



SESAME NOUGAT

A crunchy nougat disk of toasted sesame seeds with chocolate caramel ganache.



KONA COFFEE

Dark milk chocolate ganache infused with 100% Hawaiian Kona coffee beans and finished with gold leaf.



ROSE CARAMEL

Delicate rose geranium oil swirled into buttery caramel cast in a white chocolate.



PIEDMONT HAZELNUT

A toasted hazelnut cast in milk chocolate gianduja (chocolate and hazelnut paste.)



FORCE NOIR

Silky 70% dark chocolate ganache infused with whole vanilla bean.



BERGAMOT TEA

Bergamot oil and Ceylon tea infused in 70% dark chocolate ganache.



GINGER HEART

Semisweet chocolate ganache infused with ginger oil and finished with gold leaf.



CANDIED ORANGE PEEL

Orange peels candied in-house and dipped in semisweet chocolate.



BURNT CARAMEL

Smoky burnt caramel blended with 70% dark chocolate ganache.



SPRING JASMINE TEA

Delicate jasmine blossoms and green tea leaves infused in chocolate ganache.



STAR ANISE & PINK PEPPERCORN

Star anise and crushed pink peppercorn infused in milk and semisweet ganache.



PEARL MINT TEA

Peppermint and green tea infusion blended with 70% chocolate ganache.



TARRAGON GRAPEFRUIT

Tarragon infused in chocolate ganache and topped with house-made candied grapefruit peel.



LEMON VERBENA

Lemon verbena steeped in whole cream, blended into chocolate ganache.



LAVENDER VANILLA

70% dark chocolate ganache infused with lavender buds and vanilla bean.



SUR DE LAGO

Milk and Venezuela ganache infused with vanilla bean and topped with cacao nibs.