



TODAY, CHRISTOPHER CURTIN IS PROUD to share his art and experience with you through Éclat Chocolate, but his journey to become a Master Chocolatier began more than two decades ago.

He set out from Madison, Wisconsin, to the House of les Compagnons du Devoir, the premier guild for Pastry Chefs in France. It was here that he worked alongside the best journeyman pastry chefs in Europe and became the first American to be awarded the honor of German Master Pastry Chef and Chocolatier in Cologne, Germany.

Now in the realm of the world's top chocolate makers, Christopher continued to work with the masters, honing his skills in the finest chocolate houses of Belgium, Switzerland, France, Germany, and Japan, and sharing in the greatest of secrets and techniques that make eating Éclat Chocolate a unique experience you won't forget.

Christopher Curtin

MASTER CHOCOLATIER



"It's so simple and modern, but unbelievable in texture and delicacy of flavors.

You hit those kinds of high notes very rarely in a career as a chef."

ÉRIC RIPERT

Chef/Co-owner Le Bernardin



A MODERN APPROACH

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First of its kind, the innovative Mondiant™ is a perfect balance of a delicate filling enrobed in Éclat's sustainably sourced chocolate. Inspired by form and function to deliver the ultimate chocolate experience.

16 Piece Box, \$36

Assorted Mondiants

Enjoy our Peanut Butter Mondiants, Caramel Mondiants, Hazelnut Mondiants, and Cacao Nibs Mondiants together as an assortment.

Hazelnut Milk Chocolate

The Italian classic filled with a creamy and fruity hazelnut praline balanced with light herbal overtones enrobed in 39% milk chocolate.

Cacao Nibs

85% cacao mass Peruvian nibs with light floral and herbal profiles enrobed in Éclat Chocolate's 60% chocolate blend.

Peanut Butter

39% milk chocolate, an ode to a classic, minimalist design with the perfect balance of chocolate and peanut butter.

Caramel Mondiants

Traditionally made Belgian-style caramel with Tahitian vanilla bean enrobed in Éclat Chocolate's 60% chocolate blend.

Left page shows actual product size.

























SEASONAL CONFECTIONS

'TIS THE SEASON TO BE JOLLY.

6-piece box, **\$20.00**

Pumpkin Pie

A holiday classic taken to an exquisite new level.

The perfect way to raise a few spirits this holiday season.



Holiday Collection

The flavors of a Dickensian Christmas plumped into a singularly sumptuous chocolate dome.



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ÉCLAT CHOCOLATE · HOLIDAYS 2023





Winter Wonderland Assortment

16-piece box, **\$47** 25-piece box, **\$68**



SIGNATURE MODERNIST CUBES

Think outside the box. Éclat's Signature Modernist Cubes live in that rarified space where Bauhaus design meets flavored perfection.

6-Piece Box, **\$21**

Roasted Peanuts & Banana

Slow roasted banana ganache interleaved with decadent layers of peanut butter deliver a complex yet classic flavor.

Coffee/Vanilla

Layers of vanilla and coffee ganache compact a classic Caffé e Latte into a modernist's chocolate cube—splendido!

Bourbon Pecan

Designed for the Kentucky Bourbon lover, these modernist cubes add a hint of pecan praline for the true southern experience.













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SIGNATURE BOXES

A world of joy exists in every Éclat Signature box. All you need to do is choose the amount of joy you wish to spread this holiday season.

Assorted

A hand-picked selection of caramels and truffles reflecting the quintessence of confectionary artistry.

Caramels

A deep dive into the many ways one can experience the joys of caramel—with pear, with ginger, and with many other pairings.

Signature Assortment & Caramels

9-piece box, **\$28** 16-piece box, **\$45** 25-piece box, **\$65**







ÉCLAT DRAGÉES

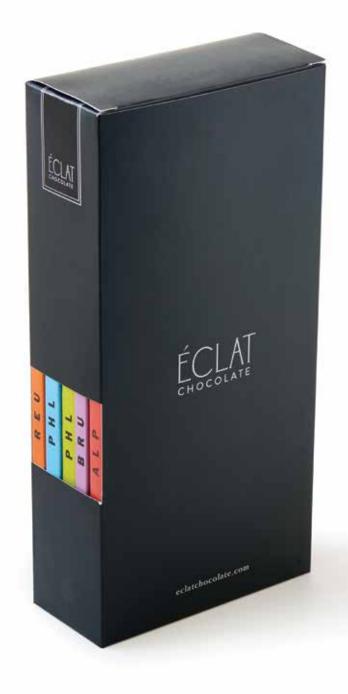
Delectable blueberry, hazelnut, or espresso beans covered in Éclat Chocolate's 60% dark chocolate blend. A stocking stuffer for those with a taste for the sublime.

3.5 oz (100 g), **\$12**



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ÉCLAT CHOCOLATE · HOLIDAYS 2023





Destination Bar 3-pk
Tasting Flight, **\$28**

Destination Bar 5-pk Tasting Flight, **\$45**

A CHOCOLATE PASSPORT TO THE WORLD

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Embark on a trip around the globe. A blend of fresh ingredients, unique experiences, and renowned chocolate-making inspired by the wonderful world of travel. A love for travel, or "wanderlust," gave our Master Chocolatier the vision to create these chocolate bars, intended to awaken unique flavors from your past and inspire dreams of the many more to be experienced in your future.

All varieties, \$9.50



Brussels, Belgium

Cocoa nibs in dark chocolate.
70% cacao



Aleppo, Syria

Aleppo chili & pink peppercorn in dark chocolate. 65% cacao



Philadelphia, USA

Pennsylvania Dutch pretzels in dark chocolate. 54% cacao



Philadelphia, USA

Pennsylvania Dutch pretzels in milk chocolate. 33% cacao



Tarragona, Spain

Caramelized hazelnuts in dark chocolate. 65% cacao

A CUSTOM TOUCH

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When only a bespoke gift will do, Éclat has you covered. Contact our staff and we can create the perfect gift for the occasion.

Customization Options & Services

- » Custom vellum
- » Custom chocolates
- » Custom ribbon
- » Personalized message
- » Multiple address shipping options
- » Guaranteed delivery options
- » Corporate discounts available

"BEST CHOCOLATES
IN AMERICA."

Bon Appétit

"WORLD'S GREATEST CARAMELS."

Vogue Magazine

CORPORATE GIFTS

Let us simplify your holiday gifting this year!

Now more than ever, it's important to establish a connection with clients, and why not show your appreciation with what Bon Appétit has described as "the best chocolates in America"? For over 19 years, we have offered a variety of innovative gourmet options, all designed and manufactured right here in historic West Chester.

Please let us know how Éclat Chocolate can simplify your holiday gifting this year—we would love to connect about creating truly beautiful gifts for your team and clients.

From custom branding to personalized messaging, we offer options at every price point.





24 SOUTH HIGH STREET WEST CHESTER · PA 19382 · USA

eclatchocolate.com



SHOPPING AT ÉCLAT CHOCOLATE

For information and pricing, please call our store at 610-692-5206 or visit eclatchocolate.com

Regular Store Hours
Monday - Friday
from 10 am - 6 pm

Saturday from 10am – 4pm Closed Sundays

For seasonal hours, go to eclatchocolate.com

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PROUDLY FEATURED ON

The New York Times

Philadelphia

Forbes

bon appétit



Traveler

Wine Spectator

FOOD&WINE