



# chocolat bar

*indulge in something sinful.*

## *chuffles*<sup>™</sup> by Milwaukee's Own Cholive<sup>™</sup>

These artisan truffles have been created by a Milwaukee based chocolate company, and we are proud to serve these decadent and creamy chocolates.

- \_\_\_ dark chocolate 1.75
- \_\_\_ raspberry 1.75
- \_\_\_ hazelnut 1.75
- \_\_\_ coconut 1.75
- \_\_\_ orange 1.75
- \_\_\_ caramel 1.75
- \_\_\_ tiramisu 1.75
- \_\_\_ black forest 1.75
- \_\_\_ cholives<sup>™</sup> 7.00  
perfect for that chocolate martini or just to nosh on!

## *pops*

Everything covered in chocolate always tastes better on a stick!

- \_\_\_ coconut 2.50
- \_\_\_ dark chocolate 2.50
- \_\_\_ salted caramel 2.50
- \_\_\_ white chocolate key lime pie 2.50
- \_\_\_ chocolate covered nueske's bacon with peanut butter ganache 2.00

## *praline bon bons*

Intensely flavored ganache that has been enrobed in chocolate and studded with a gem.

- \_\_\_ ducle de leche 2.50
- \_\_\_ brazilian dark mousse 2.50
- \_\_\_ nougatine 2.50
- \_\_\_ hazelnut crunch 2.50
- \_\_\_ bissingers sugar plums 2.50
- \_\_\_ calvados-apple brandy 2.50
- \_\_\_ omanhene chocolate bar 48% 5.00

## *gateaux and tarts*

Individually plated cakes and petite tarts layered with intense flavors and textures.

- \_\_\_ almond praline crunch bar 8.00
- \_\_\_ double chocolate marquis 8.00
- \_\_\_ fresh raspberry chocolate tart 7.00
- \_\_\_ opera cake 8.00

## *liquid fantasy*

Our fundue version of fondue.

### omanhene™ bittersweet chocolate fondue

- pick any two items below 8.
- pick any four items below 15.  
includes warm chocolate dipping sauce.
- pound cake
- double chocolate brownies
- s'mores
- fresh banana
- strawberries
- rice krispy treats™
- chocolate chip cookies

## *drink your dessert*

Cordials served in an edible chocolate cup.

- baileys 10.
- chambord 10.
- frangelico 10.
- kahlua 10.
- grand marnier 10.
- stones throw ruby port 12.  
zinfandel port aged in an italian chestnut barrel
- rosenblum désirée chocolate dessert wine 12.  
infused with milwaukee based chocolate

## *coffee drinks*

- regular & decaf coffee 2.00
- cappuccino 3.75
- americano 3.00
- latte 4.25
- mocha 4.25
- white mocha 4.25
- caramel macchiato 4.50
- herbal tea by tea forte 2.50
- hot chocolate: 3.50 large | 2.50 small
- espresso: 2.00 single | 3.00 double

## *chocolate and wine pairing*

- taste 3 wines with a few flavored chocolate chuffles and see the flavor explosions combine with each sip 15.

*presented by*

executive chef robert ash and pastry chef kurt fogle