

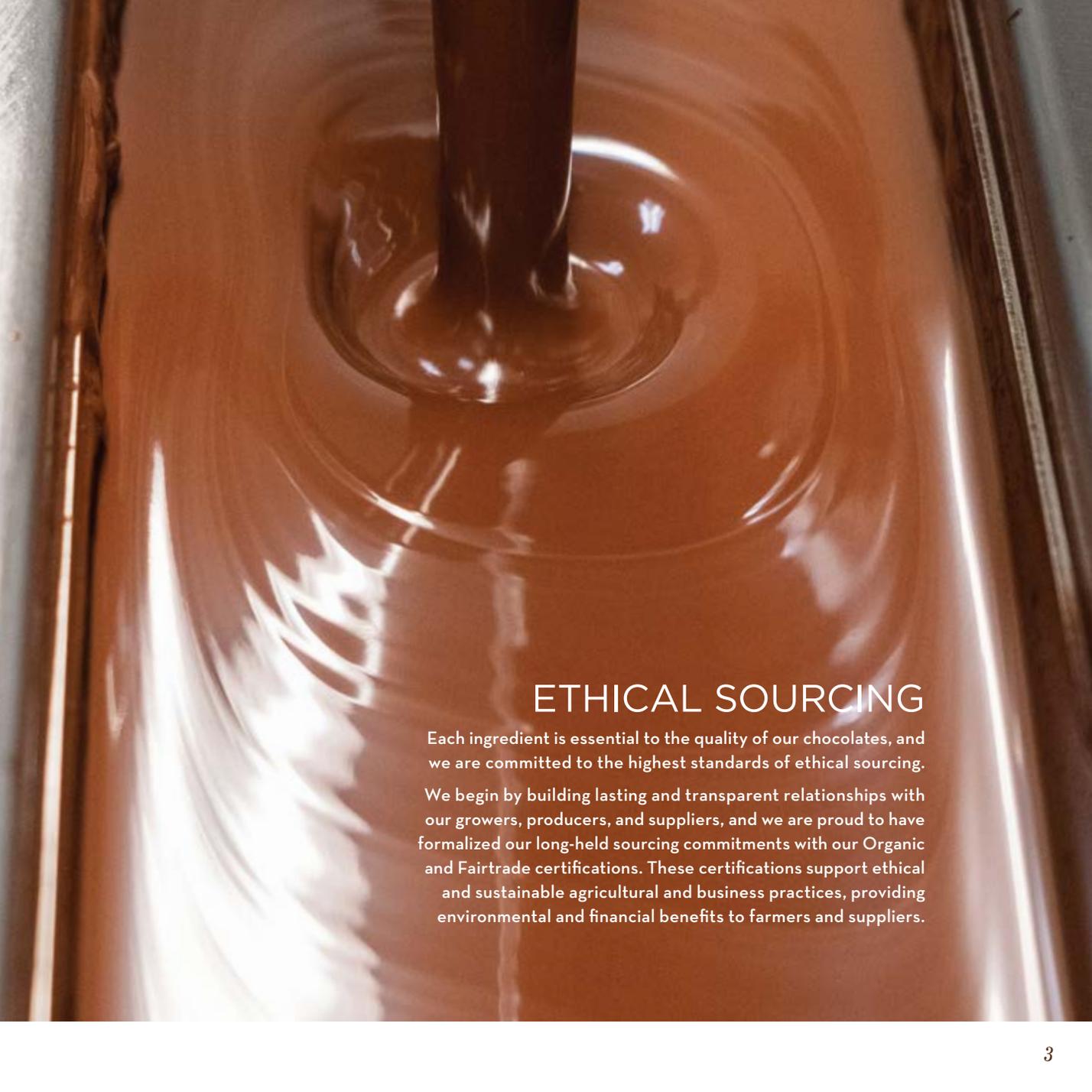


FRAN'S STORY

Inspired by a life-changing trip to Paris, Fran opened her first shop, Fran's Patisserie and Chocolate Specialties, in Seattle's Madison Valley in 1982. Cakes and pastries were the focus in the early days. As her reputation grew, so did the lines of customers. During the holidays when the wait times were especially long, Fran treated her guests to freshly made chocolate truffles. These truffles became incredibly popular, and over time chocolate confections became her focus.

In the decades since, Fran has built a loyal following around her elegant mastery of chocolate. Recognized as a pioneer of the artisanal chocolate movement, Fran has been named *The best overall chocolatier in the United States* by The Book of Chocolate and *Outstanding Fine Chocolatier – North America 2009* by the Fine Chocolate Industry Association. In 2018 she was inducted into the *Specialty Food Association Hall of Fame*.

Fran still finds immense satisfaction in sharing the joy of chocolate with her customers. Our confections are handmade at our production facility in the Georgetown neighborhood of Seattle, and Fran can be found in our kitchens creating rich truffles, chocolate covered fruits and nuts, and her signature salted caramels. This love of chocolate has become a family affair, and Fran's children now work alongside her. Her daughter Andrina is our CEO, and her son Dylan is our Director of Chocolate.



ETHICAL SOURCING

Each ingredient is essential to the quality of our chocolates, and we are committed to the highest standards of ethical sourcing.

We begin by building lasting and transparent relationships with our growers, producers, and suppliers, and we are proud to have formalized our long-held sourcing commitments with our Organic and Fairtrade certifications. These certifications support ethical and sustainable agricultural and business practices, providing environmental and financial benefits to farmers and suppliers.



FRAN'S SALTED CARAMEL AN ENDURING CLASSIC

When Fran introduced her salted caramel in 1998, little did she know it would become her signature confection and inspire a popular culinary trend.

Taking inspiration from traditional French salted caramels, Fran paired them with her love of fine chocolate and created a new and unexpected flavor profile. More than twenty years later, our Gray and Smoked Salt Caramels enjoy critical acclaim as some of the top artisanal confections in the United States. An uncompromising passion for quality and presentation have made these caramels one of Seattle's quintessential gifts, delighting chocolate lovers the world over.



Gray and Smoked Salt Caramels

These award-winning confections start with Fran's soft, butter caramel. Our Gray Salt Caramels pair dark chocolate with sea salt harvested off the coast of Brittany. Smoked Salt Caramels feature milk chocolate and a delicate sea salt smoked over Welsh oak. Certified Organic and Fairtrade.

7 piece (2.1 oz) - \$16.75
12 piece (3.6 oz) - \$26
20 piece (6 oz) - \$40
40 piece (12 oz) - \$72
160 piece (3 lb) - \$275






FRAN'S

*Our signature confection
that inspired a culinary trend*

ASSORTED TRUFFLES

Fran's distinction as a chocolatier began with her handcrafted truffles – delicately balanced infusions that melt in your mouth, leaving exquisite flavors lingering on the palate. Each truffle is covered in Organic and Fairtrade chocolate.



Truffle Collection

A delicious assortment of our chocolate truffles. Boxes of all dark and all milk truffles also available.

9 piece (3 oz) - \$26

16 piece (5.8 oz) - \$40

36 piece (12.8 oz) - \$72

128 piece (2 lb 14 oz) - \$250



Pure Dark

Our signature pure dark ganache is a rich and classic chocolate experience



Orange

Orange zest infused into dark chocolate ganache for a classic pairing of flavors



Single Malt

A sophisticated blend of McCarthy's barrel-aged single malt whiskey with dark chocolate



Oolong Tea

Delicate, floral oolong tea steeped in fresh cream and blended with dark chocolate



Pure Milk

Deep milk chocolate blended to create a smooth and satisfying confection



Raspberry

A burst of tart raspberry paired with rich dark chocolate



Hazelnut Crunch

A praliné of finely ground hazelnuts and milk chocolate with pieces of caramelized hazelnuts



Bittersweet

Bold dark chocolate ganache, marked with a fleck of gold leaf



Dark Espresso

Dark ganache made with fresh cream infused with espresso, covered in dark chocolate



Milk Espresso

Dark ganache made with fresh cream infused with espresso, covered in milk chocolate



Dark Caramel Truffle

Caramel blended with chocolate to form a luxuriously soft filling, covered in dark chocolate



Milk Caramel Truffle

Caramel blended with chocolate to form a luxuriously soft filling, covered in milk chocolate



TRUFFLE & CARAMEL ASSORTMENTS

Our truffle and caramel assortments make the perfect gift. Luxurious boxes with hand tied satin ribbons are available in a delightful array of colors for an elegant complement to the delicious artisan chocolates inside.



Grand Duo

Fran's Assortments

An assortment of our dark and milk chocolate truffles and award-winning salted caramels.

- 10 piece (3.5 oz) - \$26
- 20 piece (7.1 oz) - \$40
- 35 piece (12.3 oz) - \$72
- 144 piece (3 lb) - \$275

Fran's Duos

Beautifully stacked gift boxes of our salted caramels and assorted truffles, perfect for gifting throughout the year.

- Petite Duo (8.9 oz) - \$55
- Grand Duo (1 lb 3.1 oz) - \$110



Champagne



Copper



Holiday



Valentine's



Spring



Summer



HOLIDAY GIFT BOXES

Brighten special occasions and holiday gatherings
with our delicious chocolate confections.

Fran's Assortments

A favorite holiday gift box filled
with our most popular truffles and
award-winning salted caramels.

- 10 piece (3.5 oz) - \$26
- 20 piece (7.1 oz) - \$40
- 35 piece (12.3 oz) - \$72
- 144 piece (3 lb) - \$275



Fran's Duos

Festive pairings of our salted caramels and assorted truffles make perfect gifts for the holidays.

Petite Duo (8.9 oz) - \$55

Grand Duo (1 lb 3.1 oz) - \$110



Petite Duo



Grand Duo





Grand Collection

HOLIDAY COLLECTIONS

Generous gift boxes of our finest confections including salted caramels, chocolate truffles, and seasonal favorites.

Petite Collection

A joyful collection of holiday favorites including salted caramels, peppermint imperiales, assorted truffles, gray salt thins, and smoked salt thins.

Petite Holiday Collection - \$185

Grand Collection

An elegant collection of our finest offerings including salted caramels, chocolate covered nuts, assorted truffles, and dark hot chocolate.

Grand Holiday Collection - \$225



Brandied Cherries

A winter favorite. Whole brandied cherries are nestled in rich dark chocolate ganache and finished with a dusting of Dutch cocoa powder.

9 piece (4.3 oz) - \$30

16 piece (7.7 oz) - \$50

Wintertime offering only.

*Enjoy a hint of peppermint
with the delights of the
holiday season*



Peppermint Imperiales

Just for the winter season, our peppermint imperiales combine pure dark chocolate with natural peppermint oil from Washington's Yakima Valley. Covered in dark chocolate and finished with festive sugar.

9 piece (4.3 oz) - \$26

Wintertime offering only.

CHOCOLATE DIPPED FRUIT

A perfect pairing to captivate all the senses. The finest fruits and premium chocolate artfully paired to create a beautiful harmony of flavors.



Double Chocolate Fig

Plump, whole Sierra figs filled with rich, dark chocolate ganache and dipped in Organic and Fairtrade dark chocolate.

8-10 piece (9.3 oz) - \$55

The size of our fruit varies depending on seasonal harvests and can affect the number of pieces per box. Box net weights remain consistent.

Pressed Apricot

Tart and sweet, whole Blenheim apricots are gently dried and covered in Organic and Fairtrade dark chocolate. Vegan

10-12 piece (8 oz) - \$51



Ginger

Spicy and aromatic ginger root slices are candied and covered in Organic and Fairtrade dark chocolate. Certified Organic. Vegan

18 piece (7.6 oz) - \$30



Orange Confit

Tender, sweet, and lightly floral, orange peels are candied and covered in Organic and Fairtrade dark chocolate. Vegan

21 piece (8.6 oz) - \$42



Pressed Fig

Dried, whole Sierra figs are gently pressed, then covered in Organic and Fairtrade dark chocolate. Vegan

8-10 piece (6 oz) - \$34



Pure Hot Chocolate Recipe

Pour 3/4 cup milk or water into a saucepan and warm over medium heat.

Add 4 tablespoons chocolate shavings and whisk until chocolate is melted.

Pour into a serving cup and relish the experience.

Vegan when prepared with water.

Find more of Fran's favorite recipes at notes.frans.com

Dark Hot Chocolate

The bittersweet complexity of our 68% Dominican chocolate shavings creates a smooth, full-flavored drink. Certified Organic and Fairtrade. Vegan

1 Canister (8 oz) - \$18



DRINKING CHOCOLATE

Indulge in a rich chocolate experience that satisfies all the senses.

PEANUT BUTTER CUP

Our take on an American classic with a satisfying crunch. A rich peanut butter center combined with pieces of roasted, candied peanuts surrounded by pure chocolate.



Peanut Butter Cup

Caramelized peanuts and white chocolate peanut butter ganache in a dark or milk chocolate shell. Certified Organic and Fairtrade.

8 piece (7.2 oz) - \$34





NUTS & CARAMELS

Toasted nuts, slow-cooked caramel, and rich chocolate create a perfect harmony of textures and flavors.



Nut and Caramel Assortment

A generous assortment of our chocolate covered almonds, classic caramels, and salted caramels. Certified Organic.

18 piece (5.8 oz) - \$40

36 piece (12 oz) - \$72

Tas de Noix

A luxurious combination of roasted macadamia nuts and soft, butter caramel covered in dark or milk chocolate. Certified Organic.

16 piece (6.5 oz) - \$46



Mixed Gold Bars

Assortments of Almond, Macadamia,
Coconut, and Park Bars.

6 Mixed Gold Bars (9 oz) - \$33
12 Mixed Gold Bars (18 oz) - \$60



GOLD BARS

Our signature Gold Bars feature the highest quality nuts, caramel, and ganache enrobed in smooth chocolate.

Macadamia Gold Bars

Caramel and roasted macadamia nuts covered in dark chocolate. Certified Organic and Fairtrade.

6 Macadamia Gold Bars (9 oz) - \$33
12 Macadamia Gold Bars (18 oz) - \$60

Park Bars

Caramel and roasted peanuts covered in milk chocolate. Certified Organic and Fairtrade.

6 Park Bars (9 oz) - \$32
12 Park Bars (18 oz) - \$58

Almond Gold Bars

Caramel and roasted almonds covered in dark chocolate. Certified Organic and Fairtrade.

6 Almond Gold Bars (9 oz) - \$32
12 Almond Gold Bars (18 oz) - \$58

*“A gourmet take on my
childhood favorite.”
–Fran*



Coconut Gold Bars

Coconut and white chocolate ganache, a splash of rum, and roasted almonds covered in dark chocolate.

6 Coconut Gold Bars (9.6 oz) - \$33

12 Coconut Gold Bars (19.2 oz) - \$60

DESSERT SAUCES

Make every day delicious with Fran's classic dessert sauces.
The perfect pairing for fruit, nuts, and ice cream.



Sauce Duos

Elegantly boxed pairings of our flavorful dessert sauces. Certified Organic and Fairtrade.

Chocolate & Caramel Sauce (19.2 oz) - \$25
Chocolate & Raspberry Sauce (19 oz) - \$25



Raspberry Sauce

Perfect in homemade sodas or atop cheesecake, our bright, seedless Raspberry Sauce is bursting with fresh berries and a hint of lemon. Vegan

Raspberry Sauce (9.4 oz) - \$12.50



Dark Chocolate Sauce

An elegant addition to fruit tarts or ice cream, our rich and creamy Dark Chocolate Sauce is an indulgence in pure chocolate.

Dark Chocolate Sauce (9.6 oz) - \$12.50



Caramel Sauce

Enhanced by Madagascar vanilla bean, the buttery richness of our slow-cooked Caramel Sauce is a delight over brownies or baked apples.

Caramel Sauce (9.6 oz) - \$12.50

PURE BARS

Made from single-origin cacaos or custom blends of chocolate and the finest ingredients, each bar is a distinct chocolate experience.





Deep Milk

39% Peruvian milk chocolate with a creamy texture and rich notes of pure chocolate, caramel, and vanilla. Certified Organic and Fairtrade.

Almondmilk

46% chocolate made with ground almonds and cocoa beans from Madagascar. Vegan

Fran's Blend

Our 66% dark chocolate is fruity, full-bodied, and offers a delicate balance of flavors. Certified Organic and Fairtrade. Vegan

Crunch Bar with Roasted Nibs

Roasted cacao nibs mixed with our 66% Fran's Blend for a sophisticated dark chocolate and crunchy experience. Vegan

68% Dominican

Single-origin Dominican dark chocolate with a complex bitterness that evolves into ripe fruit. Certified Organic and Fairtrade. Vegan

74% Madagascar

Single-origin Madagascan dark chocolate with notes of red berry and hints of toasted cacao. Certified Organic. Vegan

Bittersweet

A satisfying 75% Venezuelan dark chocolate with a distinct cocoa flavor and notes of dried fruit. Vegan

100% Madagascar

Intense single-origin Madagascan dark chocolate with no added sugar. Vegan

Salted Black Sesame*

Creamy white chocolate studded with salted black sesame seeds.

Matcha*

Smooth and buttery white chocolate infused with matcha green tea. Contains caffeine.

**specialty bars*

Fran's Pure Bars

A gift box of individually wrapped chocolate bars.

7 bars (7.7 oz) - \$32 - \$33.75

7 specialty bars* (7.7 oz) - \$44



JAPANESE COLLECTION

Careful craftsmanship and an uncompromising attention to detail have been part of the Fran's story since the beginning.

Today our Japanese Collection celebrates these values, highlighting the elegance of traditional crafts refined over generations. We are proud to partner with extraordinary Japanese artists Yamada Heiando and Yasushi Yakoo to deliver this stunning collection of our finest offerings.



CHABAKO BOX

Our handcrafted Chabako Boxes are designed and produced exclusively for Fran's by Yasushi Yakoo, the leading expert in Japanese washi scroll and screen production.

These beautiful boxes are made from the lightweight wood of the Paulownia tree and finished with custom washi paper. Paulownia wood has been used for hundreds of years to protect precious scrolls, paintings, and prints. We find it well suited to protect and present our chocolates.



Chabako Box Designs:



Champagne



Copper



Blush



Sage



Black



Silver

Chabako Box

Filled with an elegant assortment of our dark and milk chocolate truffles and salted caramels.

60 piece (1 lb 1 oz) - \$175



LACQUER BOWLS & BOXES

Fran's elegant lacquer bowls and boxes are produced by Yamada Heiando, purveyor of lacquerware to Japan's Imperial Household since 1919. We find traditional Urushi lacquer – the oldest art-craft in Japan – provides a striking aura of luxury and serves as the perfect vessel for our chocolate confections.

Grand Mitsume
Lacquer Bowl



Mitsuame Bowls

Exquisite pieces of art, our copper mitsuame (*mee-tsu-ah-may*) lacquer bowls are filled with a luxurious assortment of our finest chocolates including truffles, caramels, fruit, and nuts.

Mitsuame Lacquer Bowl - \$295

Grand Mitsuame Lacquer Bowl - \$400

Mitsuame Box

The warmth and elegance of our handcrafted, copper mitsuame lacquer box is a stunning complement to the award-winning salted caramels found inside.

18 piece (5.4 oz) - \$175

LUXURY & BUSINESS GIFTING

Celebrate your business relationships. Our luxury boxes are unique and elegant keepsakes filled with thoughtful selections of truffles and caramels.

Our dedicated gifting services make it simple to ship to multiple addresses and include personal greetings. Contact our team to create a business account and for convenient ordering tailored to your needs.

Fran's Gifting Specialists: 844.435.1192 | gifting@frans.com



Ultimate Indulgence

This exquisite assortment features the best of our confections in a beautiful keepsake box.

68 piece Truffles and Caramels (1 lb 6.8 oz) - \$145

70 piece Salted Caramels (1 lb 5 oz) - \$145



WAYS TO SHOP

No matter your preference, we offer simple and convenient ways to shop.

SHIP

Call **800.422.3726** or visit **frans.com** to ship your chocolates via FedEx.

IN-STORE SHOPPING

Our retail locations are open for in-store shopping and to-go drinks.

STORE PICKUP

Order online at **pickup.frans.com** for convenient pick up at our four Seattle-area retail locations.



FRAN'S STORES

Experience the joy of exquisite chocolate at our retail stores. Each of our locations offers chocolate confections, beverages, and delightful gifting inspiration.

Georgetown

5900 Airport Way S
Seattle, WA 98108
206.508.4535

University Village

2626 NE University Village St
Seattle, WA 98105
206.528.9969

Downtown

1325 1st Ave
Seattle, WA 98101
206.682.0168

Bellevue

10036 Main St
Bellevue, WA 98004
425.453.1698

BAL Kobe

3 Chome-6-1 Sannomiyacho
Chuo-Ku
Kobe, Japan 650-0021

BAL Kyoto

251 Yamazakicho
Nakagyo-Ku
Kyoto, Japan 604-8032

Centrair Airport

Flight of Dreams
Seattle Terrace
Tokoname, Japan 479-0881

SHIPPING & CARE

U.S. Shipping

We take great care in making our confections and hand packing your order to ensure it arrives in the best possible condition. Due to perishability, our chocolates are shipped via Local, Express, and Priority methods. All shipping rates are per shipment. For more information, visit frans.com/shipping

Flat Rate Shipping

Washington State: \$7
Express*: \$15
Priority*: \$30
Alaska: \$35
Hawaii: \$45

**Continental U.S.
Remote surcharge may apply for some destinations.*

International Shipping

We ship to Canada and Japan from January through November. For shipping rates, shipping times, and to inquire about other destinations, contact us at **800.422.3726** or orders@frans.com

Our Commitment

Our confections are made in small batches and carefully hand packed to ensure your order arrives at the peak of freshness. We guarantee your chocolates will arrive in excellent condition. In warm weather, we will send your chocolates with complimentary ice and insulated packaging to prevent melting. If your order does not meet your expectations, please call us at **800.422.3726**, and we will make it right for you.





FAVORS

Enhance your special occasion with our handcrafted confections. Complement any color scheme with our generous box and ribbon collection, and add a personal touch with your own custom hang tags.

To personalize your favor order, contact us at [800.422.3726](tel:800.422.3726) or favors@frans.com



Making artisan confections since 1982.

