Cocoa + Co. Introduces High Tea with a Chocolate Twist
Beginning Nov. 4 at this chocolate lover’s paradise in Old Town

CHICAGO—Sept. 22--Cocoa + Co., a store and café featuring Chicago’s largest collection of artisan chocolatiers from Budapest to Brooklyn, will begin afternoon tea service on November 4th. Guests will enjoy a selection of Cocoa + Co.’s scones and an array of signature pastries before sampling bonbons created by featured chocolatiers, then finishing with a sampler of decadent drinking chocolates. Organic Kilogram teas and La Colombe espresso drinks will accompany the chocolate-themed menu.

*Tea service Wednesday-Sundays from 2:30-5:30. $27 per person. Reservations are required.*

**High Tea Menu:**
- Sweet + savory scones
- Salted Big Chip + Twice Chocolate cookies; Ganache + Salted Caramel Brownies
- A selection of bonbons from chocolatiers including Michael Recchiuti, Veruca Chocolate, Mariebelle, Valerie Confections or Chocolat Moderne
- A tasting flight of thick, rich drinking chocolates
- Organic Kilogram teas & La Colombe coffee and espresso drinks

**Location & Hours:** Cocoa + Co. is located in Old Town at 1651 North Wells St, between North and Eugenie. Store hours are Monday through Saturday from 7-7 and Sundays from 8-5.

**Product Mix:** Cocoa + Co. curates a changing array of gourmet chocolate products:
- **Wall of Bars:** More than 175 bars from 35 chocolatiers throughout the US and abroad
- **Beverages:** La Colombe coffee, Kilogram organic teas, decadent drinking chocolates
- **Bonbons:** A selection of the best chocolates and truffles from a changing roster of artisans
- **Confections:** Classics like turtles and s’mores updated for the discerning palate; made just for Cocoa + Co. by Veruca Chocolates
- **Pastries:** House-baked scones and cookies; Signature breakfast breads, cakes, brownies and bars; Breakfast pastries delivered daily
- **Bliss Bites:** Custom spoonfuls of melted chocolate + gourmet ingredients, enjoyed on the spot
- **Packaged goods:** Cookies, granola, drinking chocolates, sauces, toffees and treats

**Chocolatiers:** Cocoa + Co. brings together more than 35 artisans including:
- **Recchiuti Confections** (San Francisco): known for infused ganache chocolates
- **Marou** (Vietnam): bean-to-bar producers reinvigorating a forgotten cacao-growing region
- **Rozsavolgyi Csokolade** (Budapest): single origin chocolate paired with unusual ingredients
- **Raaka, Cacao Prieto** and **Fine & Raw** (NY): each with a unique personality and approach
- **Amedei** (Italy): one of the few producers creating bars from the elusive Porcelana bean
- **Cacao Sampaka** (Barcelona): innovative flavors that are the brainchild of Albert Adria of El Bulli
- **Artisan du Chocolat** (London): limited edition bars with changing origins and flavors
- **Ritual** and **Amano** (Utah): small-batch craftsman focused on rare bean, origin chocolates
**About:** Kim Hack is a former advertising creative, marketing exec and strategic consultant who has focused in recent years on rebuilding Chicago’s local food system through education and as a founding member of SLoFIG, a network of angel investors.

Cocoa + Co. is a dream more than ten years in the making. It was while working in the wine industry that Kim learned the importance of place, varietal and craftsmanship and recognized the correlation with chocolate. Since then, she has eagerly followed the growth of craft chocolate throughout the world and honed her vision for Cocoa + Co. as a place where chocolate lovers can fuel their passion through discovery, tasting and discussion.

**Press Contact:** Kim Hack  
Kim.hack@cocoaandco.com  
847.910.5946

[Access the Media Center Here](#)

[www.CocoaAndCo.com](http://www.CocoaAndCo.com)

Facebook: Cocoa + Co.  
Twitter: @CocoaAndCoCHI  
Instagram: @CocoaAndCoCHI