fudge cake / chocolate mousse / caramel mousse / toasted Fluff

caramel sauce / cacoa nib crunch / caramel ice cream

included accoutrement

sesame crackers, pickles, dried fruit compote, hot honey, sweet & spicy nuts

oat crisp topping

cream

Fudge sauce

the taste

double chocolate cremeux

coffee gelée / chocolate crumb / pumpkin spice cake / vanilla sweet cream pour over

*tahitian vanilla bean custard \$16.50

snickerdoodle crumb / dark chocolate sorbet

*lemongrass panna cotta

\$16.50

blood orange / kalamansi-lemon granita / crispy meringues

yuzu cake

\$16.50

yuzu gel / lemon earl grey crumb / raspberry compote / coconut lime sorbet

chocolate cake (CN)

\$17

hazlenut praline mousse / apricot caramel / chocolate orange crumb / earl grey ice cream

the triplet

\$46

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

ENTOURAGE BOARD

30 month aged parmigiano reggiano

\$83

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

hazelnut meringues / caramel popcorn / chocolate pearls /

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

coffee & tea

Coffee by Design Gross Confection Bar blend \$5 espresso \$6 cappuccino \$7 Harney & Son Teas \$5 Hot Chocolate with Madagascar Vanilla Marshmallow \$9

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