

Artisan

CHOCOLATES



AMORÉ

VANILLA BEAN GANACHE WITH
A DRIED CHERRY IN A DARK
CHOCOLATE SHELL



**BANANA
PEANUT BUTTER**

LAYERS OF PEANUT BUTTER
AND BANANA GANACHES IN A
MILK CHOCOLATE SHELL



BIRTHDAY CAKE

FESTIVE BIRTHDAY CAKE
GANACHE IN A WHITE
CHOCOLATE SHELL



CAFE CRUNCH

DARK CHOCOLATE SHELL WITH
CRUSHED COFFEE BEANS



**CARAMELIZED
PEAR**

PEAR GANACHE WITH A LAYER
OF CARAMEL IN A WHITE
CHOCOLATE SHELL



CRÈME BRÛLÉE

CRÈME BRÛLÉE DUSTED
WITH MAPLE SUGAR IN A MILK
CHOCOLATE SHELL



**FRAGOLA
BALSAMIC**

STRAWBERRY BALSAMIC GA-
NACHE IN A DARK
CHOCOLATE SHELL



LEMON ZEST

ZESTY LEMON GANACHE IN A
WHITE CHOCOLATE SHELL



**LEONARDO'S
FAVORITE**

CREAMY MASCARPONE
LAYERED WITH HAZELNUT
CRUNCH IN A MILK
CHOCOLATE SHELL



**MANDARIN
ORANGE**

FRUITY MANDARIN
ORANGE GANACHE IN A
DARK CHOCOLATE SHELL



MARIA'S BELLINI

CREAMY PEACH TRUFFLE
INFUSED WITH A SPARKLING
ITALIAN WINE IN A WHITE
CHOCOLATE SHELL



**MILK CHOCOLATE
JOSEPH'S MACCHIATO**

LAYERS OF CARAMEL AND
COFFEE GANACHE IN DARK OR
MILK CHOCOLATE SHELL



PEANUT BUTTER CUP

CREAMY PEANUT BUTTER
GANACHE IN A MILK OR DARK
CHOCOLATE SHELL



PISTACHIO BITE

MILK AND DARK CHOCOLATE
GANACHES MIXED WITH
GROUND PISTACHIO NUTS IN A
WHITE CHOCOLATE SHELL



**PORT OF
ELLIS ISLAND**

DARK CHOCOLATE GANACHE
INFUSED WITH PORT WINE IN A
DARK CHOCOLATE SHELL



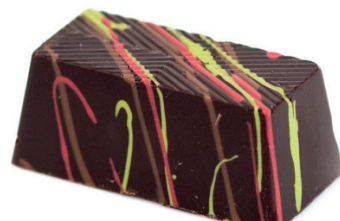
**REFRESHING
MINT**

REFRESHING MINT
GANACHE IN A DARK
CHOCOLATE SHELL



**SPICY PEANUT
BUTTER HABANERO**

PEANUT BUTTER GANACHE
SPICED WITH HABANERO IN A
DARK CHOCOLATE SHELL



SPUMONI

LAYERS OF CHOCOLATE,
CHERRY, AND PISTACHIO IN A
DARK CHOCOLATE SHELL