



The where-to-go what-to-do weekly

Chicago +

London +

City Guides +



← STEWIENYC →

I am:   

Seeking:   

- AROUND TOWN
- ART
- BOOKS & POETRY
- CLUBS
- COMEDY
- DANCE
- FILM
- GAY & LESBIAN
- MUSIC
- THEATER

Welcome, kristinaratliff

- HOME
- HELP
- LOG OUT

- Features
- Out There
- Eat Out
- Check Out
- Chill Out
- Time In
- Get Naked
- Planet Terry
- The Hot Seat
- Kids

- You're Invited
- Offers & Competitions
- Caught on Camera
- E-newsletter

- Personals
- Hotel reservations
- Hostel bookings
- Dining reservations
- Visitor information

- Subscribe now
- Subscriber services
- TONY store
- Contact us
- Media kit
- We're hiring
- Get listed

Eat Out

The city's best restaurants and bars

Time Out New York / Issue 536: January 5–11, 2006

Critics' pick

Prime nib Chocoholics, meet your new addiction: **Sweetriot's** chocolate-covered cacao beans. Company founder Sarah Endline has partnered with a cacao purveyor in Latin America to produce the treats: They harvest the beans from football-size pods, leave them to dry in the sun, lightly roast them, and then shell and shake 'em—at which time small pieces of bean fall out of the shells. Finally, these bits (called nibs) are dipped in dark chocolate. The result: Nerd-size morsels of chocolate with crunch, packaged in small, brightly colored metal canisters that are attractive and portable. You can choose from three flavors—50, 65 and 70 percent dark chocolate. The higher the percentage, the more bitter the bite.—*Leslie Price*



Photo: Cinzia Reale-Castello

Available at gourmet food stores and at www.sweetriot.com.

