



ÉCLAT  
CHOCOLATE  
—  
HOLIDAYS 2023





**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

—  
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.*





## A PARALLEL DIMENSION

—  
Inspired by symbiotic relationships in nature, these innovative bars take you on an ever-changing chocolate journey. Each Parallel Bar balances two classic flavors, creating an experience that will transport you to a place unlike any you have experienced before.

2.2 oz (60 g), **\$9.50**

*Allspice & Sesame Seeds*  
*Coffee & Cardamom*  
*Green Tea & Roasted Rice*  
*Zuta & Orange*  
*Porcini & Thyme*





## SEASONAL CONFECTIONS

'TIS THE SEASON TO BE JOLLY.

6-piece box, **\$21.00**

### Pumpkin Pie

A holiday classic taken to an exquisite new level.  
The perfect way to raise a few spirits this holiday season.



### Holiday Collection

Mulled wine, gingerbread, and spiced pear,  
the flavors of a Dickensian Christmas plumped  
into a singularly sumptuous chocolate dome.





## WINTER WONDERLAND BOXES

Inspired by the wistful nature of the holidays, and the nostalgia of midcentury design. Winter Wonderland evokes memories of the past, while creating new memories for the future. Mulled wine, Spiced Pear and French Gingerbread will spark your holiday season.

### Winter Wonderland Assortment

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

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



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## 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**





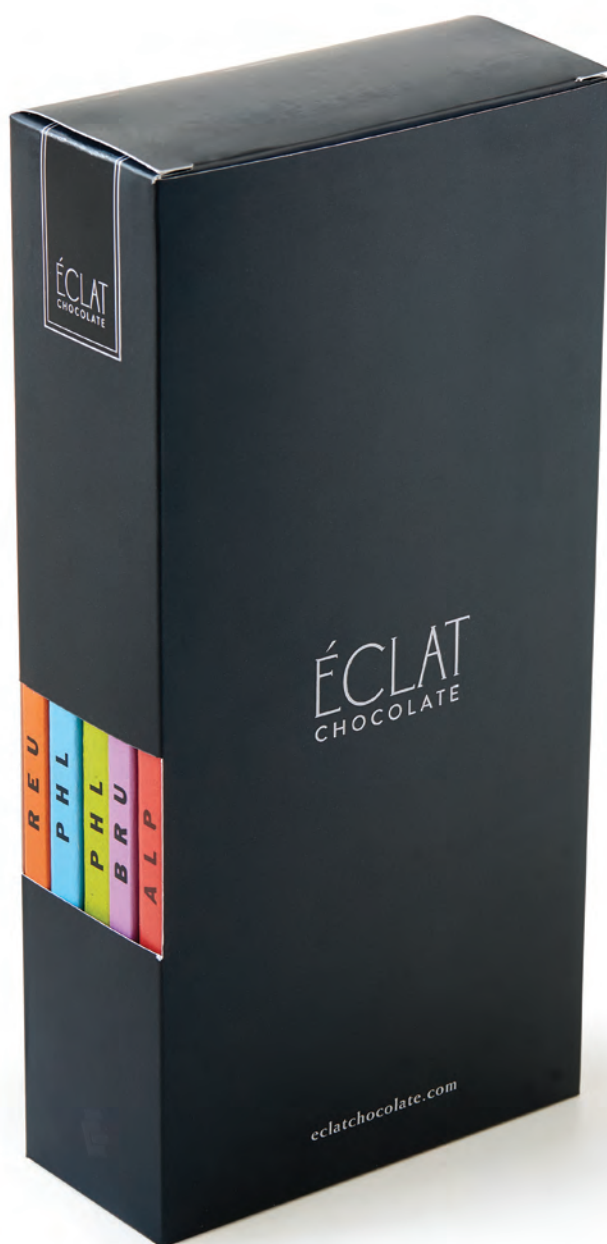
## ÉCLAT DRAGÉES

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**







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

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

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## A CHOCOLATE PASSPORT TO THE WORLD

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

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A CUSTOM TOUCH

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  
CARMELS.”

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](http://eclatchocolate.com)

## SHOPPING AT ÉCLAT CHOCOLATE

For information and pricing,  
please call our store at  
610-692-5206 or visit  
[eclatchocolate.com](http://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](http://eclatchocolate.com)

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MAGAZINE

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Condé Nast  
Traveler

FOOD & WINE