Chatham Kitz

Chatham's Fine Chocolates

CHATHAM'S FINE CHOCOLATES ISN'T JUST ANOTHER CANDY STORE. IT'S AN ART GALLERY. Its curator, Chatham Kitz, has created a space that features artisan chocolatiers and unique sweets ranging from truffles made with cognac and rose petals to molded hearts and butterflies. Allow plenty of time for a visit because, again, this is not a candy store, it's a celebration of fine chocolate.

Chocolate has played a role in your life since you were a boy. Explain your affinity for fine chocolate.
I come from a long line of chocoholics. I believe it's an incurable genetic condition that impacts the lives of hundreds of millions of people around the world. It's one disease I hope they never find a cure for.

Do you still give your wife chocolate on Valentine's Day or her birthday?
No, I can't get away with bringing a box of chocolates home from work. I usually cook a nice meal and give her two days off afterward.

What is the most common misconception about chocolate?
That it contains caffeine. There is a small amount, but the [main] chemical in chocolate is theobromine, which has some stimulant properties.

Is chocolate really an aphrodisiac?
Why else would men buy chocolate for their wives or girlfriends on Valentine's Day, anniversaries and birthdays?

What is your favorite (or most unusual) pairing with chocolate?
There are so many wonderful and interesting chocolates that we carry. B.T. McElrath made a tomato-and-basil bisque chocolate last year that was amazing. Knipschildt makes a piece named Charlotte that is an apricot-and-basil ganache in milk chocolate, while Lillie Belle Farms' marzipan fig has a mission fig soaked in rum, wrapped in marzipan, enrobed in chocolate and dipped in almonds. We also have five different pieces with chili.