

Artisan

CHOCOLATES



AMORÉ

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



BANANA PEANUT BUTTER

PEANUT BUTTER AND BANANA LAYERED IN A MILK CHOCOLATE SHELL



BIRTHDAY CAKE

FESTIVE BIRTHDAY CAKE GANACHE IN A WHITE CHOCOLATE SHELL



CAFE CRUNCH

DARK CHOCOLATE 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



LEMON ZEST

A 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



MILK CHOCOLATE JOSEPH'S MACCHIATO

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



MILK CHOCOLATE PEANUT BUTTER CUP

ALSO AVAILABLE IN DARK CHOCOLATE



BROWNIE BATTER

BROWNIE BATTER GANACHE IN A DARK CHOCOLATE SHELL



PORT OF ELLIS ISLAND

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



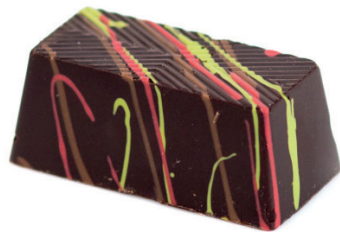
NONNA'S NOUGAT

DELICIOUSLY SAVORY NOUGAT TREAT WITH BITS OF PISTACHIO, ALMOND, CHERRY, AND CANDIED ORANGE. AVAILABLE IN DARK OR MILK CHOCOLATE



FRAGOLA BALSAMIC

STRAWBERRY BALSAMIC GANACHE IN A DARK CHOCOLATE SHELL



SPUMONI

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



SPICED TRUFFLE

DARK CHOCOLATE GANACHE INFUSED WITH A MILD PEPPER ASSORTMENT IN A DARK CHOCOLATE SHELL



MARIA'S BELLINI

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



PISTACHIO BITE

DARK CHOCOLATE GANACHE MIXED WITH GROUND PISTACHIO NUTS IN A WHITE CHOCOLATE SHELL



SPICY PEANUT BUTTER HABANERO

PEANUT BUTTER GANACHE SPICED WITH HABANERO IN A DARK CHOCOLATE SHELL



REFRESHING MINT

A REFRESHING MINT GANACHE IN A DARK CHOCOLATE SHELL