Proposed Final Graphic Design



SIGNATURE COCKTAIL THE CHOCOLATE RYE

CACAO NIB. TOASTED ALMOND, AND SPICE INFUSED BYE

HOURS D' OEUVERES

COCOA NIB HUMMUS
STED PEANUT HUMMUS WITH COCOA NIB CHILLO

SHRIMP SKEWERS

ORANGE GRILLED SHRIMP WITH COCOA NIB GREMOLATA

CHOCOLATE BACON BITES
BACON-WRAPPED DARK CHOCOLATE AND GOAT CHEESE STTUFFED DATES

APPETIZER

CHICKEN MOLE

GRILLED ANCHO CHICKEN AND TURMERIC RICE TOPPED WITH OAXACAN
BLACK MOLE SAUCE, RED PICKLED ONIONS, AND COTIJA CHEESE

SALAD

FRUIT SALAD WITH COCOA VINAIGRETTE

ARUGULA TOSSED IN RED WINE COCOA VINAIGRETTE TOPPED WITH CHERRIES, ROASTED BALSAMIC ASPARAGUS TIPS, PECANS,

CRANBERRIES, MINT AND APRICOT ENTREE

COCOA RUBBED BEEF BRISKET

COCOA RUBBED BEEF BRISKET SERVED WITH BRISKET JUS BBQ SAUCE, GRILLED GREEN BEANS, GRUVERE POTATO GRATIN.PAIRED WITH PINOT NOIE

DESSERT

BITTERSWEET GOODBYE

CHOCOLATE TART SERVED WITH CANDIED LEMON
AND MINT GARNISH

SERVED WITH LUCKY GOAT COFFEE





The Chocolatiers

General Manager – Jadon Tirado Chef – Mylie Rogers Sous Chef – Joanna Valcin Bar Manager – Pamela Cabrera Steward Manager – Daniel Cooper Service Manager – Madison Rustici Service Manager – Joshua Sauer Service Manager – Alexandra Brodner



Thank you for indulging in a journey through the enchanting world of chocolate with us tonight. We hope that each dish crafted with passion and infused with the finest cocoa, has not only delighted your taste buds, but also created great memories for you to cherish. Chocolate is not just an ingredient, it's a celebration of life's rich and decadent moments. As you step away from the world of chocolate tonight, remember to carry the joy of it with you, and let it sweeten your days all the rest of your life. Thank you for choosing The Cocoa Bean, where every bite is a story and every visit is an experience.

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