



Humphry Slocombe's red hot banana ice cream over Valrhona Fudgesicle Brownie



A yummy glazed treat from Dynamo Donuts



Miette's Macarons

## Sweet Spots

Five ways to celebrate with your sweet thang this Valentine's Day

BY JEANNE STORCK

When Valentine's Day rolls around, sweetness and indulgence top the menu. You may not be able to avoid the calories, but you can alleviate some of your guilt — and even do a bit of good — by savoring natural, sustainable and locally sourced desserts.

### 1 Dynamo Donuts

*Chocolate Spice Donut: \$2.50*

Bite through the faint crunch of granulated cinnamon sugar into dense chocolate cake then wait for the dash of chipotle to leave a tingle on your lips. Plenty of love — and organic ingredients — go into pastry chef Sara Spearin's donuts. Choose from twenty adventurous flavors such as Banana de Leche, Bacon Maple Apple and Lemon Thyme.

2670 24th Street  
San Francisco  
415.920.1978

### 2 Café Gratitude

*"I Am Awakening" Key Lime Pie: \$8*

This raw, vegan interpretation of the classic Florida Keys dish leaves your mouth sweetly puckered as you marvel that this scrumptious treat didn't go anywhere near an oven. Lime avocado custard topped with a coconut-based meringue nestles in a crumbly pecan macadamia date crust. All Café Gratitude's desserts are sugar free, naturally sweetened, and 100 percent organic.

Five locations: 2400 Harrison Street & 1336 9th Ave San Francisco; 1730 Shattuck Ave, Berkeley; 2200 Fourth Street, San Rafael; 206 Healdsburg Ave, Healdsburg  
cafe gratitude.com

### 3 Humphry Slocombe

*McEvoy Olive Oil Ice Cream: \$3.25*

This tangy blend of artisanal olive oil with orange and lime zest is one of 50 flavors on chef Jake Godby's ice cream menu. Settle in atop a retro red diner chair and sample scoops of Andante Chevre-Strawberry Jam or Vietnamese Blue Bottle. Godby uses Straus and Clover organic milk and serves up his frozen treats in compostable cups.

2790 Harrison Street  
San Francisco  
415.550.6971  
humphryslocombe.com

### 4 Candybar

*Chocolate Cremeux with Crème Fraîche Sorbet and Sesame Snap: \$8*

Milky ice marries chocolate cream in this melt-ingly rich confection. Tan Truong and Derek Chan's sleek red, white and black lounge features farmer's market-inspired desserts accompanied by sweet wines and after-dinner drinks. Look for vegan dishes on the menu soon and mark the calendar for a Valentine's Day chocolate tasting menu with wine pairings.

1335 Fulton Street  
San Francisco  
415.673.7078  
candybars.com

### 5 Miette Pâtisserie

*Chocolate Orange Macaron: \$1.50 each*

These bite size buttons of airy cocoa wafer filled with citrus ganache crumble then melt in your mouth. Miette chefs Meg Ray and Caitlin Williams have updated the classic French macaron using organic flour, butter, almonds and cocoa powder. Choose from year-round classics like vanilla chocolate or try this season's wintry flavors — grapefruit and rose geranium.

Ferry Building Marketplace  
San Francisco  
415.837.0300  
miettetecakes.com