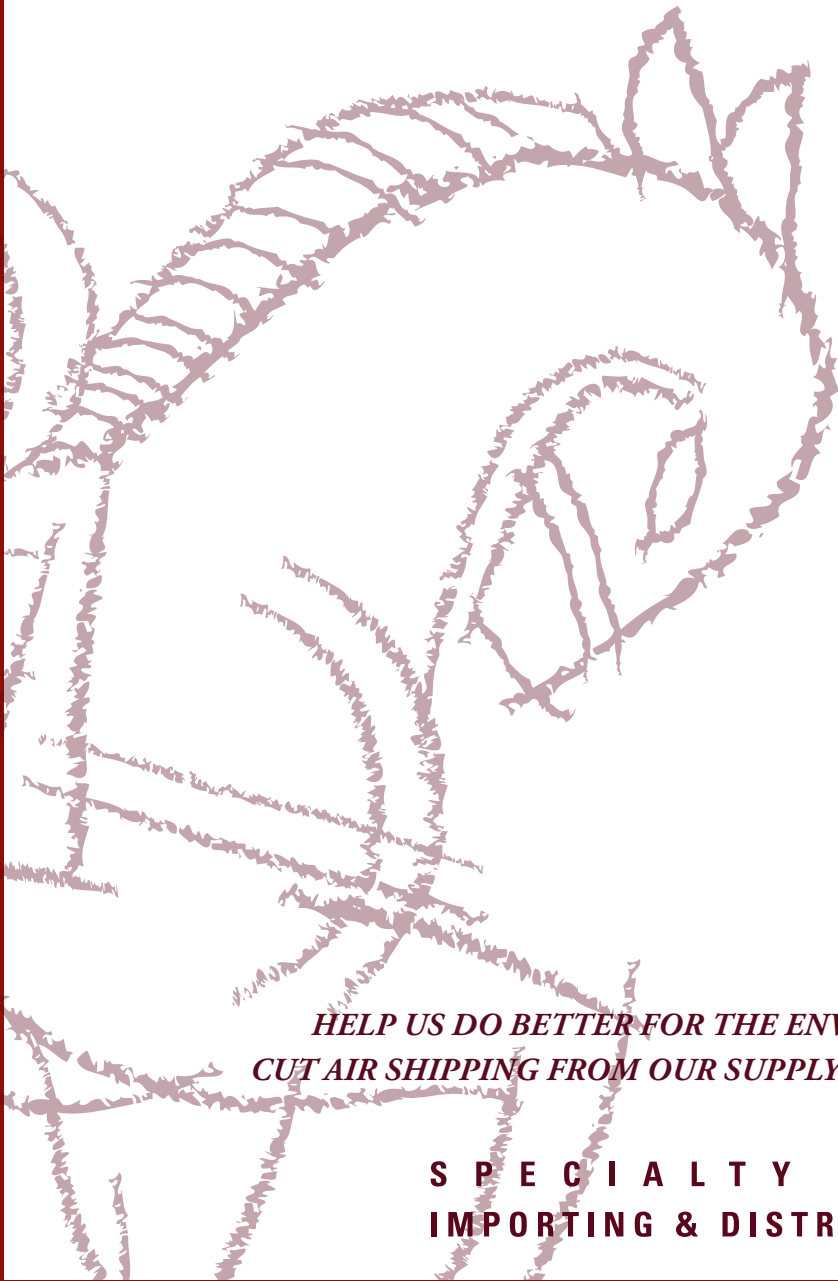


A P R I O R I

SPRING 2022

VALENTINE'S & EASTER PREORDER
DEADLINE IS NOVEMBER 12



*HELP US DO BETTER FOR THE ENVIRONMENT AND
CUT AIR SHIPPING FROM OUR SUPPLY CHAIN THIS EASTER*

S P E C I A L T Y F O O D
IMPORTING & DISTRIBUTION



CHAPON *Paris, France*

Though he aspired to architecture and design, talents clearly manifested in Chapon's whimsical packaging, young Patrice was always drawn to gastronomy. When seven years old, he accompanied his wine broker father to some of the finest tables in Paris. As a young pastry chef, Chapon perfected sorbets and ice creams for Buckingham Palace. Inevitably, his true calling in chocolate came at age twenty-four, and he spent years procuring and restoring antique chocolate-making equipment. Now, with his five vintage shops in France and one in Tokyo, Chapon has crafted a lush fulfillment of his chocolate destiny.



Mini Round Box,
3 Salt Pralines
CHA-71300
24 / 28 g



Paté de Fruits
CHA-71500
7 / 155 g



DICK TAYLOR *Eureka, California*

With the most beautifully molded bars in the industry, and equally gorgeous letterpress packaging, Dick Taylor has no problem growing sales, yet the most impressive thing is how they're managing their growth. When most food artisans grow, the product inevitably suffers. Quite the opposite here, as they recently moved away from their rudimentary CocoaTown refining machine to several distinct machines including a ball mill, a roll refiner, and an antique Carle & Montenari R4 conche. This means more work for their production team, but the chocolate is better than ever (and it was damn good to begin with).



Vanilla Raspberry 73%
DTC-81600
12 / 2 oz



Brazil 75% Chocolate Rabbit
DTC-81400
8 / 2.4 oz



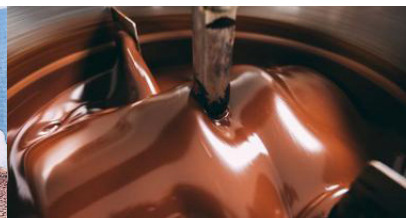
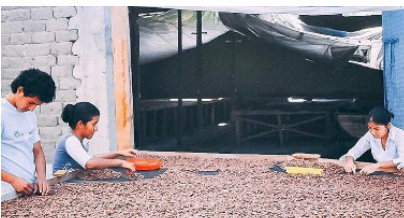


FRUITION *Woodstock, New York*

Chocolate maker Bryan Graham honed his attention to detail at The Culinary Institute of America, followed by an externship with master pastry chef Jacques Torres. Then, in 2011, after 15 years as a baker and pastry chef, Bryan found his true passion in making chocolate from start to finish. The craft chocolate world is propelled by innovation and ingenuity, making it a perfect place for Bryan to showcase his high level of polish and mastery achieved through both classical training and vast experience. It's paying off, as the awards for Fruition are piling up.



Passion Fruit Caramels
FRU-81200
12 / 2.8 oz



GOODIO *Helsinki, Finland*

Vegan craft chocolate from Finland. Self described rebels on a mission to accelerate positive change by making beautiful and wholesome treats. Goodio Chocolate believes in a food industry that is transparent, fair and sustainable. Unadulterated traditional ingredients, sweetened with coconut palm sugar, and wrapped up in a stunning design, all with a Nordic twist. "It's all good" with us, Goodio! Don't miss the Nordic Flavors line, an A Priori exclusive.



Raspberry
GDO-81300
15 / 1.7 oz



Strawberry
GDO-81400
15 / 1.7 oz



Fennel 49%
GDO-81500
15 / 1.7 oz



Lemon
GDO-81600
15 / 1.7 oz



Valentine's Gift Pack
GDO-82070
6 / 4 x 1.7 oz



Spring Gift Pack
GDO-82100
6 / 4 x 1.7 oz



MAYANA *Spooner, Wisconsin*

Daniel Herskovic was named a 2016 Top Ten Chocolatier in North America by Dessert Professional Magazine. Originally known for making gorgeous filled chocolates and other small bonbons, he then branched out into candy bars. Unlike mass-produced candy bars, which almost always contain over-roasted cacao from sources of ill repute, Daniel uses Valrhona, exclusively for all A Priori production, meaning your inner fat kid will be best friends with your inner chocolate snob.



Toffee
MAY-71100
8 / 6 oz



4-Piece Signature Box
MAY-71200
10 / 4 pc



9-Piece Signature Box
MAY-71300
8 / 9 pc



Salted Caramel Hearts
MAY-81100-V
10 / 1.6 oz

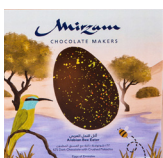


Salted Caramel Easter Eggs
MAY-81100-E
10 / 1.6 oz



MIRZAM *Dubai, United Arab Emirates*

Chocolate maker drawn by the stars, telling the story of the spice trade through the lens of craft chocolate. This Emirati company, with five distinct lines of artisan chocolate, expresses the tale of the Middle East's ancient role as seafaring traders, with each bar speaking to the history, culture, and traditions of those along the maritime Spice Route.



The Arabian Bee Eater,
62% Dark Chocolate w/ Crushed Pistachio
MIR-82100
12 / 55 g



The Falcon,
45% Milk Chocolate w/ Crushed Hazelnuts
MIR-82200
12 / 55 g



The Flamingo,
Raspberry Infused White Chocolate
MIR-82300
12 / 55 g

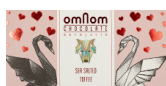


OMNOM *Reykjavik, Iceland*

Omnom's striking packaging and the robust chocolate inside intertwine to create a singular chocolate experience. Strong, one-of-a-kind ingredients like malt, Icelandic milk, and lakkrís (Icelandic for licorice) make for extraordinary milk and inclusion bars, while the geometric illustrations adorning the packages evoke mythical creatures and dramatic Icelandic terrain. The single origin bars are also not to be missed. The flavors, intrinsic to their terroir, are not subdued, but have bent to the will of Omnom's craft, exhibiting unique expressions of tried and true heirloom beans.



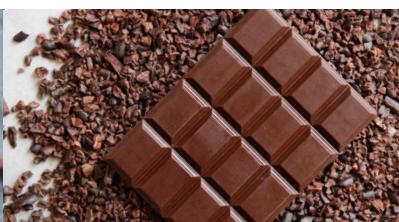
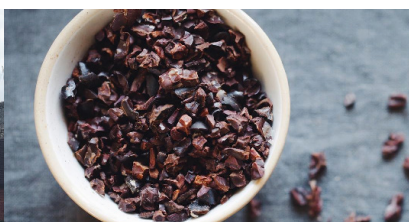
Lakkrís + Raspberry
OMN-51120
10 / 60 g



Toffee + Sea Salt
OMN-51140
10 / 60 g



Love Collection
OMN-81700
6 / 2 x 60 g



PUMP STREET CHOCOLATE *Orford, England*

Pump Street Bakery, originally known for their passionate approach to making bread and pastry, is now making some of the best chocolate we've tasted using beans from world-famous origins like the Heirloom Cacao Preservation (HCP) certified Hacienda Limon in Ecuador, the Crayfish Bay Estate in Grenada, and Finca 3 Marias in Honduras. In celebration of their roots as a bakery, Pump Street's one-of-a-kind inclusion bars combine chocolate and bread crumbs to deliver a surprising, delicious amalgam of texture, aroma, and taste.



Chicken Jamaica 75%
PSC-81300
10 / 35 g



Chicken Oat Milk 60%
PSC-81350
10 / 35 g



Chicken Madagascar Milk 58%
PSC-81400
10 / 35 g



Chocolate Eggs Jamaica 75%
PSC-81410
10 / 12 x 7 g



Chocolate Eggs Ecuador Dark Milk 60%
PSC-81420
10 / 12 x 7 g



Hot Cross Buns 58%
PSC-81700
10 / 35 g



RAAKA *Brooklyn, New York*

Raaka has the uncanny ability to develop delicious flavors without roasting. They achieve this by including creative methods in their production process, like aging beans in bourbon casks, steaming cacao over simmering wine, or steeping unique ingredients in the cocoa butter. Each bean origin is the inspiration for the infusions, so while the approach is fresh, it remains unpretentious and firmly rooted in craft chocolate ethos.



Rose Cardamom 70%
RAA-51300
12 / 1.8 oz



Matcha Swirl
RAA-81300
12 / 1.8 oz



Strawberry Swirl
RAA-81400
12 / 1.8 oz



RITUAL *Park City, Utah*

In a quaint mining town turned ski resort hot spot and home to the Sundance Film festival, Ritual is making some of the best two-ingredient craft chocolate around, period. Avoiding the use of cocoa butter or vanilla, Ritual coaxes incredible nuance out of their beans while still exhibiting a deep, traditional foundation. With new packaging that perfectly reflects Park City's mix of rugged wilderness and modern elegance, Ritual proves that American sophistication is alive and well in the world of craft chocolate.



Champagne w/ Raspberries
RIT-41150
12 / 2.12 oz

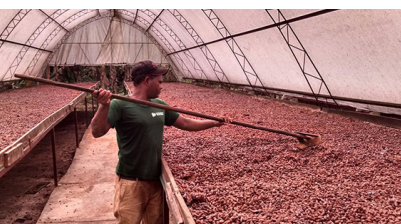


RÓZSAVÖLGYI CSOKOLÁDÉ *Budapest, Hungary*

This brand makes some of the best chocolate in the world, and A Priori is thrilled and proud to include them in our portfolio. Explore their single origin bars, made with beans from the likes of Venezuela's famous Franceschi family, or check out their wildly popular inclusions bars, like Milk Chocolate with Caramelized Lavender Blossoms. The roasts are well-balanced and the bars are made without the addition of vanilla, allowing for a very deep exploration of terroir while still maintaining that distinctly European "chocolateyness."



Striped Easter Eggs
ROZ-80100
85 g



TAZA *Somerville, Massachusetts*

Direct trade certified and USDA Organic. From its vintage Mexican disc shape and packaging to the coarse Mexican-style stone grind, Taza is instantly different. Pop a small square in your mouth and experience the unrefined texture. Love or hate stone ground chocolate, Taza sets the standard and is an undeniably positive influence on the whole industry, with a huge array of flavors inspired by Latin cultures and sustainable practices. Our favorite way to taste it is to use Taza in the traditional preparation of Meso and South American drinking chocolates, but it's great in bar form as well.



Hearts of Fire
TAZ-81500
6 / 10.8 oz



Love you More
TAZ-81600
12 / 5.3 oz



BITTERS & BAR

Some 150 years ago, bitters were booming, with countless makers offering their concoctions to support the uniquely American cocktail culture. Then, Prohibition brought it all to a screeching halt. As recently as 2004, there were only 3 brands of bitters available commercially.

Today, there is a resurrection happening in the craft cocktail movement with an accompanying explosion of brands on the market. A Priori's curated selection allows the busy buyer to access many top-selling and up and coming bitters.



DR. ADAM ELMEGIRAB'S
Aphrodite Bitters
ELM-11100
12 / 100 mL



MISTER BITTERS
Gift Pack
MIS-71100
10 / 5 x 20 mL



SOM
Cane Cordial Gift Pack:
Ginger, Pineapple, Pomegranate,
Tamarind, Thai Basil
SOM-71100
1 / 5 x 4 oz