

LAYER 1

KONA COFFEE



100% Hawaiian Kona coffee beans infused in fresh cream and blended with our dark milk chocolate. Cast in a pure semisweet chocolate couverture and finished with gold leaf.

VENEZUELA VARIETAL (2)



Lake breezes in the Sur de Lago region of Venezuela provide a unique growing climate for cacao and result in a distinctive flavor. This varietal exhibits delicate caramel and nut notes.

LEMON VERBENA



Locally-grown lemon verbena steeped in whole cream, blended into decadent chocolate ganache and enrobed in our semisweet chocolate.

ROSE Caramel



Delicate rose geranium oil swirled into light, buttery caramel. Cast in a white chocolate couverture and capped with semisweet chocolate.

SUR DE LAGO



Our milk and Venezuela varietal ganache are infused with vanilla beans and topped with crushed cacao nibs and enrobed in pure semisweet chocolate.

MADAGASCAR VARIETAL (1)



Single origin Criollo cacao from the island of Madagascar. Criollo is known for its complex flavors and aroma as exhibited by the notes of tart cherry and fruit in this chocolate.

BURNT CARAMEL



Michael Recchiuti's signature piece. Dark, smoky caramel blended with 70% dark chocolate ganache. Enrobed in our semisweet chocolate.

CANDIED ORANGE PEEL



The most flavorful part of select orange peels are candied in-house and dipped in semisweet chocolate.

STAR ANISE & PINK PEPPERCORN



Fragrant star anise and pink peppercorn are infused in fresh cream and blended with our milk and dark chocolate. Enrobed in milk chocolate and capped with Venezuelan white chocolate.

SESAME NOUGAT



A crunchy nougat disk of toasted sesame seeds topped with chocolate caramel ganache. Enrobed in semisweet chocolate.

PIEDMONT HAZELNUT



A whole toasted hazelnut from the Piedmont region of Italy, surrounded by a milk chocolate gianduja filling (chocolate and hazelnut paste). Cast in a pure milk chocolate couverture.

GINGER HEART



Ginger infused into semisweet chocolate ganache. Cast in a white chocolate couverture, flecked with chocolate and finished with gold leaf.

LAYER 2

COLOMBIA VARIETAL (3)



Single origin cacao from the San Vicente de Chucuri region of Columbia. Balanced wine and spice notes with a long, slow finish.

FORCE NOIR



Silky 70% dark chocolate ganache infused with whole vanilla bean. Enrobed in our semisweet chocolate.

CASSIS STRATA



Cassis gelée atop a layer of silky Colombia Varietal ganache. Enrobed in our semisweet chocolate.

FLEUR DE SEL CARAMEL



Smoky, burnt caramel flecked with fleur de sel (French sea salt.) Enrobed in pure semisweet chocolate with a swirl of white chocolate.

ECUADOR VARIETAL (4)



The straightforward intensity of this chocolate made using single origin cacao from Ecuador, exhibits remarkable persistence of flavor. Smoky tobacco notes with a hint of earthiness and rich coffee.

BERGAMOT TEA



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

SPRING JASMINE TEA



Delicate jasmine blossoms and green tea leaves infused in pure dark chocolate ganache. Enrobed in our milk chocolate and marbled with semisweet chocolate.

MADAGASCAR VARIETAL (1)



Single origin Criollo cacao from the island of Madagascar. Criollo is known for its complex flavors and aroma as exhibited by the notes of tart cherry and fruit in this chocolate.

PÂTES DE FRUITS



The dazzling flavors of fresh fruit burst from each elegant square gelée. A longtime French favorite, the gorgeously simple Pâtes de Fruits are finally receiving the popularity they deserve.

This box may include two pieces of Passion Fruit, Blueberry, Morello Cherry or Pear-Lime flavor on Layers 2 and 3.

LAYER 3

TARRAGON GRAPEFRUIT



Locally-grown tarragon leaves infused in dark chocolate ganache and topped with a sliver of house-made candied grapefruit peel. Enrobed in our semisweet chocolate.

VENEZUELA VARIETAL (2)



Lake breezes in the Sur de Lago region of Venezuela provide a unique growing climate for cacao and result in a distinctive flavor. This varietal exhibits delicate caramel and nut notes.

HONEYCOMB MALT



Toasted barley malt infusion blended into a white chocolate ganache. Topped with house-made honeycomb and enrobed in milk chocolate.

PEARL MINT TEA



Peppermint and green tea infused in fresh cream and blended with 70% chocolate ganache. Enrobed in our semisweet blend.

LAVENDER VANILLA



An infusion of locally-grown lavender buds and whole vanilla bean blended in fresh cream and folded into 70% dark chocolate ganache. Enrobed in our milk chocolate.

COLOMBIA VARIETAL (3)



Single origin cacao from the San Vicente de Chucuri region of Columbia. Balanced wine and spice notes with a long, slow finish.

CARDAMOM NOUGAT



70% dark chocolate infused with cardamom and topped with caramelized cacao nibs. Enrobed in our semisweet chocolate.

ECUADOR VARIETAL (4)



The straightforward intensity of this chocolate made using single origin cacao from Ecuador, exhibits remarkable persistence of flavor. Smoky tobacco notes with a hint of earthiness and rich coffee.

32 PIECE | BURGUNDY