

# THE COURTYARD

## CHOCOLATE BUFFET MENU 2018

### VALRHONA CHOCOLATE TASTING TABLE

#### Dark:

Abinao Feve 85% Araguani 72% Carabie Feve 66% , Manjari 64% and Itakuja Feve 55%

#### Milk:

Guanaja Lactee, Jivara Lactee 40%, Azelia Milk Feve 35% and Tanavira Feve 33%

#### White:

Orelys Feve 35%, Ivorie White Feve 35% and Dulcey Feve 32%



### CAKES

Chocolate Praline Crunch  
Noir Forest  
Chocolate Trio and Raspberry  
Milk Chocolate Coconut Joconde  
Snickers



### TARTS

Coffee Hazelnut Tart  
Dark Chocolate and Raspberry Tart



### VERRINES

Manjari Cremeux, Dark Soil, Salted Caramel and Morello Cherry  
Dark Chocolate Mousse and Popping Candy  
Baba Au Rum Chocolate



### FROZEN & COLD PETIT FOUR

Soft Green Tea Jivara Praline  
Frozen Truffle Praline

*Menu is subject to change without prior notice*

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## CONFECTIONERY

Dark, Milk and White Chocolate Coated Almonds  
Mini Orangettes  
Grains De Café Chocolate  
Almond Gianduja Cocoa  
Citron Confit Milk Chocolate  
Dark and Milk Chocolate Pebbles  
Macarons  
Assorted Lollipops  
Assorted Pralines  
Toffee Candies  
Gianduja Chocolate Cube  
Pistachio Ivory Cube



## ICE CREAM STATION

Dark Truffle Chocolate, Milk Gianduja, Ivory Chocolate Ice Cream and Chocolate Sorbet  
Chocolate Sauce, Raspberry Sauce, Mango Sauce  
Toasted Almond Flakes, Pistachio Sticks, Gru De Cocoa



## DARK CHOCOLATE FOUNTAIN

Chocolate Puffs, Strawberries, Rock Melon, Pineapples, Chocolate Brownies, Marshmallows



## LIVE LIQUID NITRO STATION

Valrhona 70% Chocolate Sponge, Crumble, Espuma, Meringue in Chocolate Sphere