



# SEASONAL FLAVOUR MENU

PIE COLLECTION  
Spring 2018



**Coconut Cream Pie**  
Creamy coconut ganache coated in a milk chocolate shell.



**Key Lime Pie**  
White chocolate lime ganache on a crunchy base covered in milk chocolate.



**Pecan Pie**  
Caramelized white chocolate ganache with pecans topped with a layer of caramel.



**Peanut Butter Pie**  
Fine dark chocolate with natural peanut butter goodness.



**Sugar Pie**  
Sucre à la crème enrobed in dark chocolate garnished with crunchy caramel.



**Razzleberry Pie**  
Blueberry, raspberry and blackberry ganache in a dark chocolate shell.

CLASSIC COLLECTION  
JACEK Essentials



**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.

PETITE BAR COLLECTION  
Solid Chocolates



**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.

CARAMELS & SPECIAL FLAVOURS  
Sweet Accessories



Salted Caramel



Espresso Caramel



Spiced Apple Caramel



**Champagne & Strawberry\*\***  
Strawberry ganache infused with champagne in a dark chocolate shell.



**H'Arts\*\***  
Fine dark chocolate filled with our signature oozy salted caramel.