

## **CHOCOLATE SELECTIONS**

**\$5 for a piece of heaven!**

### **Sarah's Candies**

*chocolatier*

#### **Mini Tortues**

A classic Turtle made bite-size! Creamy caramel and a crispy pecan center enrobed with dark or milk chocolate.

#### **Chocolate Delights**

These delightful candies are created from clusters of caramelized almond batons, roasted pistachios and crispy rice mixed with dark, milk or white chocolate.

#### **Champagne Truffle**

A luxurious truffle made with a blend of 64% dark chocolate and Champagne. Enjoy with a glass of your favorite sparkling wine and make a toast to the finer things in life.

#### **Chocolate Covered Candied Orange Peels**

The tangy sweetness of candied orange peels make a perfect accompaniment to dark chocolate.

#### **Dark Chocolate Truffle**

A rich, velvety chocolate ganache covered in 64% dark chocolate is as special as it is simple.

#### **Passion Fruit Truffle**

64% dark chocolate envelops a Passion fruit and milk chocolate ganache center.

#### **Royaltine**

Dark or milk chocolate blended with crispy Feuilletine wafers and caramelized almonds.

#### **White Chocolate Truffle**

This is an elegant truffle made from pure cocoa butter and cream. Sweet, silky and delicious.

#### **Pistachio Truffle**

The sweet, nutty flavors of pistachio accent this beautiful, 64% dark chocolate truffle.

### **Gail Ambrosius**

*Chocolatier*

#### **Espresso Bean atop Arriba Dark Chocolate**

Arriba cocoa beans are grown solely at a sustainable farm in Ecuador to produce a dark chocolate perfumed with Jasmine and orange blossom. Much like wine and cheese, the flavors of chocolate and coffee is a most satisfying taste experience.

#### **Lucille's Vanilla Comfort**

Named after Gail's mother, this chocolate is an ode to the people and experiences that bring comfort to our lives. The partnership of luscious, dark chocolate and the soothing flavor of vanilla create a perfect harmony.

#### **Raspberry topped with Crushed Roasted Cacao Beans**

Semi-sweet chocolate, raspberry puree and Chambord liqueur is enough to make this a masterpiece of decadence. Topped with crushed roasted cacao beans, this a piece of perfection.

#### **Maharaj Curry with Saffron and White Chocolate Shavings**

An experience not to be missed! 70% Dominican dark chocolate blended with coconut puree infused with Kashmir saffron, curry, and cardamom. This is a bold chocolate deserving of an equally bold wine.

### **The Chocolate Garden**

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## PURE CHOCOLATE

\$5.00 per one ounce taste

### **Guanaja Extra Bitter 70% "Grand Cru"**

*Valrhona; Criollos and Trinitario; South America*

A chocolate of exceptional depth and richness made from the highest quality cocoa beans. With a bouquet of flowers and fruit this chocolate is perfect with sweet dessert wines, but can also stand up to a dry red like Zinfandel or Shiraz.

### **Caraibe Bittersweet 66% "Grand Cru"**

*Valrhona; Trinitario; Trinidad*

A beautifully balanced chocolate with a hint of sweetness, Caraibe Bittersweet offers aromas of coffee and nuts with a lingering taste of dried fruits. Enjoy with a Tawny Port or a medium-bodied dessert wine.

### **Caraque Semi-Sweet 56% "Extra Brut"**

*Valrhona; Criollos, Trinitario and Forastero*

This chocolate achieves a perfect equilibrium between sweetness and bitterness. With hints of dried fruit and orange blossom this chocolate can be enjoyed with a glass of Sauternes or late-harvest Riesling.

## CHOCO - OLOGY

**Grand Cru:** Blends of harvested beans within the same geographic areas.

**Trinitario:** One of three main varieties of cacao tree. A natural hybrid of Criollos and Forastero. Produces fine chocolates with nuanced flavors.

**Criollos:** One of three main varieties of cacao tree. The finest of the cacaos, accounting for only 5%-10% of chocolate production.

**Forastero:** One of three main varieties of cacao tree. Accounting for over 80% of chocolate production, this is a highly productive and resistant cacao tree.