Delicious
DIAMONDS
HANDMADE CHOCOLATE

OBSIDIAN PEARL

PAIRING CARD

AT THE TABLE

WINE

Tawny Port, 10 Years

Douro, Portugal

Dried-fruit, caramel and oak notes that embrace the salted caramel; the sweetness softens the fleur de sel and lifts the bitter cacao. Serve at 12–14 °C.

SPIRIT

Bourbon (Woodford Reserve)

Kentucky, USA

Vanilla, caramel and toasted oak that echo the salted heart, while the warmth of the alcohol contrasts with the bitter chocolate. Serve neat, at room temperature.

TEA

Assam Black Tea

Assam, India

Malty body and caramel notes that support the caramel and cleanse the palate between bites, in an alcohol-free register. Serve at 90–95 °C.