

arrive

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**Steve
Spurrier's
drive for
redemption**

Ready for kickoff?

PLUS: STAR QUARTERBACKS • THE NORTHEAST'S WILD FANS



Kate Shane of Sweetbliss poses with her gooey chocolates. FYI: She's the one wearing the glasses.



Need a chocolate fix?

Sweetbliss' confections accommodate—and then some

Ralph Lauren's former and longtime personal chef Ilene Shane is now flying solo as the owner and chief executive candy maker of New York City's Sweetbliss. Shane milks the charm factor of chocolate (no pun intended), pairing the finest ingredients in whimsical ways.

Her "Chocolate Peanut Butter and Jelly Sandwich" candies, for example, combine crunchy peanut butter and grape jelly, coated in Belgian milk chocolate and drizzled with dark

and white chocolate. The Van Goody starts with a slab of dark or milk chocolate (Shane calls it a "raft"). On top is crunchy caramel corn and roasted peanuts striped with caramel, and white, milk and dark chocolate.

If that's not enough of a fix, Sweetbliss also makes Clusters, organic-shaped chocolate treats with gooey centers.

Our favorite is the Strawberry Shortcake Cluster, a milk-chocolate blob filled with shortbread, dried strawberries, strawberry preserves and white chocolate. Sweetbliss chocolates are available at Bergdorf Goodman, (212) 753-7300, and Chocolate Bar, (212) 366-1541. For more info, visit sweetbliss.com.

