



Caputo's Seventh Annual Chocolate Festival Featuring Vietnam's Marou Chocolate

For Immediate Release

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SALT LAKE CITY – Caputo's will be spotlighting Vietnam's Marou Chocolate at the 7th Annual Caputo's Chocolate Festival, where local standout chefs and beverage experts will craft chocolate-based creations to benefit the Heirloom Cacao Preservation Initiative.

This year's culinary lineup will include creators from the following local establishments: Normal Ice Cream, The Copper Onion, Post Office Place, Stein Eriksen Lodge Deer Valley, Tupelo, 3 Cups and Pretty Bird. Talented chefs will showcase the intense, yet balanced flavors and aromas found in Marou's bars with unique gastronomic applications, both sweet and savory. The evening will offer cacao inspired cocktail pairings from Water Witch and Crybaby Bitters as well as artfully selected wine pairings from Libation Inc., along with brewed-to-order coffee from La Barba Coffee Roasters.

The 7th Annual Caputo's Chocolate Festival takes place on Thursday, November 8th, beginning at 7:00 PM at the Downtown Caputo's Market & Deli (314 West 300 South, Salt Lake City). Admission is \$40 without alcohol pairings, \$60 with alcohol pairings (highly recommended). Space is limited and tickets must be purchased in advance. Get yours now by calling 801.531.8669 or visiting www.caputos.com. All proceeds from this event will be donated to the Heirloom Cacao Preservation Initiative.

About Marou Chocolate: "From comfort to exhilaration, lust, fear, and back to comfort, Marou evokes unexpected thoughts and emotions. It is an incredibly complex and exotic chocolate, managing to be both ethereal and visceral at the same time, like a mysterious, alluring stranger whispering to you in a foreign tongue. Using 100% Vietnamese ingredients, including shade-grown cacao from 6 different provinces, Marou captures aromas and flavors never-before experienced by our Western palates. While it may take a lifetime of tasting to really get to know the soul of Marou's chocolate, one thing is perfectly clear: these two French expats living in Vietnam, producing chocolate reminiscent of the French style but distinctively Vietnamese, make globalization look sexy." – Matt Caputo, CEO of Caputo's Market & Deli.

About Heirloom Cacao Preservation: The HCP is a non-profit collaboration between the Fine Chocolate Industry Association (FCIA) and the United States Department of Agriculture (USDA) to genetically identify strains of cacao that are extraordinary and unique in flavor and quality and preserve them in the face of an agricultural system that is quickly killing them off. For more information, visit <http://www.finechocolateindustry.org/hcp>.

About Caputo's Market & Deli: Caputo's Market & Deli is Utah's leading purveyor of regional Italian and Southern European foods, winner of numerous specialty food awards, and an advocate for bean-to-bar craft chocolate. With four locations across the Salt Lake Valley, Caputo's has solidified its position as one of the nation's best specialty food markets, offering a vast array of unique products ranging from olive oil, vinegar, salumi, and bitters, to cave-aged cheese, craft chocolate, and much, much more, all which can be found online at www.caputos.com.