

Flavor Guide

Bittersweet



Our dark chocolate 64% cacao ganache infused with brandy and dipped in dark chocolate.

Mint Love



Dark chocolate shell with white chocolate ganache infused with natural peppermint and spearmint tea leaves

Mango & Habanero



A two-layer ganache of white chocolate with real mango puree; topped with a 64% dark chocolate infused with habanero peppers, dipped in dark chocolate

Orange Cream



Lovely white chocolate heart filled with white ganache with orange zest and freshly squeezed juice.

Bananas Foster



Light milk chocolate ganache made with banana puree, molasses and cinnamon and dipped in milk chocolate.

Margarita



A dark chocolate shell with a white chocolate ganache infusion lemon and lime juices, lime zest balanced with orange liqueur, 100% Agave tequila and sea salt.

Port Wine



Saturate golden raisins in port wine, blended with milk chocolate and port wine, dipped in dark chocolate.

Pumpkin Caramel



Milk chocolate shell with milk chocolate ganache of pumpkin puree and caramel; and beautifully hand-brushed with copper color luster dust. (Seasonal)

Almond Bee



A dark chocolate ganache with almond paste and Amaretto, dipped in dark chocolate and topped with a roasted almond.

Vanilla Chai



Vanilla Chai tea infused in creamy dark chocolate ganache and dipped in dark chocolate.

Passion Fruit



A two layer ganache with Passion Fruit Puree infused white chocolate over a Dark/Milk Chocolate mix. (2018, Seasonal)

Earl Grey



Earl Grey tea infused in creamy dark chocolate ganache and dipped in dark chocolate.

Flavor Guide

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artisan chocolates

Strawberry Balsamic



White chocolate ganache made with organic strawberry jam with a hint of balsamic vinegar, dipped in dark chocolate.

Salted Caramel



Shiny dark chocolate shell filled with white chocolate ganache mixed with creamy caramel and balanced with Mediterranean sea salt.

Lavender



Dried natural lavender buds infused into dark chocolate ganache with honey, dipped in dark chocolate.

Milk Vanilla



Premium European milk chocolate filled with milk chocolate ganache infused with natural vanilla bean

Raspberry Bites



Dark chocolate ganache made with raspberry jam, dipped in dark chocolate, topped with tart raspberry powder

Pecan Caramel



Milk chocolate ganache mixed with caramel and chopped pecans, dipped in milk chocolate and topped with a crunch pecan.

Apple Caramel



Milk chocolate shell filled with our buttery caramel cream mixed with crisp apple juice and a hint of apple liqueur.

Cherry Cheesecake



White chocolate ganache with brandied dry cherries and cream cheese, dipped in 64% dark chocolate

Coconut Lemongrass



A 64% dark chocolate, decorated shell, white chocolate ganache of real coconut, infused with lemongrass and a white chocolate base.

Hazelnut Latte



White chocolate ganache of hazelnut praline and a dark, coffee infused ganache, topped with a crispy hazelnut crunch.

Dark Rose



(Seasonal) Our 64% cacao solid dark chocolate shell with a dark chocolate ganache infused with Rose water.

Espresso



Dark chocolate truffle with triple burst of coffee - espresso, coffee liqueur, and a whole coffee bean.