



cheese and charcuterie \$48

just cheeses \$26

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

just charcuterie \$26

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

included accoutrement

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

the taste

cannoli style profiterole (CN) \$17

pistachio ricotta filling / toasted pistachios / chocolate sauce /
chocolate sorbet / dark chocolate powder

spiced pumpkin cheesecake \$16.50

gingersnap crumb / cranberry sorbet

*lemongrass panna cotta \$16.50

cara cara oranges / mandarins / chocolate granita / crispy
meringues

yuzu cake \$16.50

yuzu curd / coconut oat crunch / blueberry-ginger compote /
coconut mousse

chocolate cake (CN) \$17

hazelnut praline mousse / apricot caramel / chocolate orange
crumb / caramel ice cream

the triplet \$46

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

vanilla 'apple crisp' crumb brûlée \$21

oat crisp topping

*chocolate caramel torte \$22

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

warm sticky toffee pudding (CN) \$21

candied pecans / warm mulled cider / toffee sauce /
cinnamon-cardamom ice cream

warm brown butter cake \$21

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

gross confection mess (CN) \$22

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

ENTOURAGE BOARD \$83

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

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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