

# Chocolate, Cocktails & More at The Claim

## Chocolate martini with fresh berry “stir stick”

Our own version developed in cooperation with Yukon Brewing. My dissatisfaction with chocolate martinis has been that they didn't really taste chocolatey. This one does.

## Eggplant caponata crostinis

The classic Italian dish sweetened with caramelized onion gets a rich flavour from the surprise ingredient

## Charred cauliflower in Picada sauce

Catalan style pesto made with almonds, fresh parsley and chocolate which imparts a pleasing depth and bitterness

## Elk brochettes with a Mexican style chocolate sauce.

Some will recognize this as a version of the classic mole poblano. It pairs particularly well with “wilder-tasting” meats.

## Local greens in a salad

With avocado, orange, dried cherries, shaved chocolate and cocoa nibs in a cocoa nib vinaigrette.... really, really delicious

## Cocoa rubbed ribs of local pork

with chocolate BBQ sauce

## A dessert medley of small pieces

A chocolate bon bon from our new Yukon flavours, the Aurora line

Frozen local berries in hot white chocolate ganache

White chocolate cheesecake with Yukon lingonberry topping

Double chocolate hazelnut biscotti