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 complemented by a selection of craft cocktails and a carefully curated selection of wine and craft beer. The restaurant also sells 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 scratch menu features all-natural poultry from local family-owned business Harrison’s Poultry Farm, along with premium quality steaks and seafood. The Chocolate Sanctuary is among a handful of suburban restaurants to have a pastry chef who creates delectable concoctions made with France’s acclaimed Valrhona chocolate.

Brunch
• Waffle Pops with or without your choice of bacon or sausage in the center
• Seafood options including ceviche and shrimp
• Cocoa-candied bacon
• Chocolate sourdough French toast
• Carving station, omelets and eggs benedict
• Fresh-baked breakfast pastries and desserts — made early every Sunday morning

FAST FACTS
• Brunch, Lunch and Dinner
• Seating Capacity: 250
• Outdoor Seating for 35
• Private Event Space
• Carry-Out
• Retail Shop
• Chocolate Bar
• Lounge
• Food & Drink Specials Every Weekend
• Afternoon Teas on the Last Saturday of the Month
• Regular Chef’s Dinners and Pairings

Media Contacts:
Laurie Cairns
(312) 607-0016
cairnslaurie@gmail.com
Lunch & Dinner
- Sanctuary 5-spice ribs
- A variety of sandwiches and salads, and $12 Prix Fixe options
- Bellagio Bites – fresh mozzarella prosciutto wrapped in chicken
- Seafood ceviche
- A selection of steaks including a 12-oz New York strip, a 10-oz sirloin, an 8-oz hanger steak and a 6-oz filet mignon
- Surf & Turf – 8-oz New York strip with shrimp scampi with cocoa nib compound butter
- Entrees featuring all-natural chicken from Harrison’s Poultry Farm, including mole chicken, chicken Marsala and lemon chicken
- 14-oz Frenched bone-in pork chop
- Cocoa nib pan-seared scallop risotto
- Cocoa nib crusted salmon
- Great Lakes whitefish served three ways
- A tableside chocolate fountain, made with Valrhona chocolate accompanied by a variety of treats for dipping

BILL & DONNA COLLAZO | Owners
The Chocolate Sanctuary’s is family-owned and represents a 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.