

MARCUS SAMUELSSON'S
TASTE OF BERMUDA

YOUR TV IS ABOUT TO
GET A LOT FANCIER

THE RICH CULTURE OF
LEXINGTON, KENTUCKY

AMERICAN WAY

FEBRUARY 2016

SMACKDOWN

THE STARS OF
WWE GET READY FOR
WRESTLEMANIA 32

LEFT TO RIGHT:
BRIE BELLA,
MARK HENRY,
NIKKI BELLA AND
JOHN CENA

Consuming Passion

The desire, the yearning, the vows of lifelong devotion ... thanks to these boutique chocolatiers, Valentine's Day is getting even sweeter

VALENTINE'S DAY and chocolate are familiar bedfellows, but let's face it: Every day is cause for celebration when it comes to this sweet treat. And these chocolatiers are taking the cocoa-based staple to the next level with eye-catching designs and tantalizing flavors. All are dedicated to your sweet tooth.

There's usually a line out the door for the handmade candy at **Stick with Me Sweets** in New York's NoLiTa neighborhood. Head chocolatier Susanna Yoon opened the shop in December 2014, introducing confections like sesame and passion-fruit bonbons and the "New York, New York" bonbon: a combination of crunchy pretzel and peanut butter with a dark-chocolate shell. Strawberry shortcake is the limited-edition flavor this month, coated in white chocolate with pink polka dots for Valentine's Day. Swmsweets.com

Wyoming cowboy Tim Kellogg was once mistaken for Tim McGraw, but he insists that his true devotion is chocolate (sorry,

ladies). Kellogg's truffles at his **Meeteetse Chocolatier** have a delicate, pliable shell and a five-day shelf life. He rolls and dips each truffle himself — around 200 a day. Standouts include the savory focaccia truffle that mimics the flavor of bread with rosemary, olive oil and sea salt. The huckleberry and prickly pear cactus truffles are made with local fruit. Bonus: Kellogg just opened a shop in Jackson Hole. Meeteetsechocolatier.com

Self-taught chocolatier Julie Bolejack, of **Chocolate for the Spirit** in Carmel, Indiana, has become known for her inventive flavors, like the East-meets-West blend of Saigon cinnamon and Kentucky bourbon, or the Beer Ball truffle with Guinness-infused ganache rolled in pecan crumble. Bolejack works with grand cru single-origin chocolate — the rarest in the world — and claimed 15 awards at the 2015 International Chocolate Salon, which celebrates the best in the business. Chocolateforthespirit.com —AMBER GIBSON

STICK WITH ME SWEETS

TOP TO BOTTOM:
Dulce de leche;
bourbon maple pecan;
New York, New York;
milk-house praline