

LUNE CHOCOLAT SEEKS TO MOVE, EXPAND IN MANLIUS

by *Margaret McCormick* - Monday, August 4th, 2014

The need for more space is one of the reasons the Woloszyns would like to move and build on their business at 187 W. Seneca St. in Manlius.

Two's company, three's a crowd in the kitchen at Lune Chocolat in Manlius.

Such has been the case since 2011, when Michael and Emily Woloszyn opened their boutique chocolate shop at 315 Fayette St., in the plaza behind the iconic Sno-Top ice cream stand. The shop and kitchen occupy all of 480 square feet, the size of a small apartment. Add eight employees coming and going and you're bound to bump into each other. It's close quarters for customers, too, especially at peak chocolate-buying times, like Christmas, Hannukah, Valentine's Day and Easter.



www.lunechocolat.com

The need for more space is one of the reasons the Woloszyns would like to move and build on their business at 187 W. Seneca St. in Manlius. The 1,600-square foot building formerly was a chiropractor's office. The Woloszyns plan to purchase the building, but before that can happen, the town must approve a zoning change.

The town has been debating the zone change (from residential mixed use to residential transitional, to allow for food production) since March, and a decision may come at the next town board meeting. Lune's proposed relocation is scheduled to come up for a vote Aug. 13. The Woloszyns invite friends, customers and

members of the Manlius community to attend the meeting, scheduled for 7 p.m. at the town offices on Brooklea Drive, in Fayetteville. Note: Only residents of the town of Manlius can voice opinions on the matter.

In addition to bigger digs and more production and retail space, the Woloszyns are looking forward to expanding their product offerings to include super-premium gourmet ice cream and baked goods and pastries.

Lune Chocolat has become synonymous with artisan chocolates in creative and unexpected flavors. Just last week, the Woloszyns made a white chocolate ganache rolled in organic peas and an August flavor of the month selection with local basil and lemon. They are drawn to local collaborations, and have used ingredients like Kriemhild Butter, goat cheese from 2 Kids Goat Farm and oils and vinegars from Olive on Brooklea in their creations.



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This summer, they have been making chocolates spotlighting produce from some of their fellow vendors at the Fayetteville Farmers Market (Thursdays), including a Carrot and Ginger chocolate bar and Blueberry Cheesecake chocolate bar. Their ice cream will be equally beyond the ordinary, with flavors like sweet potato casserole with handmade marshmallows and taro with almond and coconut.

“We really want to be in Manlius,” says Michael Woloszyn. “The community has been really supportive of us here. We’re looking forward to making small-batch ice cream and growing our wholesale business, as well.”

Lune Chocolat is available at Nature-Tyme, Syracuse Real Food Co-Op, Recess Coffee, the Onondaga Historical Association (Mary Elizabeth Chocolates) and other locations in addition to the shop in Manlius. For more information, visit www.lunechocolat.com.



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