**Butterscotch Caramel**
Smoky butterscotch hugged by a layer of dark milk chocolate.

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

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

**Honeycomb Malt**
Toasted barley malt blended into white chocolate ganache. Topped with honeycomb.

**Peanut Butter Puck**
Creamy peanut butter blended with milk chocolate and fleur de sel (french sea salt.)

**Spring Jasmine Tea**
Delicate jasmine blossoms and green tea leaves infused in chocolate ganache.

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

**Lavendar Vanilla**
70% dark chocolate ganache infused with locally-grown lavender buds and whole vanilla beans.

**Star Anise & Pink Peppercorn**
Star anise and crushed pink peppercorn infused in milk and semisweet ganache.