




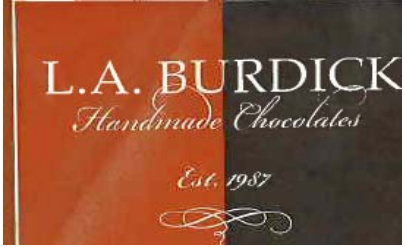

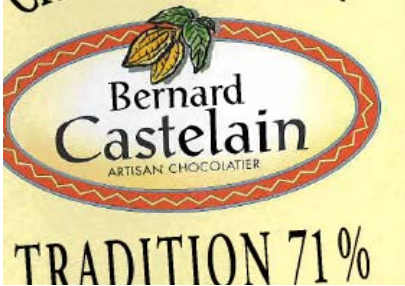
## Bay Area Chocolate - Chocolate Bar Reviews

v 9/24/06; Chris Morgan, morgan\_cp@hotmail.com, bayareachocolate.com

Name	Grade	% Cocoa	Website	Where Bought	Price	Country of Origin	Notes	Image
Amedi	B+	70%	<a href="http://www.amedei.it">http://www.amedei.it</a>	Fog City News, Financial District, San Francisco	~\$8	Italy	These guys get well-deserved praise in the Rosenblum book. A solid choice for gifts.	
Amedi	B	66%	<a href="http://www.amedei.it">http://www.amedei.it</a>	Fog City News, Financial District, San Francisco	~\$8	Italy	Another good choice from Amedi	
Blanxart	C+	[not specified; about 70%]	<a href="http://www.blanxart.com">http://www.blanxart.com</a>	Sur La Table, Ferry Building, San Francisco	\$7	Spain	Comes in a thick bar, like a block of wood, which I like but taste is off somehow	




## Bay Area Chocolate - Chocolate Bar Reviews

v 9/24/06; Chris Morgan, morgan\_cp@hotmail.com, bayareachocolate.com

Name	Grade	% Cocoa	Website	Where Bought	Price	Country of Origin	Notes	Image
Burdick, L.A.	B	[not specified; about 70%]	<a href="http://www.burdickchocolate.com">http://www.burdickchocolate.com</a>	L.A. Burdick, Harvard Square, Cambridge	~\$6	U.S.A.	This comes in clear plastic packaging, which isn't my favorite but the nearly 1/2 inch thickness is to my taste.	
Café-Tasse - Amandes	C+	>54%	<a href="http://cafe-tasse.com">http://cafe-tasse.com</a>	[can't remember]	~\$4	Belgium	Means "Coffee Cup" in French. I guess this is meant as a "house chocolate" for a café. Solid taste (Amandes means almonds) but nothing amazing.	
Castelain, Bernard	B+	71%	[none that I can find]	Fog City News, Financial District, San Francisco	~\$5	France	I gave these as gifts to coworkers last year. When I first started getting into chocolate this was one of my favorites and still is.	




## Bay Area Chocolate - Chocolate Bar Reviews

v 9/24/06; Chris Morgan, morgan\_cp@hotmail.com, bayareachocolate.com

Name	Grade	% Cocoa	Website	Where Bought	Price	Country of Origin	Notes	Image
"Chocolate Bar"	B-	"dark"	<a href="http://www.chocolatebarnyc.com">http://www.chocolatebarnyc.com</a>	Chocolate Bar, Greenwich Village, NY	~\$4	U.S.A.	They didn't have their 72% bar in stock when I got there, but this one was fine.	
Cluizel, Michel - Plantation Tamarina	B	[can't remember; perhaps 65%]	<a href="http://www.cluizel.com">http://www.cluizel.com</a>	Bittersweet	~\$6	France, with beans from Sao Tome	This guy's a solid choice	
Cote d'Or	C	70%	<a href="http://www.cotedor.com">http://www.cotedor.com</a>	Fog City News, Financial District, San Francisco	~\$4	Belgium	Has same construction problem as the Venchi but the chocolate is not as good. Owned by Kraft, if that matters to you.	

## Bay Area Chocolate - Chocolate Bar Reviews

v 9/24/06; Chris Morgan, morgan\_cp@hotmail.com, bayareachocolate.com

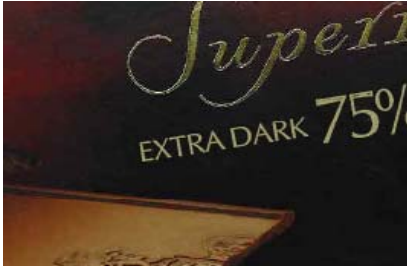


Name	Grade	% Cocoa	Website	Where Bought	Price	Country of Origin	Notes	Image
Dagoba - Pacuare	B	68%	<a href="http://dagobachocolate.com">http://dagobachocolate.com</a>	[Can't remember]	~\$5	U.S.A with beans from Costa Rica	Good bar for people who think organic/fair trade chochoalte has to taste bad. Small, at 57g. I think their other stuff is skippable.	
Divine	D	70%	<a href="http://divinechocolate.com">http://divinechocolate.com</a>	Fog City News, Financial District, San Francisco	~\$3	Germany	Oh yuck. This gives fair trade--and divinity, for that matter--a bad name.	
Dolphin	B-	70%	[none that I can find]	Fog City News, Financial District, San Francisco	~\$5	Belgium	This is the closest they come to a conventional 70% bar. Has nibs. Okay.	

---

## Bay Area Chocolate - Chocolate Bar Reviews




---

v 9/24/06; Chris Morgan, morgan\_cp@hotmail.com, bayareachocolate.com

Name	Grade	% Cocoa	Website	Where Bought	Price	Country of Origin	Notes	Image
Droste - Superior	C	75%	<a href="http://www.droste.nl">http://www.droste.nl</a>	Nature's Best Foods, Downtown Oakland	\$2	Netherlands	Has that layering problem again. OK, though.	
Fran's	B-	70%	<a href="http://www.franschocolates.com">http://www.franschocolates.com</a>	Fran's, University Village, Seattle (also available at Fog City News)	~\$3	U.S.A. via Ecuador, Venezuela	Solid choice in small package	
Galler	B	70%	<a href="http://www.galler.com">http://www.galler.com</a>	Fog City News, Financial District, San Francisco	~\$6	Belgium	Solid bar but nothing incredible	

## Bay Area Chocolate - Chocolate Bar Reviews

v 9/24/06; Chris Morgan, morgan\_cp@hotmail.com, bayareachocolate.com

Name	Grade	% Cocoa	Website	Where Bought	Price	Country of Origin	Notes	Image
Green & Black's	B	70%	<a href="http://www.greenandblacks.com">http://www.greenandblacks.com</a>	Nature's Best Foods, Oakland	\$3.89	Italy	I like the small size of the pieces, easy for small nibbles. Like the Dagoba listed above, this is an acceptable organic bar.	
Guittard	C+	65%	<a href="http://www.guittard.com">http://www.guittard.com</a>	Fog City News, Financial District, San Francisco	~\$3	U.S.A.	I wasn't too impressed but they're fine for an affordable quality bar for parties. They make the chocolate that See's uses.	
Li-Lac Chocolates	B	~70% [can't remember, exactly]	<a href="http://www.li-lacchocolates.com">http://www.li-lacchocolates.com</a>	Li-Lac Cocolates, Greenwich Village, NY	~\$3	U.S.A.	You get this at the store with no wrapping just a paper bag, like it's a deli item. Nice balanced texture, appropriate thickness of about 1/4 inch.	

---

## Bay Area Chocolate - Chocolate Bar Reviews

---

v 9/24/06; Chris Morgan, morgan\_cp@hotmail.com, bayareachocolate.com

Name	Grade	% Cocoa	Website	Where Bought	Price	Country of Origin	Notes	Image
Maglio - Santo Domingo	A	[Can't remember; probably 70%]	<a href="http://www.cioccolatomaglio.it">http://www.cioccolatomaglio.it</a>	Cocoa Bella, Cow Hollow, San Francisco	\$8	Italy	Oh, man. You've got to try this one. I bought this a year ago on the way back from a company picnic and left it in the office. The next day I found it in my desk drawer, opened it up for a taste before getting back to work and was blown away. It was disrespectful to eat such good chocolate at work so I put it away and enjoyed it immensely at home.	

---

## Bay Area Chocolate - Chocolate Bar Reviews

---




v 9/24/06; Chris Morgan, morgan\_cp@hotmail.com, bayareachocolate.com

Name	Grade	% Cocoa	Website	Where Bought	Price	Country of Origin	Notes	Image
Mason du Chocolat, La Cuana	B+	74%	<a href="http://www.lamaisonduchocolat.com">http://www.lamaisonduchocolat.com</a>	Maison du Chocolat, Upper East Side, New York City	\$12	France	Comes in a stack of two long and narrow thin sheets. Chocolate is excellent and no one will complain if you buy one of these for them but price is a bit steep. I bought this in New York in the summer of 2006, when it was really hot. My significant other wasn't going to let me take it back to the hotel to so I had to eat it over the course of walking up and down Manhattan. It handled the heat with almost no loss of texture or taste.	
Slitti - LatteNero	B-	70%	<a href="http://www.slitti.it">http://www.slitti.it</a>	Chocolate Covered, Noe Valley, San Francisco	\$10	Italy	Eh. Worth trying for the novelty of a 70% milk chocolate. I don't think it's worth buying a second time, though.	





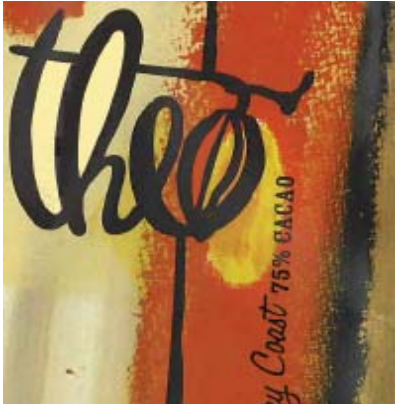
## Bay Area Chocolate - Chocolate Bar Reviews

v 9/24/06; Chris Morgan, morgan\_cp@hotmail.com, bayareachocolate.com

Name	Grade	% Cocoa	Website	Where Bought	Price	Country of Origin	Notes	Image
Rainforest Alliance - Vintage Plantations Arriba	C+	75%	<a href="http://www.echocolates.com/ec/plantations_chocolate.asp">http://www.echocolates.com/ec/plantations_chocolate.asp</a>	[can't remember]	~\$4	U.S.A. via Ecuador	Okay but not amazing. Buy to support the organization developing a sustainable bean market, not for the taste.	
Recchiuti	A	85%	<a href="http://www.recchiuti.com">http://www.recchiuti.com</a>	Recchiuti, Ferry Building, San Francisco	\$7	U.S.A.	This is the 85% bar that's as sweet as a 70% bar; don't know how he does it-- or did it, since I can only find this bar mixed with nibs these days	
San Francisco Chocolate Company - Pairs with Syrah	B	62%	<a href="http://www.sfchocolate.com">http://www.sfchocolate.com</a>	San Francisco Chocolate Company, SOMA, San Francisco	~\$6	U.S.A.	Pretty good. Comes in a tin in flat chips.	




## Bay Area Chocolate - Chocolate Bar Reviews

v 9/24/06; Chris Morgan, morgan\_cp@hotmail.com, bayareachocolate.com

Name	Grade	% Cocoa	Website	Where Bought	Price	Country of Origin	Notes	Image
Santander	D	70%	<a href="http://www.chocolatesantander.com">http://www.chocolatesantander.com</a>	CostPlus World Market, Oakland	~\$2.50	Columbia	They claim national origin as a benefit, but in this case it tastes too much like the country's famous coffee.	 The image shows the packaging for Santander Dark Chocolate. It features a vibrant orange background with the text "70% cacao" in a white, cursive font at the top. Below that, "Dark Chocolate" is written in a smaller, elegant script, and "Santander" is written in a large, flowing, black cursive font that dominates the lower half of the image.
Scharffen Berger	B	70%	<a href="http://www.scharffenberger.com/">http://www.scharffenberger.com/</a>	Scharffen-Berger, Ferry Building, San Francisco	\$4.25	U.S.A.	Arguably the chocolate maker that got Americans excited about good chocolate. Decent taste.	 The image shows a close-up of the Scharffen Berger 70% Cacao packaging. It has a dark blue, textured background. At the top, "70% CACAO" is printed in a white, sans-serif font. In the center, there is a circular logo with a yellow background and a dark border, featuring a stylized figure. To the right of the logo, the words "BITTERSWEET" are printed vertically in a white, sans-serif font.
Theo - Ivory Coast	B	75%	<a href="http://www.theochocolate.com">http://www.theochocolate.com</a>	Theo, Fremont District, Seattle	\$6	U.S.A.	Nice combination of flavors, though a little bitter, even for a 75%	 The image shows the packaging for Theo Ivory Coast 75% Cacao. It features a dark, textured background with a prominent, large, black, cursive script of the word "theo". Below the brand name, "Ivory Coast 75% CACAO" is written in a smaller, white, sans-serif font. The overall aesthetic is artistic and modern.

## Bay Area Chocolate - Chocolate Bar Reviews

v 9/24/06; Chris Morgan, morgan\_cp@hotmail.com, bayareachocolate.com



Name	Grade	% Cocoa	Website	Where Bought	Price	Country of Origin	Notes	Image
Trader Joe's	C-	73%	<a href="http://www.traderjoes.com">http://www.traderjoes.com</a>	Trader Joe's, San Francisco	~\$2	U.S.A.	Something's wrong here but it's not terrible. It's like two-buck Chuck, people won't scream at you but you probably should spring for an extra buck to get Valrhona if TJ's has it.	
Valrhona - Amer	B	71%	<a href="http://www.valrhona.com/">http://www.valrhona.com/</a>	Fog City News	~\$5	France	Solid bar from the venerable maker.	
Valrhona - 2005 Ampamakia	A-	64%	<a href="http://www.valrhona.com/">http://www.valrhona.com/</a>	Fog City News, Financial District, San Francisco	~\$8	France, with beans from Madagascar	Very enjoyable	

---

## Bay Area Chocolate - Chocolate Bar Reviews

---

v 9/24/06; Chris Morgan, morgan\_cp@hotmail.com, bayareachocolate.com

Name	Grade	% Cocoa	Website	Where Bought	Price	Country of Origin	Notes	Image
Venchi	C+	75%	<a href="http://www.venchi.it">http://www.venchi.it</a>	Pasta Shop, Rockridge Market Hall, Oakland	~\$6	Italy	Tastes okay but is clearly put together in thin layers and breaks apart somehow unsatisfyingly	
Villars	C+	72%	[none that I can find]	Trader Joe's, San Francisco	\$1.79	Switzerland	Frippy leaf mold; chocolate is very good for the price.	

### Grading Scale

- A - Amazing
- B - Solid bar suitable for a gift; most craft bars costing \$4 or more should get to this level
- C - Equivalent to the conventional 70% Lindt bar you can find at Walgreens.
- D - Something's wrong; go find that Lindt bar

### Notes

I've picked these up in 2005 and 2006. Most of these reviews are from memory and as I don't have any formal training, I can't give you too many descriptors besides "good" and "bad." Will update the scores as I develop my palate. These are all in the vicinity of 70%, with the exception of the Reccuti bar, which is 85% but tastes like a 70%.