



Cocoa + Co. Introduces High Tea with a Chocolate Twist Beginning Nov. 4 at this chocolate lovers paradise in Old town

CHICAGO—Sept.22, 2015—[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 LaColombe espresso drinks will accompany the chocolate themed menu.

Tea service Wednesdays-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 chocolate
- 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. 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: Croissants, scones and breakfast breads; Cookies, cakes, brownies and bars
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](#), [Mariebelle](#) 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.

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