



The Fig Fizz

Our house signature — muddled fig, elderflower liqueur, champagne, and a kiss of honey syrup. A sparkling toast to sophistication.

Blushing Rose Spritz

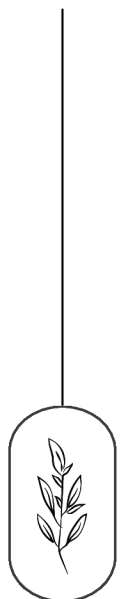
Rosé prosecco, grapefruit essence, and edible blooms.

Golden Hour Mule

Vodka, ginger beer, fig purée, and a hint of thyme.

Velvet Manhattan

Smoked bourbon, black cherry, and a whisper of fig syrup.



The Menu

Classic Romance Board

Brie, prosciutto, honeycomb, grapes, and artisan crackers.

The Fig Lover's Spread

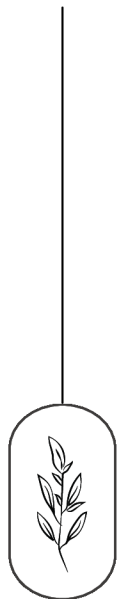
Whipped goat cheese, fig jam, smoked almonds, rosemary crostini.

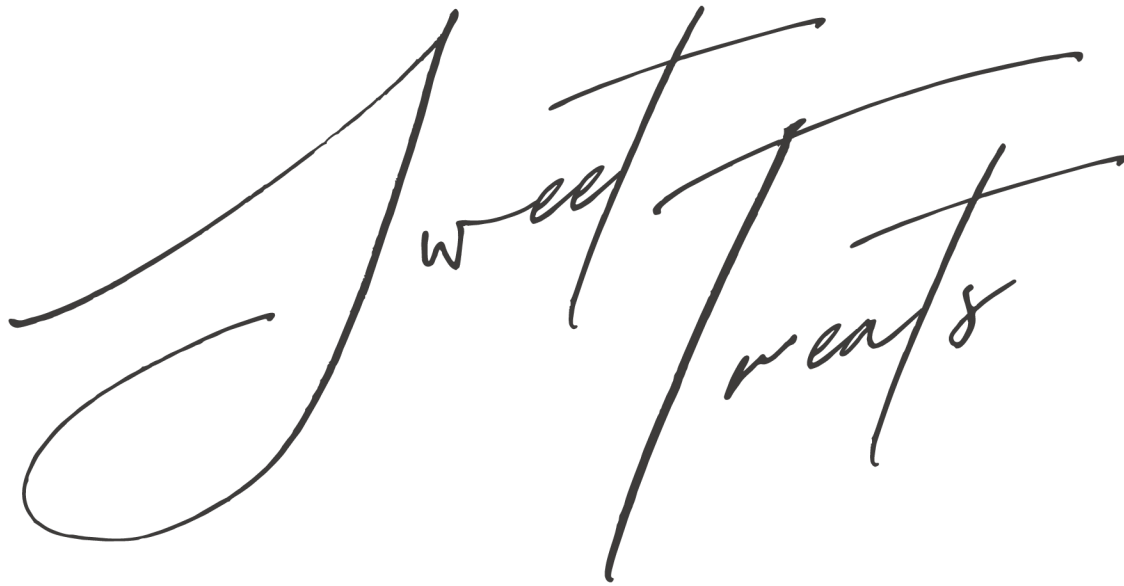
Savory & Sweet Pairing

Blue cheese, dark chocolate, truffle salami, and candied walnuts.

Custom Creations:

Seasonal fruit, edible flowers, and personalized signage to match your event aesthetic.





Chocolate-Dipped Rice Krispies

Hand-dipped and drizzled in white or dark chocolate with gold dust accents.

Pretzel Wands

Crunchy pretzels enrobed in milk chocolate and finished with delicate pearl sprinkles.

Strawberries & Figs Duo

A romantic mix of fresh strawberries and figs dipped in Belgian chocolate.

Mini Confections

Assorted truffles, chocolate-covered marshmallows, and bite-sized brownies.

Custom Touches:

Personalized treat tags, dessert stands, and luxe display setups to match your theme.

