

AN INSIDER'S GUIDE TO THE AMERICAN CHOCOLATE RENAISSANCE

EVERYTHING YOU NEED TO KNOW ABOUT THE COUNTRY'S BEST SMALL-BATCH, BEAN-TO-BAR MAKERS.

1. SALAZON CHOCOLATE Eldersburg, Md.
Bean Origins: Dominican Republic and Ecuador
The Bar to Taste: Organic Dark Chocolate with Sea Salt and Organic Turbinado Cane Sugar, the choice for fans of sweeter treats, which laces salted dark chocolate with grainy sugar for crunch. \$4; salazonchoc.com

2. POTOMAC CHOCOLATE Woodbridge, Va.
Bean Origins: Costa Rica
The Bar to Taste: Upala 70% Nib, a smooth dark chocolate studded with cacao shards, featuring a long finish that tastes of berries and caramel. \$7; potomacchocolate.com

3. OLIVE AND SINCLAIR Nashville, Tenn.
Bean Origins: Ghana, Dominican Republic, and Panama
The Bar to Taste: The Cinn-Chili style, in which a dash of Ceylon cinnamon and a pinch of salt punch up the heat of the chillies, rendering it perfect for hot chocolate. \$6; oliveandsinclair.com

4. MINDO Dexter, Mich.
Bean Origins: Ecuador
The Bar to Taste: The intense 77% Dark Chocolate, a single-origin bar crafted from heirloom Nacional cacao fermented close to its source. \$7.25; mindochocolate.com

5. TAZA CHOCOLATE Somerville, Mass.
Bean Origins: Mexico and Dominican Republic
The Bar to Taste: Vanilla Bean Chocolate Mexicano, a combo of dark chocolate—stone-ground in a Oaxacan *molino*—and Costa Rican vanilla pods. \$4.50; tazachocolate.com

6. SWEETEETH Charleston, S.C.
Bean Origins: Colombia
The Bar to Taste: The PB&C, a complex concoction of peanut butter, chipotle peppers, dark chocolate, milk chocolate, and pink Himalayan salt. \$5; sweeteethchocolate.com

7. VICE CHOCOLATES Oakland, Calif.
Bean Origins: Venezuela
The Bar to Taste: Fig and Anise Seed, a blend of dark chocolate, dried fruit, and anise, making it an ideal add-on to a cheese plate. \$5; vicechocolates.com

8. MADÉCASSE Brooklyn, N.Y.
Bean Origins: Madagascar
The Bar to Taste: The creamy Milk Chocolate slab is made from beans grown just miles from the African factory and ground for up to 48 hours to preserve the flavor. \$6; madecasse.com

9. PATRIC Columbia, Mo.
Bean Origins: Madagascar and Venezuela
The Bar to Taste: In-NIB-itable, a contrast of silky chocolate and crunchy cocoa nibs. \$8; patric-chocolate.com



THE BEST SHOPS FOR CONNOISSEURS

ATLANTA CACAO ATLANTA CHOCOLATE CO. / 312C N. HIGHLAND AVE. / CACAOATLANTA.COM
 BOSTON HOTEL CHOCOLAT / 141A NEWBURY ST. / HOTELCHOCOLAT.COM
 NEW YORK CITY BORNE CONFECTIONS / 485 PARK AVE. / BORNECONFECTIONS.COM
 PORTLAND THE MEADOW / 3731 N. MISSISSIPPI AVE. / ATTHEMEADOW.COM
 SAN FRANCISCO RECCHIUTI / ONE FERRY BUILDING, SHOP NO. 30 / RECCHIUTI.COM

FOOD STYLING BY BRIAN PRESTON-CAMPBELL.