

THE
CHOCOLATE
Sanctuary
RESTAURANT • LOUNGE



ABOUT

Opened in 2015, The Chocolate Sanctuary celebrates the cocoa bean in its many forms. Brunch, lunch and dinner selections include a variety of beautifully plated main courses, appetizers, drinks and desserts that incorporate the restaurant's namesake ingredient alongside delicious options where chocolate is optional - or non-existent. The food is complimented by a selection of craft cocktails and a carefully curated selection of wine and craft beer. The restaurant also sells artfully packaged house-made craft chocolates, their signature chocolate bread, and artfully packaged gift items. Private event space at The Chocolate Sanctuary can accommodate from 10-150 guests.

THE MENU

The Chocolate Sanctuary is committed to the highest quality standards, using only the freshest seasonal ingredients and sourcing the highest quality proteins from local purveyors. The menu features all-natural poultry from local family-owned business Harrison's Poultry Farm, along with premium quality steaks from Allen Brothers, a Chicago brand founded in 1893 that supplies the highest quality meats to some of the most prestigious restaurants in the world.

Brunch

- Waffle Pops with bacon in center
- Cocoa-candied bacon
- Chocolate Sourdough French Toast
- Carving Station, Omelettes and Eggs Benedict

Lunch & Dinner

- Sanctuary 5-spice Ribs
- Chicken and Goat Cheese Wrapped in Cocoa-Candied Bacon
- Seafood Ceviche
- Allen Brothers Cocoa-candied Bacon-wrapped Certified Angus Filet Mignon
- Entrees featuring All-Natural Chicken from Harrison's Poultry Farm, including Mole Chicken, Chicken Marsala and Lemon Chicken
- Heritage Farms Cheshire Pork Chop
- Cocoa Nib Pan-Seared Scallops
- Cocoa Nib Crusted Salmon
- A Tableside Chocolate Fountain, made with pure artisanal chocolate accompanied by a variety of treats for dipping

FAST FACTS

- Brunch, Lunch and Dinner
- Seating Capacity: 135
- Outdoor Seating for 35
- Private Event Space Available
- Catering and Carry-Out
- Retail Shop
- Lounge and Chocolate Bar
- Food & Drink Specials Every Weekday
- Afternoon Teas on the Last Saturday of the Month



The Chocolate Sanctuary
5101 Washington St., Gurnee, IL 60031
224.944.0808
TheChocolateSanctuary.com
facebook.com/TheChocolateSanctuary
Instagram.com/chocolatesanctuary
@chocolatesanctuary

Hours of Operation:
Tue-Thurs: 11am-9pm
Fri-Sat: 11am-10pm
Sunday: 4pm-9pm
Sunday Brunch: 10am-2pm
Afternoon Tea: 2-4pm

Media Contacts:
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(312) 607-0016
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BILL & DONNA COLLAZO | Owners

The Chocolate Sanctuary's is the lifelong dream of proprietors Bill and Donna Collazo. The couple, longtime residents of the Lake County area, worked with a carefully selected group of seasoned restaurant consultants to bring their concept to life. The Collazos are firmly committed to strengthening the community by providing a sanctuary from the everyday – a place where people can gather with friends and family over food, drinks and, of course, chocolate. Bill and Donna bring a combination of discipline honed in the service world and a healthy respect for the creativity and passion that drives the restaurant industry.

JEFF TOMCHEK | Executive Chef

Chef Jeff Tomchek brings 30 years of experience in several countries honing his abilities to turn fresh, high quality, locally sourced ingredients into savory and sweet menu items that celebrate the changing seasons and, of course, the cocoa bean. Chef Jeff is an accomplished culinarian, who has authored the beloved Old Angler's Inn Cookbook. Jeff has also served as Executive Chef at the famous Old Angler's Inn, and other renowned venues including Indigo Great Falls and McCormick & Schmick's, has partnered in some local ventures and consulted on many a menu.

HAILEY TURSO | Pastry Chef

Hailey has been creating and executing handcrafted pastries for over five years. Hailey studied at the acclaimed Le Cordon Bleu College of Culinary Arts in Chicago and received her certification in patisserie and baking. While at Le Cordon Bleu, Hailey honed her professional skills at Sweet Ride, a mobile Cupcake Food Truck. She also served as a baker at Sarah's Pastries and Candies, and as Pastry Chef at caterers Food for Thought and Hel's Kitchen. Hailey was also awarded a scholarship from the prestigious *Chaîne des Rôtisseurs* Foundation in 2012.



BRUNCH • LUNCH • DINNER • AFTERNOON TEA • PATIO • COCKTAILS • HANDCRAFTED CHOCOLATES

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