

Pairings

Wine • Chocolate • Cheese

Chocolate & Wine Package

Sommelier's Selection of 2 Glasses of
Red or White Wine
Gourmet Chocolates
\$29 Per Person

Chocolate & Cheese Package

Sommelier's Selection of 2 Glasses of
Red or White Wine
Gourmet Chocolates
Artisanal Cheeses with Chef Selected
Accoutrements
\$37 Per Person

Platinum Package

Sommelier's Selection of 2 Glasses of
Champagne, 2 Glasses of White Wine,
And 2 Glasses of Red Wine
Gourmet Chocolates
Artisanal Cheeses with Chef Selected
Accoutrements
\$97 Per Person

Reserve Package

Sommelier's Selection of 4 Glasses of Reserve
Wines
Gourmet Chocolates
Artisanal Cheeses with Chef Selected
Accoutrements & Decadent Dessert
\$114 Per Person

Chocolate and Cheese

The best way to taste and enjoy chocolate is to take a small bite and allow the chocolate to melt on the tongue. Search for the flavors. What are you finding? You may find: fruity notes, deep earthy flavors, floral notes, nuttiness or caramel flavors.

Now familiarize your palate with the artisanal cheeses. The sharpness found in cheese often pairs nicely with the slight sweetness found in gourmet dark chocolate. Play with a buttery cheese and perhaps chocolate with a higher milk content.

Notice the delightful and surprising changes occurring on the taste centers. Notice how each brings out the trace notes of the other.

Cheese and chocolate pairings are magnificent! You may choose to educate your palate by first tasting the chocolate or the cheese. Once your palate is familiar with the taste of each separately, combine the two. Do not swallow quickly. The magic happens on the tongue. Savor!

Chocolate and Wine

Wine and chocolate are natural lovers. There are hundreds of complex and subtle flavors, nuanced notes and flavor profiles common to both. With so much excitement in common the pairing of the two is bound to be epic.

When you create or purchase dark chocolates for a pairing, it is important to choose the cocoa bean carefully to insure that no harshness, bitterness or off-flavors show through. Dark chocolate has very

little sugar content to mask unpleasant flaws. Examine the chocolate for aroma, and shine. When using chocolate bars for a pairing, listen for a nice crisp snap.

Some people appreciate fruit forward wines paired with chocolate—others prefer to allow the chocolate to soften the tannins of a stronger wine. This is particularly true with chocolate desserts.

A Rule of Thumb

A rule of thumb is to pair light, creamy flavored chocolates with light bodied wines. This would mean that you would pair strong flavored chocolates with full bodied wines. Remember, however, to find your own magic.

As a starting point try pairing darker, semisweet and bittersweet chocolates with a full-bodied Zinfandel, Syrah, Shiraz, or Port. Perhaps allow a nice Cabernet Sauvignon or Pinot Noir to breath and then delight in the pairing.

As a starting point for milk chocolate try a Riesling, Sauvignon Blanc, Merlot or Malbec.

Chocolate and Coffee

Coffee is another natural pairing with chocolate. Chocolate Secrets Private Label Coffees pair chocolate and coffee. Chocolate Secrets flavors include: White Mocha, Chocolate Truffle and Double Chocolate Hazelnut Coffee.

A mocha is also a wonderful pairing of chocolate and coffee. Chocolate Secrets combines a shot of dark drinking chocolate with a shot of espresso for a fabulous mocha indulgence. Chocolate Secrets also offers its own *Chocolate Secrets Coffee* which begins with dark drinking chocolate, combined with frothed organic milk and ends with a shot of Sumatran espresso.

Chocolate Secrets uses arabica beans in its coffees. Arabica coffee beans are naturally lower in caffeine, less bitter and provide nice rounded full notes.

Chocolate and Beer

Beer and chocolate are also a natural pairing. This is one of the reasons Chocolate Secrets offers a generous variety of fine beer. You will also find that beer will cleanse the taste centers and prepare them to receive a variety of different chocolate profiles during a tasting.