

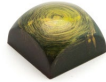


SEASONAL FLAVOUR MENU

WINTER COLLECTION 2017
The Waltz of Sweets



Hansen Gin & Peppercorn
Peppercorn infused ganache topped with YEG's own Hansen Gin.



Rosemary & Dulce de Leche
Dark chocolate truffle with rosemary, topped with dulce de leche.



Sticky Fig
Caramelized milk chocolate ganache laced with fig, dressed in dark chocolate.



Cherry Kirsch
Whole drunken cherry in a creamy dark chocolate ganache.



Pomegranate Gelée & Clove
Pomegranate gelée and caramelized milk chocolate kissed with clove.



Spiced Candied Pecan
Milk chocolate with candied pecans spiced with cinnamon, clove and nutmeg.



Atomic Orange
Orange & vanilla bean in a creamy white chocolate ganache.



Coconut Meltaway*
Silky dark chocolate from the Dominican Republic with coconut oil.



Dark Chocolate
Classic dark chocolate truffle made with cocoa beans from Costa Rica.



Milk & Maple
Milk chocolate kissed with maple.



Vibrant Raspberry
Raspberry purée woven in milk chocolate, in a dark shell.



Milk Chocolate
Decadently creamy, a classic milk chocolate truffle.

CLASSIC COLLECTION
JACEK Essentials



Petit James
Milk chocolate with candied hazelnuts.



Petite Okalani
Milk chocolate with toasted coconut.



Petite Jackie
36% caramelized milk chocolate with Fleur de Sel.



Petit Frank
Milk chocolate with cocoa nib brittle.



Petite Audrey*
64% dark chocolate from Madagascar with tart cherry and toasted pistachio.



Petite Marguerite*
70% dark chocolate from Honduras.

PETITE BAR COLLECTION
Solid Chocolates



Salted Caramel



Espresso Caramel



Spiced Apple Caramel



Petit Claus
White chocolate with peppermint & candy cane.



Merry Christmas
Creamy milk chocolate.



JOY!
Creamy milk chocolate.

CARAMELS & HOLIDAY
Sweet Accessories