MIAMI

RESORT SELECTIVE
Louis Vuitton's Bohemian Vibe

HOLIDAY FANTASY

Bon Chocolatier uses Belgian chocolate for all its creations.

VENUE UPDATE

COCOA PLUS!

Modern tastes and old-world traditions come together at **Bon Chocolatier**, a new shop in Bay Harbor Islands for truffles, bonbons and all things cocoa. Owner Deborah Andreu imports chocolate from Belgium to make artisanal bites that are vegan and kosher, as well as free of dairy, preservatives and hydrogenated oils. While the selections vary, Andreu says customers are most smitten with the truffle boxes, which come in creative flavors that range from quinoa praline to basil lemon and can be customized with greetings, names and logos. "Miami is one of the most challenging cities to make chocolate due to the hot weather and humidity," says Andreu, "so we tinkered with our recipes and techniques to get it 100 percent right." That's sweetness in more ways than one. *1001 Kane Concourse, Bay Harbor Islands, 305.397.8159, bonchocolatier.com –Michael Muzquiz*

TO LEADING LADY

SECURED BY
DANA AGENCY
PUBLIC RELATIONS & SPECIAL EVENTS