



ChocolateLab

SAVORY

Tartine

Firebrand toasted rye bread with a warmed goat cheese spread topped with Fatted Calf Farm Ham, finished with melted Andante Rondo mixed milk cheese served with seasonal greens and pickled vegetables

Tartine

Firebrand toasted sour dough bread, layered with shiso leave topped with a salad of local bay shrimp, lemon thyme and crème fraiche served with seasonal greens a finished with red Hawaiian salt

Tourteau Fromage

French style Cheese Cake, baked goat cheese in a pastry crust with a side of mixed green and pickled vegetables

CHOCOLATE + SWEET

Cake

Mandarin Chocolate Mousse cake served with citrus gelee, Burnt Caramel Almonds and coffee cream.

Tartlette

Pate Sucre pastry crust filled with lemon-lime infused white chocolate ganache filled with huckleberry-lime crème garnished with miniature lime meringue.

Ice-Cream Sundae

Burnt Caramel ice cream topped with crushed Burnt Camel Hazelnuts & Almonds, Peanut Butter Pearls topped with toasted house made marshmallows served with a side of Extra Bitter Chocolate Sauce to pour.

Ice-cream Float

Recchiuti Extra Bitter Chocolate Sauce base filled with a layer of Ecuador Chocolate Malt ice cream topped with Burnt Caramel spritzer.

Cookie Plate

Walnut Pearls, Triple Chocolate, Cocoa Nib Shortbread, Caramel Thumbprint & Pecan Brown Sugar.

DRINKS

Wines curated by **DIG wine shop**

Beers by local breweries

Non-alcohol organic beverage by **Drinkwell Softers**

Ritual Coffee

Steven Smith Teas

801 Tennessee Street at Twenty-second Street, San Francisco, CA 94107

p. 415.489.2881

info@chocolatelabsf.com

A DESSERT CAFÉ BY

Recchiuti