



Bespoke, international chocolates inspired by Milène’s personal mantra: *Live by Love*. Each flavor is made with high-quality, healing ingredients from cultures she experienced throughout the world. After exploring over 35 countries and meeting inspirational people every step of the way, the vision is to unite the beauty of our differences through chocolate.

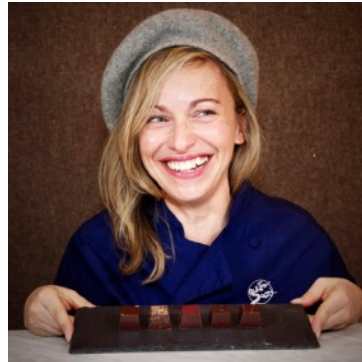


info@milenejardine.com / 914-570-4661

www.milenejardine.com

The Brand

Women owned and operated, all our chocolates are infused with the finest herbs, fruits, nuts, spices and made by hand in NYC. Our cacao partners are B corp certified and meet rigorous standards of performance, accountability, and transparency in both social and environmental concerns.



Testimonials

“Love the chocolate! It’s great with our dry aged duck and mole cocktails.” -Michelin Chef Marc Forgione

“Delicious!” -Michelin Chef Dominique Crenn



Milène Jardine Chocolatier services elite businesses like Victor Private Jets, Brunello Cucinelli, Paramount and have been featured at Christie’s Auction House and Le Cirque.

Assortment



- Signature Chocolate **Truffle** Gift Boxes
- Vegan** Dark Chocolate Bar Gift Sets
- Custom Logo Gifts & Guided Pairing Events



As Seen In



Naturally vegan, 70% dark, less than 8 grams of sugar, 140 calories, and rich in cocoa butter to ensure each piece melts just as fast as a milk chocolate bar. When done right, a pairing of chocolate with cheese and wine can be a match made in heaven.

Toasted Coconut Lime Leaf - A journey to the shores of Thailand with the unique flavors of coconut and lime leaves. The chocolate's warm and citrus undertones complement the cheese *Bethmale's* buttery and nutty taste. Add a *Rioja Red Wine* to balance all the spices.



Sicilian Salted Lemon - Made with sweet lemons from the island of Sicily and a touch of sea salt, each piece is a refreshing burst of flavor. Pair with a *Goat Cheese* to create a refreshing flavor enhanced with a crisp white wine like *Sancerre*.



Raw Pistachio - Inspired by Paris' pistachio flavored pastries, the rich and nutty notes make this bar an indulgent treat. The pistachio layered with a creamy *Brie*, and classic red wine like *Bordeaux* make for a decadent tasting.



Rosemary - Native to the Mediterranean, the earthy flavor of rosemary creates a savory profile. Pair with an understandable *Blue* to experience the woody and fruity aromas in the cheese. Contrast it with a *Grenache Red Wine* to balance the pungent flavors.



South American Dark Chocolate - Classic, bold dark chocolate grounded in fruity and sweet spices. Enjoy with a rich *Alpine Cheese* and medium bodied red like *Côte du Rhône*.



International Chocolate Bar Library - Take a journey with this gift set that includes 5 bars from around the world. Travel from the shores of Thailand to the city of Parisian lights, and South America where cacao originated.



-The thin design of each bar allows the flavor of the herbs to be fully experienced.

-Made with all natural ingredients, no perishables, bars are good for 1 year.

-Each bar is wrapped in foil and enclosed in a box for freshness.

-Each bar is 24 grams.

-Bars sold individually in cases of 12 bars @ **\$39.00 case**.

-International Library Bar Sets include 5 bars in each gift box and sold at **\$19**.

-All product ships from our Long Island City, NY facility.

-8% Discount on 30+ cases (**\$35.88 case - \$2.99 each bar**)

Made with dark chocolate, fresh cream, and exotic herbs and spices. No artificial flavors, added sweetness or preservatives are used in the making of these confections. Our signature “Live By Love” Collection is available year-round with new flavors introduced quarterly to celebrate the change in season. With a shelf-life of 2-3 weeks, these items are best for events and client gifting.



”Live by Love” 5pc Truffle Box

- 1pc Harvey Wallbanger - Orange Galliano Liqueur (USA)
- 1pc Sanctuary - Ginger/Turmeric/Black Pepper (India/Japan)
- 1pc Goddess - Hibiscus/Mint (Japan)
- 1pc Puriste - Dark Chocolate (French)
- 1pc Serenity - Whiskey Sea Salt (Ireland)

\$13.50 plus shipping



”Live by Love” 15pc Truffle Box

- 3pc Harvey Wallbanger - Orange Galliano Liqueur (USA)
- 3pc Sanctuary - Ginger/Turmeric/Black Pepper (India/Japan)
- 3pc Goddess - Hibiscus/Mint (Japan)
- 3pc Puriste - Dark Chocolate (French)
- 3pc Serenity - Whiskey Sea Salt (Ireland)

\$29.00 plus shipping



Luxury Gift Parcel

- “Live by Love” 15pc Truffle Box
- Seasonal 5pc Truffle Box
- International Chocolate Bar Library

\$60.00 plus shipping

Individual Truffles available for sale via 32pc trays.

- <64 Pieces \$2.00 per Truffle
- 65-192 Pieces \$1.75 per Truffle
- >193 Pieces \$1.50 per Truffle

Party Favor Boxes

- 4pc Truffle Favor Boxes - \$14.00
- 2pc Truffle Favor Boxes - \$7.25
- 1pc Truffle Favor Boxes - \$3.55



We have a lot of success pairing spirits and chocolates together. Chocolates and spirits or "Sweet Spirit" is becoming a focus of our business. We work with the French Cognac Board to educate American influencers and leaders in the spirit industry on the flavor profiles and history of the key cognac brands.

Chocolate, cheese, and wine tastings create a unique trinity of flavors. We lead pairings for companies like Meta and Google, and events at Soho House and AKA Hotels. We offer both in-person and virtual options.



Testimonials

"What an amazing event for our team! The pairings that were selected were so different and unique and absolutely DELICIOUS." - Price WaterHouse Cooper

"Thank you again for a FANTASTIC night. The event was perfect and members are still buzzing about their delicious chocolates!" - Zero Bond

"The chocolate was some of the best chocolate I've ever had in my life - the truffles were MIND BLOWING!" - Meta

"Our clients LOVED the tasting and chocolates at 30:K feet!!" - Victor Private Jet