

NEW HAMPSHIRE'S CHOCOLATE & MARTINI TOUR

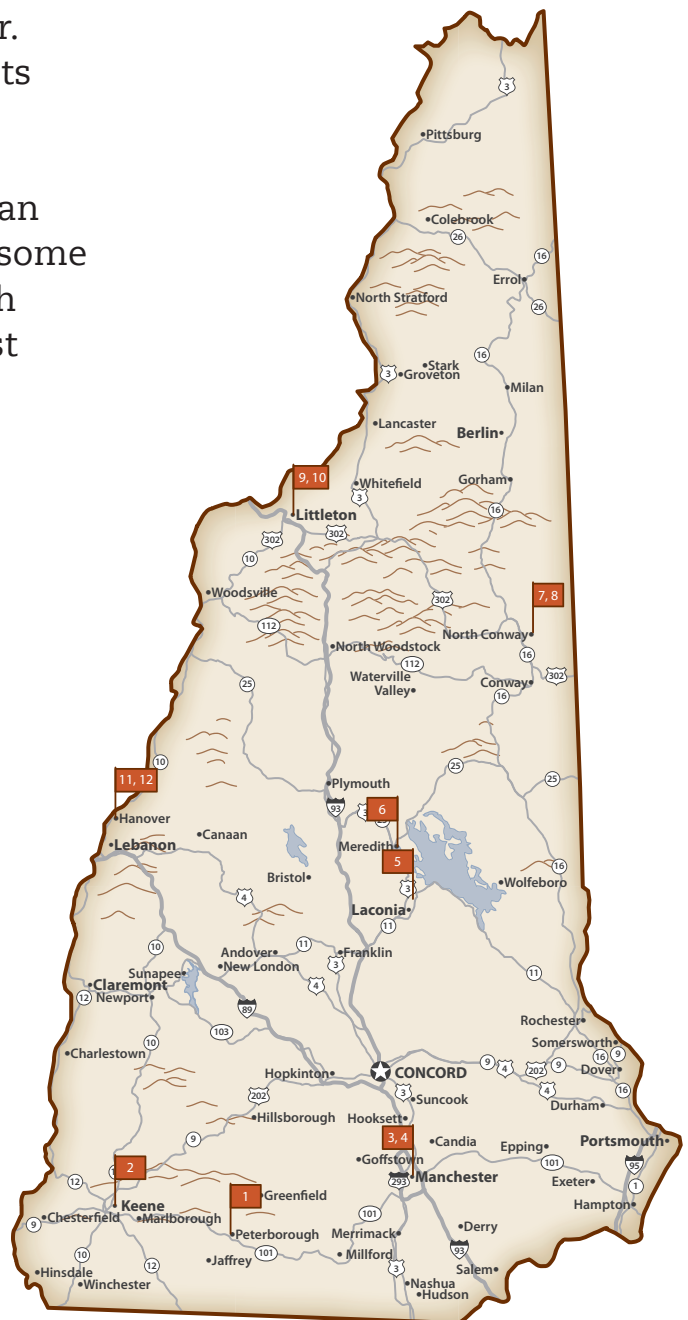




Cashmere and pearls. Champagne and caviar. Martinis and chocolate. Each of these suggests a mood, memories and great company, and martinis and chocolate suggest the makings for a fantastic getaway. This tour highlights an authentic culinary experience while pairing some of New Hampshire's artisan chocolatiers with unique recipes from some of the state's finest mixologists.

1. Vicuña
2. The Stage Restaurant & Café
3. Dancing Lion Chocolate
4. Veranda Martini Bar & Grille
5. Kellerhaus
6. Camp
7. Stonehurst Manor
8. Bavarian Chocolate Haus
9. Bailiwicks Fine Restaurant, Wine & Martini Bar
10. Chutters
11. PINE Restaurant
12. My Brigadeiro

Plan your getaway, drink responsibly, drive safely and indulge your taste buds as you sip and sample your way around New Hampshire.





1. Vicuña

15 Main Street, Peterborough

Vicuña Chocolate is a bean-to-bar chocolate factory offering handcrafted chocolate bars, pastries and sipping chocolate. They start by first sourcing the finest heirloom cocoa beans. Then they roast, crack, winnow, and stone grind them. Then they temper, mold, and package their signature dark chocolate bars right on site. Stop by the café on Saturdays and Sundays to sip chocolate and learn about their craft.

2. The Stage Restaurant & Café

30 Central Square, Keene

Make a stop at the Stage in Keene where you'll find the menu includes an extensive list of Chef Geo's Signature Martini's. His specialty infused Vodkas make each season a treat! One of the most popular martinis is The Big Sexy. Made with blueberry, pomegranate and citrus vodkas, triple sec and pomegranate juice with muddled fresh blueberries and lemon, then it's topped with champagne! Next time you're in, be sure to ask about their Martini Club!



3. Dancing Lion Chocolate

917 Elm Street, Manchester

Dancing Lion sources the chocolate for their confections from small farms and artisan chocolate makers around the world. Much of the chocolate they use is extremely rare, and all of it is spectacular. Everything is crafted - truffles, bonbons, bars, pastries, ice cream—from scratch at the shop located in historic downtown Manchester.



4. Veranda Martini Bar & Grille

201 Hanover Street, Manchester

After sampling delights at Dancing Lion, make your way to Veranda's Martini Bar & Grille and tempt your taste buds with their Chocolate and Coconut Vodka Crème de Cocoa. This martini is a perfect blend of chocolate and coconut vodka and crème de cocoa. It's sure to satisfy your sweet tooth on Valentine's Day or any other time of year!

5. Kellerhaus

259 Endicott Street, Weirs Beach

An icon of the Lakes Region, Kellerhaus is celebrating 110 years of Sweet Confections this year. Choose from more than 100 premium chocolates and old fashioned candies made fresh, in house, daily since 1906. Buttercrunch, turtles, chocolate sea salt caramels, non-pareils, peppermint & wintergreen patties in rich dark chocolate, 28 enrobed chocolates & extensive sugar free selections just to name a few!



7. Stonehurst Manor

3351 White Mountain Highway, North Conway

Combine your taste for chocolate and martinis with a stop at the Library Martini Lounge at Stonehurst Manor. Michael's Chocolate Martini is prepared with Vanilla Vodka, Van Gogh Dutch Chocolate Vodka, Godiva Chocolate Liqueur, to be topped off with a garnish of a Chocolate Cigar. They also offer a number of martinis prepared with freshly squeezed juices and some with herbal infusions for something a bit lighter.



6. Camp

300 Daniel Webster Highway, Meredith

Head north from Kellerhaus to sip on a S'more Martini at Camp. This concoction was crafted to mimic the cozy Meredith restaurant's best-selling S'mores dessert. A blend of vanilla vodka, white crème de cacao, forbidden secret dark mocha cream liqueur, and a splash of cream, the martini makes for the perfect adult treat. Located in Chase House at Mill Falls at the Lake, Camp is themed after a summer camp experience, and is a proud member of The Common Man family in New Hampshire.



8. Bavarian Chocolate Haus

2483 White Mountain Highway, North Conway

Not far from Stonehurst Manor you'll find chocolate, chocolate, and more chocolate! The Bavarian Chocolate Haus has been making mouth-watering delectable delights in the Mount Washington Valley for more than 25 years. A traditional chocolate shop, you'll find over a hundred different kinds of chocolate confections to choose from, all hand-made right on site by the chocolatier owners!



9. Bailiwick's Fine Restaurant, Wine & Martini Bar

106 Main Street, Littleton

Head to Littleton and experience the jazzy, intimate vibe of Bailiwick's. Are you a purist or a rebel? Whatever your mood, Bailiwick's has the answer! Bailiwick's motto: "where you belong," is the ultimate gathering spot for locals and guests alike. With more than 80 martinis on the menu, they've got plenty of options for all the purists and rebels of the world!

10. Chutters

43 Main Street, Littleton

Home of the World's Longest Candy Counter, Chutters is also a must stop for their fudge! Chutters' homemade fudge is made right in their own kitchens. They offer a wide variety of options for those ready to indulge in something sweet. Try the raspberry cheesecake fudge or if you're looking for something more traditional, their chocolate walnut fudge may be perfect for you.



11. PINE Restaurant

2 East Wheelock Street, Hanover

Signature spirits are a specialty at PINE. Mixologist James Ives creates seasonally-changing "Restoration Cocktails," which he describes as classic 19th & early 20th century cocktails adapted for a modern palate with fresh juices and house-made ingredients. For this tour he offers a classic 'Dry Martini' which blends Monkey 4 Gin, Linie Aquavit, Dolin Dry Vermouth, Preserved Lemon and Grape Seed Extract. Enjoy it while relaxing next to PINE's warming hearth.



12. My Brigadeiro

44 South Main Street, Hanover

Indulge your sweet tooth with gourmet truffles at this Upper Valley chocolate shop. The team here specializes in brigadeiros (bree-gah-day-ros). Brigadeiro is a popular and uniquely Brazilian sweet – a mixture of milk, sugar, butter and chocolate, slowly cooked and hand rolled into bite size balls. These luscious, chocolate truffle balls are handcrafted with the best natural ingredients available from beautiful farms in New Hampshire and neighboring Vermont.