

SWEET FREAK®

A RIDICULOUSLY DELICIOUS GUIDE TO NEW YORK'S BEST SWEETS.

MONDAY, JANUARY 26, 2009

V-Day countdown: Payard Patisserie

Monsieur Francois has a few Valentine's tricks up his sleeve. In addition to special cakes (like the Joie Valentine: raspberry mousse, vanilla pound cake and champagne ganache) and macaroons (half red, half white, with champagne ganache and raspberry gelée), he's playing with truffles.



You could funk it up with the dark chocolate champagne truffles coated in Pop Rocks (yes, *Pop Rocks*). Or these perfectly pretty (and spicy) chocolate ganache truffles are infused with ginger liqueur and dusted with cocoa powder.

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