

Explore Fine Chocolate In the San Francisco Bay Area

2018 revised

T

he San Francisco Bay's diverse chocolate scene encompasses generations-long veterans to new rising stars, the best of whom exude style and charisma through their artful products. Whether savoring the selections at FCIA's tasting table,* exploring a Bay-Area favorite or hunting for a new one, we hope you find lots to love.

*Asterisked chocolatiers and makers have graciously offered their chocolate for the 2018 FCIA Winter Event Chocolate Tasting Table from 5:30-7:30. Don't miss it!

Chocolate Destinations:

In the mood for an experience, a special moment? Looking to spend some time getting to know a particular chocolate business? These special spots recommended by FCIA members show what Bay-Area theobromine dreams are made of. Enjoy the journey.

*Dandelion Chocolate:

Watch cacao go from bean to bar while enjoying pastries and beverages made with Dandelion's award-winning chocolate in the heart of the Mission District. 740 Valencia Street, San Francisco. Su-Th 10-10; F-S 10-11. SF Ferry Building pop up: M-Sat 8-6; Sun 10-5

*Endorfin Foods:

Don't be shy about knocking at this little spot that emphasizes the marriage of coconut with cacao. 2701 Eighth St. Suite 106, Berkeley. M-Th 10-4

Charles Chocolates:

The original candy man, Chuck Siegel, will make you feel right at home with his cozy treats. Check about Chuck's memorable seasonal tea service. 535 Florida Street, San Francisco. 11-7 every day

*Christopher Elbow Chocolates:

Christopher Elbow's confections are a sleek, modern approach to European classics. 401 Hayes Street, San Francisco. Su-M 12-6pm; T-Sa 11-8pm

Feve Artisan Chocolatier:

Shawn Williams creates confections with a conscience that wow. Snag Good Food Award-winning chai almonds weekdays from 10 to 5. Don't expect them to last. 2210 Keith Street, San Francisco.

Jade Chocolates:

Mindy Fong has been making creative, delicious Asian-themed truffles in San Francisco for decades. 4207 Geary Boulevard, San Francisco. M-Sa 11:15-7

Poco Dolce Confections:

People go gaga for Poco Dolce's tiles, but that's just the tip of the chocolate iceberg for what's on offer from this popular confectioner. 2421 3rd Street, San Francisco. M 11-5; T-F 11-6; Sa 12-5:30

Recchiuti Confections:

An American master and San Francisco icon creates balanced, artful confections at this recently redesigned flagship location. One Ferry Building, Shop #30, San Francisco. M-F 10-7; Sa 8-6; Su 10-5

Sixth Course:

Owners Bridget and Gianina infuse their sassy, hip, creative and meticulous personalities into dazzling chocolates, pastries and gelato at this dessert cafe. 1544 15th St, San Francisco. T-Sa 2-10pm

Socola Chocolatier:

Sisters Susan and Wendy Lieu add a Vietnamese twist to their inspired chocolates in a cute cafe. 535 Folsom Street, San Francisco. M-F 7:30-6; Sa 9-3

*TCHO:

TCHO's fascinating factory tours are back in action! Book online at tcho.com. 3100 San Pablo Avenue, Berkeley. M, W, Th 10:30-12; M, T, W, Th 1:30-3

Chocolate Shopping:

No surprise that the Bay Area's fine chocolate passion runs wide and deep, so if you're searching for the chocolate mother lode or unicorn, these are the places to prowl for bragging-rights chocolate.

Bi-Rite Market:

Both locations offer excellent chocolate made by the likes of Dick Taylor,* Ritual,* Dandelion* and Guittard* amongst confections from Recchiuti* and flying noir* and a dizzying array of good food. Creating community through food is their worthy mission. 3639 18th Street, San Francisco & 550 Divisadero Street, San Francisco.

Chocolate Covered:

Say hi to Jack at this unassuming Noe Valley favorite stacked from floor to ceiling with one of the best chocolate selections anywhere. He's got every maker on the tasting table list, including Bar au Chocolat* and French Broad.* 4069 24th Street, San Francisco. 10:30-7:30 every day

Farm Fresh To You:

Downtown's widest selection of fine chocolate wraps its way around the entire checkout area. A sleeper spot for craft chocolate shopping, including Dick Taylor,* Fruition* and Amano.*
9 Ferry Building Marketplace, San Francisco. M-F 7:30-8; Sa 7:30-7; Su 9-6

Ferry Building:

Farm Fresh To You, Dandelion Chocolate* and Recchiuti's* Flagship shop put the chocolate icing on the Ferry Building's foodie cake, supporting an astonishing assortment of chocolate under one big, beautiful roof. One Ferry Building, San Francisco. M-F 10-7; Sa 8-6; Su 11-5

Fog City News:

Adam Smith meticulously curates fine chocolate from around the world in his downtown shop. A San Francisco institution. 455 Market Street, San Francisco. M-F 10-7; Sa 11-6

Foodhall:

This gourmet grocer is described as the MOMA of grocery stores. As a result, chocolate lovers can find not only their San Francisco favorites but also bars from Parliament Chocolate, Dick Taylor Chocolate* and Ginger Elizabeth Chocolates. 3100 16th St, San Francisco. Su-Th 9-11; F-S 9-12 am

Rainbow Grocery:

This 40-year-old vegetarian cooperative recently raised the chocolate community's bar with a gloriously large selection of craft chocolate from Amano* to Endorfin* and K+M* at excellent prices. 1745 Folsom Street, San Francisco 9-9 every day.

The Chocolate Garage:

This is a social enterprise and specialty boutique founded by Sunita de Turreil in downtown Palo Alto, curating the best of American and international small batch chocolate, with bars made exclusively for The Chocolate Garage. 654 Gilman St, Palo Alto. Sa 9am-1pm

FCIA's Chocolate Tasting Table:

No need to go anywhere other than FCIA's Winter 2018 Event to enjoy top chocolates from FCIA members. Gratitude to all those generously sharing chocolate with FCIA colleagues and peers during the event from 5:30 to 7:30.

Amano Chocolate:

Art Pollard is an original, making award-winning chocolate in Orem, Utah, for a decade now.

Bar au Chocolat:

Nicole Trutanich's meticulous touch transforms beans into beautiful bars in Manhattan Beach, California.

Burnt Fork Bend Chocolate:

Jennifer Wicks handcrafts bean-to-bar solid dark chocolate in Stevensville, Montana.

Chocolate Maya:

Santa Barbara's favorite chocolatier Maya Schoop-Rutten always has the freshest bonbon ideas.

Christopher Elbow Chocolates:

Christopher Elbow's confections are a sleek, modern approach to European classics.

Dancing Lion Chocolate

is handcrafted with some of the world's rarest and most exquisite chocolate in Manchester, New Hampshire.

Dandelion Chocolate:

San Francisco's hometown chocolate makers impress with just light-roast cacao and sugar.

Dick Taylor Chocolate:

Adam Dick and Dustin Taylor craft bars that dazzle each sense in Eureka, California.

Endorfin Foods:

Brian Wallace pairs coconut with cacao in Berkeley, California.

flying noir:

Artist Karen Urbanek uses chocolate as her palette to create visual and gastronomic gems in Oakland, California.

French Broad Chocolates:

Asheville, North Carolina, got even cooler when these guys opened their lounge in 2008.

Fruition Chocolate:

Bryan Graham's precocious culinary background supports chocolate-making genius in Shokan, New York.

Guittard Chocolate Company:

Bay Area fifth generation family-owned chocolate factory, Guittard makes a range of fine chocolate from single-origin chocolate bars to custom couverture.

K+M Chocolate:

In Napa, California, Chi Bui executes Thomas Keller and Armando Manni's vision of extravirgin chocolate, subtly enhanced with olive oil.

Ritual Chocolate:

Anna Davies and Robbie Stout have happily settled into making chocolate in their beautiful Park City, Utah, café and factory with their mesmerizing longitudinal conche. Savor slowly.

TCHO Chocolate:

Brad Kintzer's chocolate-making skills combine with flavorful additions to make a wide range of popular, playful bars in Berkeley, California.