

BON APPÉTIT

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Starters



CHOCOLATEBAR

Handcrafted original cocktails have met their match at **THE DOUBLE SEVEN** lounge in New York, where just about every drink is paired with a specific chocolate from Paris's Debaube & Gallais. One example: the Pimm's Rangoon (Pimm's No. 1, ginger beer, cucumber slices, an orange wheel, a strawberry, and a lime wedge), served with a dark chocolate ginger ganache. The repertoire of 80-plus sophisticated libations was created with Sasha Petraske (Milk & Honey and Little Branch in New York), then partners David Rabin and Monika Chiang added the sweets. "People are really interested in trading up for a better chocolate experience," explains Rabin. Indeed, D&G chocolates cost \$88 a pound. "Initially it was a bar snack concept, but then at a chocolate tasting the idea clicked." (418 West 14th Street; 212-981-9099; Debaube & Gallais chocolates available from debaubeandgallais.com)

—Jennifer Leuzzi