



cheese and charcuterie

\$42

just cheeses

\$20

jasper hill farm - harbison - cow's milk - bloomy rind, VT
30 month aged parmigiano reggiano, Italy

just charcuterie

\$26

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

included accoutrement

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

the taste

the set list

goat cheese cheesecake \$16.50
brown butter crumb / mandarin orange sorbet

tonka-vanilla crumb brûlée \$21

coconut oat crunch / coconut lime sorbet

espresso panna cotta \$16.50
dulcey cremeux / cocoa crumb / vanilla tuile

chocolate caramel torte \$22

chocolate peanut butter sauce / toasted marshmallow /
graham cracker crumb / cookies n' cream ice cream

lemon cake \$16.50
lemon curd / strawberry pineapple compote / vanilla
meringues

carrot cake (cn) \$21

candied pecans / toffee sauce / honey ricotta ice cream

chocolate cake (cn) \$17
almond praline mousse / apricot caramel / snickerdoodle
crumb / caramel ice cream

warm brown butter cake \$21

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

the triplet \$46
select any three (3) different desserts from the above
list

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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ice creams and sorbets
\$6 per scoop ask your server
magic shell \$1.50
affogato \$9
espresso and hazelnut or caramel ice cream

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**

GIFT CARDS AVAILABLE!

* indicates dessert is gluten free

(cn) CONTAINS NUTS

please notify your server of any allergies

a 5% Fair wage fee is added to every bill. this is not a gratuity. it is distributed to our non-tipped kitchen staff