

The Pairing Guide

Every flavor, met with its perfect pour.

Extraordinary confections cannot be rushed, and neither should the tasting. Each flavor in our collection has a companion that makes it bloom: a pour, a sip, a slow moment. Here is how we enjoy every last bite.

Bourbon Sea Salt Caramel

A neat pour of bourbon, or a scoop of vanilla bean ice cream.

Let the sea salt hit your tongue first. Then the caramel does the rest.

Chocolate Walnut

Ruby port, or a dark roast coffee taken black.

The roasted walnut wants something with backbone beside it.

Cookies & Cream

A shot of espresso, or the classic: a cold glass of milk.

Childhood, upgraded.

Red Velvet

Sparkling wine, or a foamy cappuccino.

Bubbles cut the velvet. That contrast is the whole point.

Chocolate Peanut Butter

A chocolate stout, or ice-cold milk.

Salty-sweet loves something creamy or something dark. You choose.

Rocky Road

A medium roast coffee, black, no sugar.

The fudge brings the sweetness. The coffee brings the balance.

Turtle Cheesecake

Tawny port, or a caramel latte.

Caramel on caramel is not a mistake. It is a decision.

Peanut Butter

Crisp apple slices and cold milk.

The apple is not garnish. Bite them together and thank us later.

Maple

Black coffee, or a quiet glass of rye whiskey.

Maple and rye grew up in the same forest. Reunite them.

Classic Chocolate

Cabernet Sauvignon, or French press coffee.

The one that has to be perfect deserves a pour that keeps up.

How to Savor Fine Fudge

Take it out early. Fifteen minutes at room temperature lets the texture soften and the flavor open up.

Slice it thin. A thin slice melts across the tongue. A thick bite gets chewed and hurried.

Pair, sip, repeat. Alternate one small bite with one slow sip. The flavors trade places every round.

Welcome to the Flavor Club. You will hear from us before every drop.