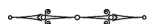


CHOCOPOLOGIE

by Knipschildt Chocolatier

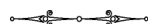
APPETIZERS

- ❖ SPINACH AND ROASTED RED PEPPER IMMERSION WITH TOASTED PITA BREAD \$6.50
- ❖ GRILLED SHRIMP SKEWER WITH PINEAPPLE & CHERRY TOMATO SALSA, CUMIN, AND BANANA CHIPS \$9.00
- ❖ ESCARGOT WITH BEURRE DE CHOCOLAT AND GARLIC BREAD \$10.00
- ❖ WARM SMOKED SALMON "STEAK" WITH CHIC PEAS AND GRAPES, PASSION FRUIT SAUCE \$10.50
- ❖ CRAB CAKES WITH CHIPOTLE LIME MAYONNAISE AND LEMON OIL \$10.50
- ❖ LOBSTER RAVIOLI WITH A SEAFOOD BISQUE \$11.00
- ❖ CHEESE FONDUE WITH APPLES AND BREAD (FOR TWO) \$17.00



SOUP

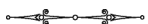
- ❖ SOUP DU JOUR BOWL: \$5.00, CUP: \$3.00
- ❖ FRENCH ONION SOUP BOWL: \$6.50, CUP: \$4.50
- ❖ SOUP DU JOUR, SALAD, AND 1/2 SANDWICH \$8.50



QUICHE

ALL QUICHES ARE SERVED WITH A SMALL SIDE SALAD

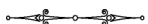
- ❖ LORRAINE — HAM AND CHEESE \$6.50
- ❖ FLORENTINE — SPINACH, PARMESAN & MUSHROOM \$6.50
- ❖ ANTOINETTE — GRILLED VEGETABLES AND GOAT CHEESE \$7.50



LIGHTLY GRILLED SANDWICHES

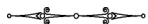
ALL SANDWICHES ARE SERVED WITH A SMALL SIDE SALAD

- ❖ PAIN RUSTIQUE WITH FRESH MOZZARELLA, AVOCADO, TOMATO, RED PEPPER SPREAD, GRILLED PORTOBELLO \$8.00
- ❖ BAGUETTE WITH CURRY CHICKEN AND WATERCRESS \$8.00
- ❖ PAIN RUSTIQUE WITH ROAST BEEF, RED ONION MARMALADE, BABY SPINACH AND HORSERADISH SAUCE \$8.50
- ❖ FOCACCIA WITH PROSCIUTTO, BRIE, ROASTED RED PEPPERS AND PESTO \$8.50
- ❖ CROQUE MONSIEUR — A CLASSIC WITH HAM AND GRUYERE \$8.00
- ❖ BAGUETTE WITH SMOKED SALMON, ARGULA, AND HERBED CREAM CHEESE \$8.50



MEAT

- ❖ ANGUS BISTRO BURGER ON BRIOCHE WITH FRENCH FRIES \$10.00
EXTRAS: SWISS, CHEDDAR, BRIE, BLUE — EXTRA \$1.00
- ❖ GRILLED BREAST OF DUCK OVER ARUGULA WITH TOASTED ALMONDS AND FIGS IN A STAR ANIS JUS \$15.00
- ❖ COQ AU VIN WITH FRENCH FRIES AND STRING BEANS \$16.00
- ❖ BRAISED SHORT RIBS SERVED ON GARLIC MASHED POTATOES WITH ROASTED VEGETABLES \$16.50
- ❖ STEAK SERVED WITH BEURRE MAÎTRE D'HÔTEL (HERBED-GARLIC BUTTER) AND FRENCH FRIES \$19.25

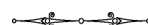


FRIES

- ❖ FRENCH FRIES IN A CONE WITH CHIPOTLE/LIME MAYONNAISE \$5.00
- ❖ FRENCH FRIES IN A CONE WITH TRUFFLE OIL MAYONNAISE \$6.00

ALL DAY BREAKFAST

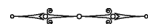
- ❖ POACHED EGGS (2) ON CORNBREAD WITH A SWEET CORN RELISH AND HOUSE FRIES \$8.50
- ❖ OMELET WITH SIDE SALAD \$5.50
EXTRAS: TOMATOES, ONIONS, MUSHROOMS, SPINACH, PEPPERS, HAM, CHEESE — \$0.50 EACH
EGGS WHITES ONLY — \$.1.00 EXTRA
- ❖ EGG, HAM, CHEESE CROISSANT \$4.75
- ❖ BELGIUM WAFFLE WITH CHOCOLATE SYRUP \$7.00
ADD ICE CREAM — EXTRA \$2.00
- ❖ CHALLAH BREAD FRENCH TOAST; CHOICE OF STRAWBERRY SALAD OR ROASTED APPLES & CINNAMON \$9.00
- ❖ BRUNCH PLATTER — SATURDAY AND SUNDAY ONLY
POACHED EGG, SAUSAGE, MASHED POTATOES, CORN RELISH, SCONE, SPINACH, FRESH FRUIT \$13.00



SAVORY BUCKWHEAT CREPES

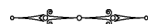
ALL CREPES ARE SERVED WITH A SMALL SIDE SALAD

- ❖ HAM AND CHEESE \$5.75
- ❖ TOMATOES, MUSHROOMS, ARUGULA, AND CARAMELIZED ONIONS \$6.00
- ❖ SPINACH, FETA, AND EGGS \$6.25
- ❖ BBQ PULLED CHICKEN, ONION MARMALADE, MUSHROOMS \$7.00
- ❖ GOAT CHEESE, PROSCIUTTO, AND RATATOUILLE \$9.00



SALADS A LA CARTE

- ❖ LETTUCE SELECTION: \$7.50
CHOOSE ONE: BABY SPINACH, ROMAINE OR MESCLUN
- ❖ TOPPING SELECTION: \$8.00
CHOOSE UP TO FIVE: TOMATO, CUCUMBER, CARROTS, STRING BEANS, CHIC PEAS, PEPPERS, OLIVES, MUSHROOMS, CROUTONS, SUN FLOWER SEEDS, FETA CHEESE, BLUE CHEESE, GOAT CHEESE
- ❖ DRESSING SELECTION: \$8.50
CHOOSE ONE: PASSIONFRUIT/GINGER, RASPBERRY/PEPPERCORN, SOY/GINGER, GRAPEFRUIT/ROSEMARY, BALSAMIC, BLUE CHEESE OR CITRUS



SALADS

- ❖ SIDE SALAD OF MESCLUN WITH HOUSE BALSAMIC VINAIGRETTE \$3.50
- ❖ CAESAR — TRADITIONAL W. BREAD CROUTONS \$8.00
ADD GRILLED CHICKEN — EXTRA \$4.00
ADD GRILLED SHRIMP SKEWER — EXTRA \$5.00
- ❖ WATERCRESS WITH RED SKIN POTATO SALAD, 18 MONTH PROSCIUTTO, AND FRESH CUT POTATO CHIPS, MUSTARD VINAIGRETTE \$9.00
- ❖ MEDITERRANEAN — GOAT CHEESE WITH A PINE NUT AND LEMON CROÛTE ON BABY GREENS WITH ROASTED BEETS AND A CITRUS VINAIGRETTE \$9.50
- ❖ ROPONGO — LAYERS OF YOUNG GREENS, MANGO, PEANUTS, SHRIMP, AVOCADO, MINT, EGGS WITH AN ORIENTAL VINAIGRETTE \$10.00
- ❖ NICOISE SALAD — EGGS, OLIVES, POTATOES, STRING BEANS, AND SEARED AHI TUNA \$13.00

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
CLOSED	CLOSED	PORCHINI GNOCCHI, CARAMELIZED PECANS, BASIL CREAM SAUCE	WIENER SCHNITZEL WITH HOUSE FRIES AND PEAS	FISH AND CHIPS WITH TARTAR SAUCE	KOBE STEAK, MELTED GOAT CHEESE, MASHED POTATOES, BALSAMIC REDUCTION W/ PINK PEPPERCORNS	CROQUE MADAME (CROQUE MONSIEUR WITH 2 SMILEY EGGS)
		\$14.00	\$16.50	\$16.00	\$28.00	\$11.50

CHOCOPOLOGIE

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DESSERTS

- ❖ WARM BREAD PUDDING WITH VANILLA ICE CREAM AND BUTTERSCOTCH SAUCE \$6.50
- ❖ BROWNIE SUNDAE — WARM BROWNIE WITH VANILLA ICE CREAM, WHIPPED CREAM, AND A DARK CHOCOLATE SAUCE \$7.50
- ❖ BANANA SPLIT — RASPBERRY SORBET, CHOCOLATE ICE CREAM, VANILLA ICE CREAM, CARAMELIZED BANANA, WHIPPED CREAM \$8.50
- ❖ ALMOND CAKE WITH FROZEN ORANGE MOUSSE, CITRUS MINT MÉLANGE, AND BLOOD ORANGE SAUCE \$8.25
- ❖ MOLTEN CHOCOLATE CAKE WITH SEASONAL BERRY COULIS REQUIRES 12 MINUTES! IN THE OVEN. \$9.50
- ❖ CHOCOLATE TRUFFLE BEIGNETS — THE BEST OF TWO WORLDS BEIGNETS AND CHOCOLATE TRUFFLES SERVED WITH RASPBERRY SORBET \$10.00
- ❖ CREME BRÛLÉE SAMPLER (3 DIFFERENT STYLES) \$11.50
- ❖ THE CHOCOLATE LOVE — OUR SIGNATURE CHOCOPOLOGIE DESSERT WITH A VARIATION OF FOUR CHOCOLATE EXPERIENCES \$12.00
- ❖ BONFIRE S'MORES FOR 2 WITH HOMEMADE MARSHMALLOWS \$15.00
- ❖ CHOCOLATE FONDUE FOR 2 — WITH SEASONAL FRUITS AND TOASTED CAKES. AVAILABLE IN DARK, MILK, OR WHITE CHOCOLATE \$15.00

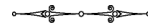
SWEET CREPES

- ❖ SUCRE \$4.00
- ADDITIONAL TOPPING:
EACH: NUTELLA, BANANAS, APPLE COMPOTE, WALNUTS, STRAWBERRY PRESERVE, RASPBERRY PRESERVE \$0.50
- FRESH STRAWBERRES \$1.00
- ❖ CREPES SUZETTE — WITH A SAUCE OF SUCRE, ORANGE JUICE, AND GRAND MARNIER WITH VANILLA ICE CREAM \$7.50
- ❖ CREPES WITH STRAWBERRIES — IN A GREEN PEPPERCORN JUS, WITH VANILLA ICE CREAM \$7.50

ICE CREAM AND SORBET

ASK YOUR SERVER FOR AVAILABLE FLAVORS

- 1 SCOOP (CUP OR CONE) \$2.75
- 2 SCOOPS (CUP OR CONE) \$4.00



CHOCOLATES

- ❖ 5 PIECE SAMPLER OF "FRITZ'S FAVORITE CHOCOLATES" \$7.50

BOOZED DARK CHOCOLATE CUPS

- ❖ PAIR WITH YOUR FAVORITE DESSERT OR JUST TO ENJOY AS IS \$7.50
 - FRENCH CLASSIC GRAND MARNIER
 - ITALIAN MOSCATO
 - GERMAN KIRSCH
 - AUSTRALIAN SPARKLING SHIRAZ
 - PORTUGUESE PORT WINE

What do others say about us:

Taste them, however and you realize that these odd couples are matches made in heaven. The subtle herbs and spices only make our favorite food more profoundly...

THE OPRAH MAGAZINE, 2003

He names his truffles after women, either someone he knows or simple a name he likes, to give each type an endearing personality. While some of his flavors seem unlikely - say, raspberry ganache topped with peppercorns - he doesn't just stumble upon them. Last spring, Dean & DeLuca stores carried a Knipschildt collection that substituted honey and flowers for sugar. Also on display was his 'antoinette', a rosewater ganache originally created for Martha Stewart, the public response to which caused him to put it into nationwide distribution.

FOOD ARTS MAGAZINE, 2004

I received the best gift a girl could ever receive... Knipschildt sent over these nice chocolates made just for me! They have my initial and a little crown signifying my Queen of Pop throne! I love Connecticut!

MADONNA HERSELF WROTE THIS ON HER PERSONAL BLOG AFTER RECEIVING OUR 71% DARK CHOCOLATE TRUFFLE, 2006

" Knipschildt uses only the freshest ingredients, and never adds preservative - his chocolates are made to be enjoyed at the peak of freshness. All his chocolates are crafted by hand, with ultra creamy centre and brilliant, perfectly balanced flavors, such as black currant ganache, dried plum and Armagnac and lavender-caramel his hand-made packaging is as beautiful as the chocolates themselves.

CHOCOLATIER MAGAZINE, 2004

- > OUTSTANDING CONFECTION BY THE NASFT IN 2004 AND 2005 (EQUIVALENT OF THE OSCARS, BUT FOR FOOD)
- > 2ND BEST CHOCOLATE TRUFFLE IN THE WORLD BY GOURMET MAGAZINE