



Amaretto Almond

A milk chocolate ganache perfumed with Amaretto surrounds a chocolate dipped almond, all covered with milk chocolate.*^



Brown Butter Ganache

A creamy ganache of milk chocolate and browned butter, coated in white chocolate.



Caramel Almond

Layers of brown sugar caramel and almond butter in a molded dark chocolate cup crowned with a gold dusted, caramelized almond.^



Champagne Truffle

White chocolate ganache with a splash of Grande Champagne Cognac, surrounded by white chocolate.*



Cinnamon Toast

White chocolate ganache spiced with cinnamon, wrapped in dark chocolate.



Classic Dark Truffle

A pure, smooth dark chocolate ganache in a dark chocolate shell.



Classic Milk Truffle

A velvety milk chocolate ganache in a milk chocolate shell.



Coffee Toffee

A milk chocolate ganache full of espresso and toffee bits in a decorated, milk chocolate shell.



Dark Caramel with Fleur de Sel

Caramel dipped in dark chocolate and topped with a sprinkling of Fleur de Sel from the Sea of Brittany.



Dark Hazelnut

Dark hazelnut gianduja with crunchy praline grains, in a molded dark chocolate shell finished with a toasted hazelnut.^



Dark Raspberry

A layer of raspberry ganache and a layer of raspberry pâte de fruit are enrobed in rich dark chocolate and crowned by our signature elephant.*



Dulce de Leche

A layer each of white chocolate caramel ganache and Dulce de Leche are presented in a white chocolate shell.



Espresso

A dark chocolate, butter whipped ganache blended with deep, rich espresso, bathed in dark chocolate.



Fresh Mint

A ganache of milk and dark chocolates is infused with garden fresh mint and covered in dark chocolate.



Gianduja

Hazelnut gianduja on a dark chocolate disc garnished with dark chocolate and a caramelized hazelnut.^



Heart of Darkness

Dark chocolate covers a rich filling of dark chocolate ganache and crunchy cocoa nibs.



Honey

A milk chocolate honey butter mousse, in a dark chocolate shell dusted with gold.



Meyer Lemon

A generous layer of fresh Meyer lemon white chocolate ganache and a layer of dark chocolate brown butter ganache enrobed in dark chocolate.



Milk Caramel with Fleur de Sel

Caramel dipped in milk chocolate and topped with a sprinkling of Fleur de Sel from the Sea of Brittany.



Milk Chocolate Caramel Mousse

A milk chocolate ganache blended with caramel sauce and whipped to a mousse, beneath a swirl of milk and dark chocolate.



Passion Fruit

A white chocolate ganache exploding with passion fruit, covered in white chocolate.*



Peanut Butter & Jelly

Milk chocolate enrobes a layer of strawberry pâte de fruit atop a layer of peanut butter, milk chocolate and feuilletine.*^



Peanut Croquant

Peanut gianduja with crunchy peanut croquant, in a milk chocolate shell.^



Pecan Caramel

Brown sugar caramel surrounds a candied pecan, wrapped in a layer of milk chocolate.^



Pistachio

A layer of pistachio gianduja with caramelized almonds topped with a pistachio cream, bathed in dark chocolate.



Quatre Epices

Milk chocolate ganache spiced with black pepper, cinnamon, nutmeg and clove, enrobed in a layer of dark chocolate topped with a rectangle of white chocolate.



Strawberry Matcha

A creamy strawberry white ganache tops a matcha latté mousse, all enrobed in rich dark chocolate.



Toasted Coconut

A dark chocolate shell holds a creamy ganache of white chocolate and crunchy bits of roasted coconut.*



Wild Cherry

Generous chunks of wild Italian cherries combined with a dark chocolate ganache, covered in dark chocolate.*

Woodhouse Chocolate pieces are best consumed within 21 days of delivery.

*Pieces Containing Alcohol: Amaretto Almond, Champagne Truffle, Dark Raspberry, Passion Fruit, Toasted Coconut, and Wild Cherry.

+Pieces Containing Gluten: Peanut Butter & Jelly.

^Pieces Containing Nuts: Amaretto Almond, Caramel Almond, Dark Hazelnut, Gianduja, Peanut Butter & Jelly, Peanut Croquant, Pecan Caramel.

All Woodhouse Chocolates are made in a kitchen where nuts are used.