

THE PEMBROKE ROOM

“Haute” Chocolate Menu

“Anything is good if it’s made of chocolate”.

-Jo Brand

WEISS “HAUTE” CHOCOLATE

Li Chu 64%

Black Cocoa from Vietnam, Fruity notes of vanilla and nut, floral notes with delicate intensity, soft and well rounded.

Supreme Milk Chocolate 38%

A unique blend of the finest cocoa beans from Venezuela, Ecuador, and Madagascar with a fresh milk note and a long finish.

SILVER 3 TIER OF SPICES AND ACCOMPANIMENTS

Cinnamon

Warm, adds a sweet and savory Flavor at the same time

Cocoa

The vital ingredient that cannot be overlooked

Cayenne Pepper

Spicy profile that amplifies the natural richness found in chocolate, making this a delicious and unusual match.

Fresh Mint

A classic pairing for chocolate, adding a refreshing note to the natural bitterness of cacao

Marshmallows

The ultimate pairing for hot chocolate

Whipped Cream

Homemade with notes of vanilla

Macarons

Seasonal flavors

\$25 per person