



PARISIAN
Macarons

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Small, round cake-like domes (almond flour, egg whites, powdered sugar) with slightly crisp outer shells, smooth and soft middles, luscious fillings.

On the Palette...

A selection from the following Parisian macarons. (Note: new and seasonal flavors may not be on this list)

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\$2.00 ea.



Sea-Salted Caramel

Slow cooked creamy caramel infused with a dash of sea-salt



Blackberry

Fresh blackberry jam



Mint Chocolate Chip

Fresh mint infused ganache with roasted and caramelized cocoa nibs



Triple Vanilla Bean

Madagascar, Mexican and Tahitian vanilla bean infused white chocolate ganache



Rose

Rose water infused white chocolate ganache



Dark Chocolate

70% dark chocolate ganache infused with Tahitian vanilla bean



Organic Lemon

White chocolate ganache infused with organic lemon zest



Raspberry

Fresh raspberry jam with a splash of Chambord®



Nutella

Hazelnut cream and dark chocolate with caramelized hazelnuts



Red Velvet

Cream cheese vanilla bean buttercream filling



Pistachio

Pistachio & almond cream with roasted and salted pistachios



Apricot Cognac

Fresh apricot jam infused with a dash of Courvoisier® Cognac



ARTISAN CHOCOLATE *Truffles*

Our award-winning assorted artisanal chocolate truffles are made in small batches. We use locally sourced ingredients where possible, fresh cream infusions always, and to create our very own signature flavor profile, we blend premium chocolates from Valrhona (France), Felchlin (Switzerland), and Callebaut (Belgium). Each truffle is impeccably handmade—each one, a work of art.

On the Palette...

A selection from these artisanal chocolate truffles.
(Note: new flavors may not be on this list)



\$1.75 ea.

SILKY-SOFT *Caramels*

A selection from the following slow-cooked caramels. Close your eyes and take a bite into the mists of time—your legendary adventure awaits...



\$1.75 ea.



The Holy Grail
(Dark or Milk Chocolate)

The ultimate caramel: silky and soft, infused with Tahitian vanilla bean and accented with a touch of sea salt crystals harvested in the Camargue region near Provence, France.



King Arthur

Beneath a dark chocolate exterior crowned with flame-roasted sesame seeds lies a soft caramel infused with star anise and cinnamon.



Guinevere

Be seduced by Guinevere's fragrant Madagascar vanilla bean-infused soft caramel—wrapped in creamy white chocolate and kissed with sea salt.



Sir Lancelot

Organically grown serrano chile peppers heat up this silky-soft caramel, knighted with a dash of red Himalayan sea salt.



Romeo & Juliet

The classic pair, dark chocolate and raspberries, united once again in this star-cross'd truffle swirled in raspberry liqueur and blanketed with pure organic raspberry dust.



S'more

Campfire memories rolled into one neat bite: fresh marshmallow is covered in dark chocolate and coated in crushed organic graham cracker crumbs (may be foil-wrapped).



Monkey's Uncle

Early Spanish explorers called coconut "coco," because it resembled a monkey's face. Chomp on this: a dark chocolate shell with a creamy organic coconut & coconut milk white chocolate ganache.



"Honey, I'm Home!"

Times have changed, but simple pleasures remain, like this dark chocolate truffle with hazelnut praline, orange blossom honey and a candied violet petal. "Welcome home dear."



Portrait of Aunt Hazel (the Nut)

A milk chocolate exterior with caramelized hazelnuts hugs a pure hazelnut praline and caramelized coconut center, with a touch of sea salt. A National Award-Winner!



Lemonade Stand

Our lemon zest-infused dark chocolate truffle helps support Alex's Lemonade Stand Foundation to cure childhood cancer



Nuts about Nutella

A pure hazelnut and chocolate truffle cream center is surrounded by a rich dark chocolate, studded with chocolate-covered caramelized hazelnuts.



Duke of Earl Grey Tea

Creamy dark chocolate truffle infused with fragrant earl grey tea, honey, and topped with local bee pollen—a superfood jam-packed with nutrients.



Jack & The Vanilla Bean Stalk

A dark chocolate shell (topped with caramelized cocoa nibs) holds a fragrant Madagascar, Tahitian, and Mexican vanilla bean-infused white chocolate ganache.



Italian Stallion

This praline packs a nice crunch and a real one-two-punch with caramelized Italian Piedmont hazelnuts & caramelized Sicilian almonds.



A Walk in the Rainforest

A simple and pure chocolate truffle: 70% Venezuelan dark chocolate infused with fragrant Madagascar vanilla bean.



La Vie en Rose

A candied rose petal adorns a creamy dark chocolate ganache truffle splashed with a whisper of rose water, organic raspberries, and raspberry liqueur.



Chariots of Fire

Ancho chili pepper—together with a touch of cinnamon and vanilla—brings a warm heat to this dark chocolate truffle rolled in pure and intense Valrhona cocoa powder (may be foil-wrapped).



Peppermint Patricia

Patti's grown up! Refreshing organic peppermint infused melt-away with 70% dark chocolate, sprinkled with nonpareils to kick-up this classic.



BREWnette

Dark-roasted Kona coffee infused cream, swirled in a dark chocolate ganache, topped with a chocolate coffee bean.