

sip & sweet

wine & chocolate pairings

CHEF PASCAL

truffle with kirsch, a dried Traverse city, Michigan cherry and 65% cacao dark chocolate

M. CHAPOUTIER BANYULS, FRANCE

A sweet, red *vin doux naturel* with notes of dried red fruit, raisin and cherry cocoa \$13

RED FIRE

truffle with ancho chillies, Ceylon cinnamon and 65% cacao Venezuelan dark chocolate

CLOS DE LOS SIETE, ARGENTINA

This flashy red wine with notes of ripe plum and vanilla takes on the diverse character of its grapes: Malbec, Merlot, Cabernet Sauvignon and Syrah \$12

ROOSTER

truffle with taleggio cheese, organic walnuts, vanilla bean and 66% cacao bittersweet chocolate

BRUNA GIACOSA BARBERA D'ALBA, ITALY

This dry, well-balanced Barbera envelops your palate with spice, cedar, dried cherry and licorice. The perfect complement to creamy Taleggio cheese...both in the Rooster truffle and alone \$15
Add Emilio Mauri Taleggio cheese with accompaniments \$2

NAGA

truffle with sweet Indian curry, coconut and 41% cacao deep milk chocolate

MICHELE CHIARLO NIVOLE MOSCATO D'ASTI, ITALY

This *frizzante* dessert wine is marked with notes of apricot, meringue, and fresh berries, balancing sweet curry \$11

WOOLOOMOOLOO

truffle with Australian macadamia nuts, coconut and 41% cacao deep milk chocolate

K VINTNERS VIOGNIER, WASHINGTON

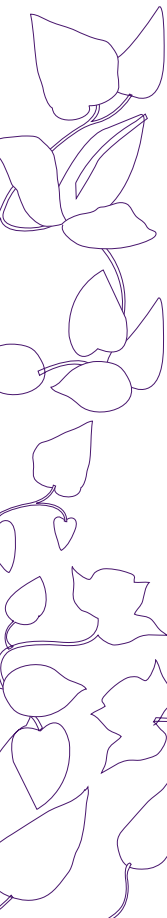
Alluring aromas of peach, orange blossom and pear unfold on your palate while layers of acidity and mineral notes balance the sweet milk chocolate \$12

AMBROSIA

truffle with Australian macadamia nuts, Cointreau® and 33% cocoa butter white chocolate

TAITTINGER CUVÉE PRESTIGE CHAMPAGNE, FRANCE

Bubbles emanate aromas of peach and vanilla, with notes of brioche and honey on the palate, perfect with sweet white chocolate \$17





MO'S BACON BAR

with applewood smoked bacon, Alder wood smoked salt and 45% deep milk chocolate

COPAIN MADDER LAKE SYRAH, CALIFORNIA

Lovely layers of blackberry, earth and spice emerge slowly through this wine, with a smoky undertone that is perfectly matched to bacon + chocolate \$12

ABSINTHE

truffle with Chinese star anise, fennel, pastis and 65% cacao dark chocolate

ABSINTHE COCKTAIL

Revive with the green fairy. Taste the legend of Absinthe, blended with just the right amount of sugar and chilled water \$13

beer & chocolate pairings

BAPCHI'S CARAMEL TOFFEE

crunchy, buttery toffee sprinkled with pink Himalayan salt, roasted organic walnuts & pecans and a layer of 45% cacao deep milk chocolate

ROGUE SHAKESPEARE STOUT

This ebony-tinged oatmeal brew is laden with notes of chocolate and just the right amount of hops to balance the burnt sugar caramel \$7

wine by the goblet

M. CHAPOUTIER BANYULS, FRANCE
dried red-fruit, raisin, cherry cocoa \$12

CLOS DE LOS SIETE, ARGENTINA
ripe plum, vanilla, blackberry \$10

BRUNA GIACOSA BARBERA D'ALBA, ITALY
spice, cedar, dried cherry, licorice \$13

MICHELE CHIARLO NIVOLE MOSCATO D'ASTI, ITALY
peach cobbler, meringue, anise, hawthorne \$10

K VINTNERS VIOGNIER, WASHINGTON
peach, orange blossom, mineral \$10

COPAIN MADDER LAKE SYRAH, CALIFORNIA
cassis, wildflower, green herb, smoke \$10

TAITTINGER CUVÉE PRESTIGE CHAMPAGNE, FRANCE
peach, white flowers, croissant dough, honey \$15

