

Town & Country

ESTABLISHED IN 1846

Los Angeles



Romantics drawn to European-inspired delectables should look no further than the **SUGARPLUM BAKERY** (left), an Art Nouveau patisserie that's awed Angelenos since its opening last fall.

The brainchild of Jenna Turner (former general manager of the Farm of Beverly Hills restaurant and Santa Monica nightspot Voda) and

Anna Delorefice (former assistant pastry chef at Spago), SugarPlum boasts a dazzling selection of traditional morning pastries, mousse cakes and cookies. But it's the handmade chocolates and fruit tarts that truly shine on Valentine's Day. Made in Belgian molds, twenty different confections can be assembled in a handsome box with a tier for mixed cookies and the pièce de résistance: a sensual chocolate-mousse-and-raspberry tart, complete with a marzipan plaque with terms of endearment spelled out in chocolate. 7122 Beverly Boulevard; 323-934-7900.

SALLY HORCHOW