



## Here's the Scoop

How do you improve upon perfection? Three words: gourmet ice cream. Upgrade your summer with this very cool culinary trend.

With flavors so adventurous they've earned 300k Twitter followers, San Francisco's very own **Humphrey Slocombe** is a foodie favorite. Past winners include: Banana Chai, Bacon Peanut Brittle, Meyer Lemon Pound Cake, 8 Ball Stout, and their most popular—Secret Breakfast, a heady combination of bourbon, vanilla

and caramelized corn flakes. *Available at Mission and Ferry Building store locations, and online through food delivery app TryCavier.com.*

The **Choctál** difference lies in the brand's unique "single-origin" philosophy, focusing on cacao beans and vanilla beans from eight different growing regions. Try the Ghana Chocolate with hints of tropical fruit and sweet fudge, or the Mexico Vanilla, enhanced with the slightest touch of cinnamon, "unlocking a hidden note of coconut," promises the brand, "on the back of the palate." *Find this California brand at your local Whole Foods, or order online at [www.choctal.com](http://www.choctal.com).*

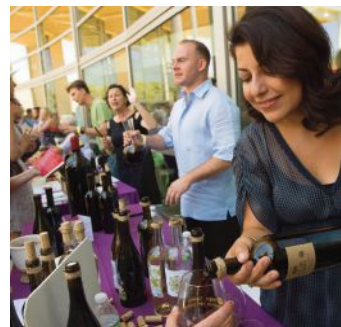
**Smitten** founder Robyn Sue Fisher wanted to return to a more pure, traditional ice cream—one made of only the freshest ingredients and no additives whatsoever. Her pursuit led to an unlikely solution: using liquid nitrogen to churn exceptionally small ice crystals. With classic standbys like Salted Caramel and Vanilla, and inspired seasonal flavors like Strawberry White Balsamic and Earl Grey with Milk Chocolate Chips, Smitten's churned-to-order ice cream is the new, old-fashioned ice cream. *Available on-site at its 4 locations: Hayes Valley, Los Altos, Rockridge, and Lafayette.*



## COCKTAILS on the MOVE

*Here's a new party trick:* rent a roaming bar for your next bash. Two such "beverage caterers" have made their debut in recent months—**The Bar Car** and **Libations Unlimited** (remember, three's a trend, so hop to it!). The Bar Car is a fully renovated 1965 Airstream trailer, offering self-service beer taps pouring local micro brews, a sound system you

can plug your playlist into, and an assortment of party games (we love the Berlin Style Ping Pong table). [www.barcarsf.com](http://www.barcarsf.com) Libations Unlimited is a wood-paneled teardrop trailer, decked out with cocktail kegs, trained baristas, and espresso service. Offering tons of retro charm and customizable liquor menus, these self-contained bars-on-wheels are perfect for birthdays, weddings, happy hours, you name it. Plus there's no setup, no cleanup—just good times and your new reputation as the greatest host ever. [www.libationsunlimited.com](http://www.libationsunlimited.com)



## Benefits of Wine

This festival season, make sure to leave room on your dance card for the **Napa Valley Festival del Sole**. The 10-day summer extravaganza

(July 17–26) will surely raise your culinary (and cultural) game. It blends specially curated wine and dining experiences with the world's best classical jazz, opera, theater, and dance performances, all against the backdrop of Napa Valley's most iconic settings. You can feast on goodies from nearly 70 wineries, restaurants, and food artisans at the festival's signature "Taste of Napa"; or lunch alfresco on the sun-dappled Great Lawn at Charles Krug winery; or perhaps treat yourself to a concert performance by Academy Award-winner Kevin Spacey over a multi-course dinner prepared by Meadowood's Alejandro Ayala. This is wine country firing on all cylinders, and proceeds benefit arts education. [www.festivaldelsole.org](http://www.festivaldelsole.org)