

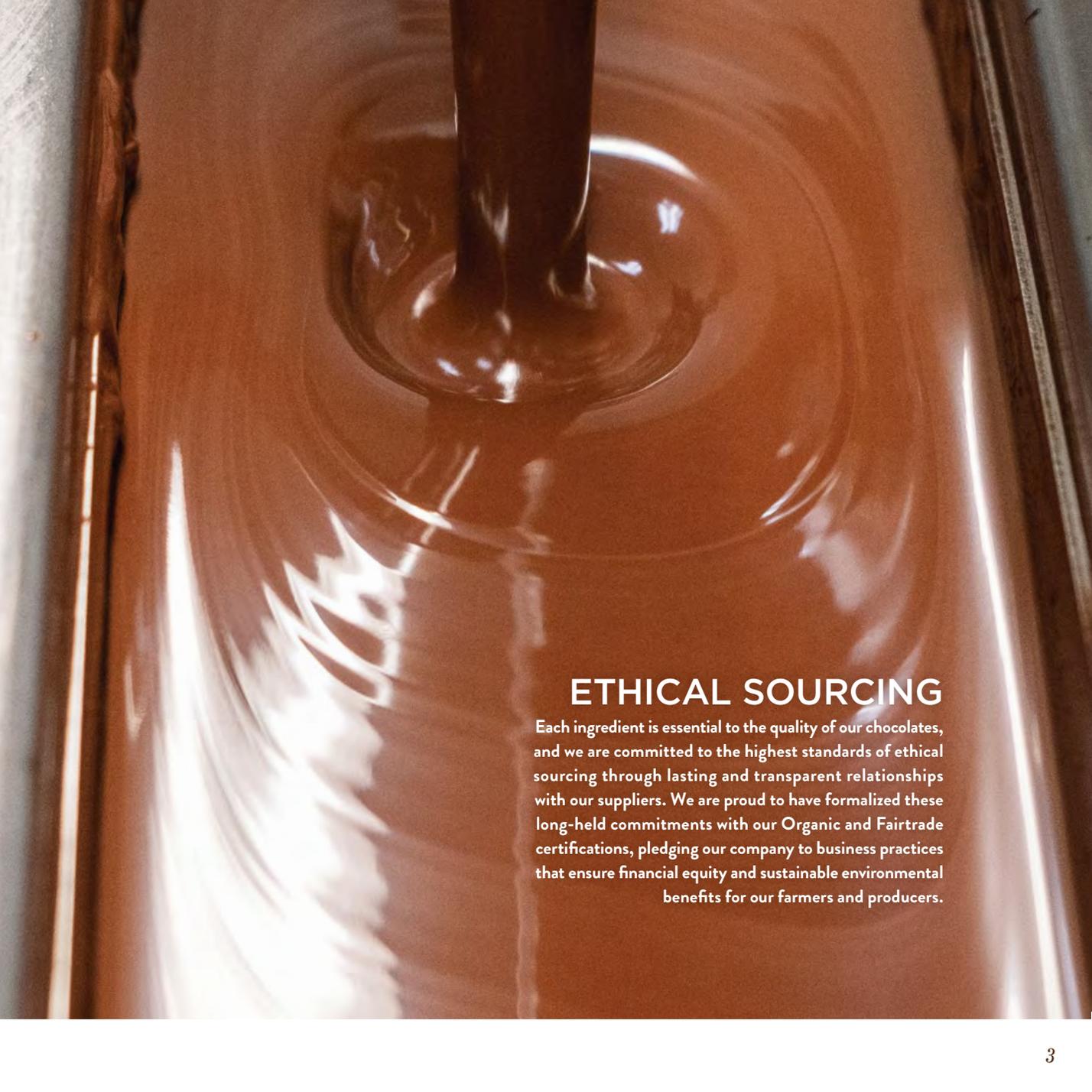


FRAN'S STORY

Inspired by a life-changing trip to Paris, Fran Bigelow 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 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 40 years 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* by the Fine Chocolate Industry Association. Many of her products have won national awards for innovation and quality, and Fran has been inducted into the *Specialty Food Association Hall of Fame*.

Fran continues to find immense satisfaction in sharing the joy of chocolate with her customers. Confections are handmade at her production facility in Seattle's historic Georgetown neighborhood, where her team creates rich truffles, chocolate-covered fruits and nuts, and signature salted caramels from only the highest-quality ingredients. The love of chocolate has even become a family affair, with Fran's daughter Andrina now working alongside her as CEO, and her son Dylan as Director of Chocolate, carrying the tradition of excellence forward into a new generation.



ETHICAL SOURCING

Each ingredient is essential to the quality of our chocolates, and we are committed to the highest standards of ethical sourcing through lasting and transparent relationships with our suppliers. We are proud to have formalized these long-held commitments with our Organic and Fairtrade certifications, pledging our company to business practices that ensure financial equity and sustainable environmental benefits for our farmers and producers.



FRAN'S SALTED CARAMEL

A QUINTESSENTIAL SEATTLE GIFT

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 begin with slow-cooked butter caramel featuring rich and complex flavors and a delightfully soft texture. The Gray Salt Caramel is covered in dark chocolate and finished with sea salt harvested off the coast of Brittany. Gray salt balances the sweetness and extends the flavors on your palate. The Smoked Salt Caramel is covered in deep milk chocolate and finished with a subtle sea salt lightly smoked over Welsh oak. The smoked salt blends harmoniously with the dairy notes in the milk chocolate. Certified Organic and Fairtrade.

7 piece (2.1 oz) - \$17
12 piece (3.6 oz) - \$27
20 piece (6 oz) - \$43
40 piece (12 oz) - \$74
160 piece (3 lb) - \$275





*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 and leave 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) - \$27

16 piece (5.8 oz) - \$43

36 piece (12.8 oz) - \$74

128 piece (2 lb 14 oz) - \$255



Pure Dark

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



Orange

Dark chocolate ganache infused with orange zest for a bright and classic pairing



Single Malt

A sophisticated blend of smoky single malt whiskey and rich dark chocolate



Oolong Tea

Delicate oolong tea adds floral notes and a touch of earthy tannin to our dark ganache



Pure Milk

Deep milk chocolate ganache blends natural caramel notes with a velvety finish



Raspberry

A burst of tart berries highlights the red fruit notes in our dark chocolate



Hazelnut Crunch

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



Bittersweet

Our boldest dark chocolate ganache, elegantly complex with a long finish, marked with a fleck of gold leaf



Dark Espresso

Fresh cream infused with a medium roast espresso forms the base of this dark ganache, covered in dark chocolate



Milk Espresso

Fresh cream infused with a medium roast espresso forms the base of this dark ganache, covered in milk chocolate



Dark Caramel Truffle

A luxuriously soft blend of caramel and chocolate in a crisp chocolate shell, covered in dark chocolate



Milk Caramel Truffle

A luxuriously soft blend of caramel and chocolate in a crisp chocolate shell, covered in milk chocolate



TRUFFLE & CARAMEL ASSORTMENTS

Our truffle and caramel assortments make the perfect gift. Select from a delightful array of luxurious boxes and hand-tied satin ribbons to complement the delicious artisan chocolates within.

Fran's Duos

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

Petite Duo (8.9 oz) - \$60

Grand Duo (1 lb 3.1 oz) - \$115



Fran's Assortments

An assortment of our dark and milk chocolate truffles and signature salted caramels.

10 piece (3.5 oz) - \$27

20 piece (7.1 oz) - \$43

35 piece (12.3 oz) - \$74

144 piece (3 lb) - \$275



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) - \$27

20 piece (7.1 oz) - \$43

35 piece (12.3 oz) - \$74

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) - \$60

Grand Duo (1 lb 3.1 oz) - \$115

Holiday Selection

A dashing gift filled with a 20 piece truffle and caramel assortment in our seasonal red gift box, a 20 piece gray and smoked salt caramels, and two dark chocolate Santas.

Holiday Selection - \$105

HOLIDAY COLLECTION

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



Brandied Cherries

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

9 piece (4.3 oz) - \$32

16 piece (7.7 oz) - \$55

Holiday Lacquer Bowl

Our custom-designed Suna Gold bowl holds a delicious collection of holiday favorites including salted caramels, assorted truffles, peppermint imperiales, chocolate-covered fruit, and chocolate Santas.

Holiday Lacquer Bowl - \$295



Grand Collection

Peppermint Imperiales

Just for the holiday season, our peppermint imperiales combine soft dark ganache with natural peppermint oil from Washington's Yakima Valley. Wrapped in a crisp dark chocolate shell and finished with festive sugar.

9 piece (4.3 oz) - \$27

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 - \$235

CHOCOLATE DIPPED FRUIT

A perfect pairing to captivate the senses. Premium fruits and the finest chocolate artfully pair 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) - \$58

The size of our fruit varies depending on seasonal harvests, affecting 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. Plant-based.

10 piece (7 oz) - \$45



Ginger

Spicy, aromatic candied ginger root slices in Organic and Fairtrade dark chocolate. Certified Organic. Plant-based.

18 piece (7.6 oz) - \$31.50



Orange Confit

Tender, sweet, lightly floral orange peels are candied and enrobed in Organic and Fairtrade dark chocolate. Plant-based.

21 piece (8.6 oz) - \$42



Pressed Fig

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

10 piece (7 oz) - \$45



PEANUT BUTTER CUPS

Our take on an American classic. Rich peanut butter ganache is combined with candied roasted peanuts for a satisfying crunch.



Peanut Butter Cups

A creamy peanut butter ganache with pieces of caramelized peanuts in dark or milk chocolate. Certified Organic and Fairtrade.

8 piece (7.2 oz) - \$36

CHOCOLATE COVERED NUTS

Perfect crunch and pleasing flavors to satisfy your sophisticated snacking and gifting needs.

Spiced Macadamia Nuts

Organic roasted macadamia nuts caramelized and seasoned with smoked paprika and ancho chili powder, covered in rich dark chocolate. Plant-based.

4oz - \$16



Caramelized Pumpkin Seeds

Organic pumpkin seeds lightly caramelized and covered with rich dark chocolate. Plant-based.

4oz - \$14



Almonds in Dark Chocolate

Whole roasted organic almonds lightly caramelized and covered in dark chocolate, finished with a dusting of cocoa powder. Plant-based.

4oz - \$14.50



Nibbits® in Dark Chocolate

Roasted cacao nibs lightly caramelized and covered in dark chocolate provide an earthy and intense chocolate flavor. Plant-based.

4oz - \$15.50



TAS DE NOIX

Organic roasted macadamia nuts top slow-cooked butter caramel, finished with dark and milk chocolate. A decadent and satisfying treat.



Tas de Noix

Roasted macadamia nuts and caramel in dark or milk chocolate. Certified Organic.

16 piece (6.5 oz) - \$48





Coconut Gold Bars

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

6 Coconut Gold Bars (9.6 oz) - \$35

12 Coconut Gold Bars (19.2 oz) - \$63

COCONUT GOLD BAR

A gourmet update of Fran's favorite childhood candy bar, combining dark chocolate, smooth coconut, and crunchy toasted almonds for an indulgent stroll down memory lane.

Mixed Gold Bars

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

6 Mixed Gold Bars (9 oz) - \$35

12 Mixed Gold Bars (18 oz) - \$62



GOLD BARS

Our signature Gold Bars feature organic roasted nuts in a soft butter caramel enrobed in smooth chocolate.

Almond Gold Bars

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

6 Almond Gold Bars (9 oz) - \$33.50

12 Almond Gold Bars (18 oz) - \$60

Almond GoldBites®

Bite-size portions of caramel and almonds in dark chocolate. Certified Organic and Fairtrade.

10 Almond GoldBites (9 oz) - \$38

20 Almond GoldBites (18 oz) - \$70

Macadamia Gold Bars

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

6 Macadamia Gold Bars (9 oz) - \$35

12 Macadamia Gold Bars (18 oz) - \$63

Park Bars®

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

6 Park Bars (9 oz) - \$33.50

12 Park Bars (18 oz) - \$60



NUTS & CARAMELS

Toasted organic almonds, 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) - \$43

36 piece (12 oz) - \$74

DESSERT SAUCES

Make every day a celebration with Fran's classic dessert sauces.
The perfect pairing for fruit and ice cream.

Good Food Award winners



Sauce Duos

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

Chocolate & Caramel Sauce (19.2 oz) - \$25.50

Chocolate & Raspberry Sauce (19 oz) - \$25.50



Raspberry Sauce

Delightful in homemade sodas or atop cheesecake, our bright, seedless Raspberry Sauce is bursting with fresh berries and a hint of lemon. Plant-based.

Raspberry Sauce (9.4 oz) - \$12.75



Dark Chocolate Sauce

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

Dark Chocolate Sauce (9.6 oz) - \$12.75



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) - \$12.75

PURE BARS

Whether a single-origin cacao or a custom blend paired with the finest ingredients, our Pure Bars are a distinct and delicious chocolate experience.





Fran's Pure Bars

A gift box of individually wrapped chocolate bars.

7 bars (7.7 oz) - \$34

Fran's Blend

Our 66% dark chocolate is fruity and full-bodied with a delicate balance of flavors. Certified Organic and Fairtrade. Plant-based.

68% Dominican

Single-origin dark chocolate with strong cocoa notes brightening into red fruit. Certified Organic and Fairtrade. Plant-based.

74% Madagascar

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

Bittersweet

75% Venezuelan dark chocolate with a bold cocoa flavor and notes of dried fruit. Plant-based.

Crunch Bar with Roasted Nibs

Roasted cacao nibs in our 66% Fran's Blend for a crunchy dark chocolate experience. Plant-based.

Deep Milk

Creamy 44% Peruvian milk chocolate with rich notes of caramel and vanilla. Certified Organic and Fairtrade.

Almondmilk

46% chocolate made with ground almonds and cacao beans from Madagascar. Plant-based.

100% Madagascar

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

Salted Black Sesame

Earthy and compelling, creamy white chocolate is blended with salted black sesame seeds.

7 specialty bars (7.7 oz) - \$44

Matcha

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

7 specialty bars (7.7 oz) - \$44

Fruit and Nuts

Sweet citrus peel, tart cherries and apricots, and crunchy toasted nuts top crisp 66% dark chocolate.

Plant-based. 1 4 Fruit & Nuts bars (5.6oz) - \$28

Nuts and Nibs

Aromatic cacao nibs and roasted pistachios, cashews, macadamia nuts, and almonds create layers of crunch on 66% dark chocolate.

Plant-based. 1 4 Nuts & Nibs bars (5.6oz) - \$28



CHOCOLATE THINS

Our chocolate thins are wonderful in gourmet s'mores, as an addition to dessert and cheese boards, or paired with your favorite celebratory beverage.

Gray Salt Thins

66% dark chocolate enhanced with gray sea salt. Certified Organic and Fairtrade. Plant-based.

16 piece (2.4 oz) - \$12.75

Smoked Salt Thins

44% Peruvian milk chocolate paired with smoked sea salt. Certified Organic and Fairtrade.

16 piece (2.4 oz) - \$12.75

Mint Thins

66% dark chocolate infused with peppermint. Certified Organic. Plant-based.

16 piece (2.4 oz) - \$12.75

Dark Chocolate Thins

74% Madagascar dark chocolate, bright and fruit-forward with a hint of toasted cacao. Certified Organic. Plant-based.

16 piece (2.4 oz) - \$12.75

Wrapped Thins

Individually wrapped squares of 74% Madagascar dark chocolate. Certified Organic. Plant-based.

16 piece (2.9 oz) - \$12.75

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.

Dairy-free when prepared with water.

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

DRINKING CHOCOLATE

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

Dark Hot Chocolate

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

1 Canister (8 oz) - \$18.50





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.

JAPANESE COLLECTION

Careful craftsmanship and 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.



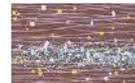
Chabako Box Designs:



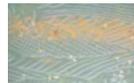
Champagne



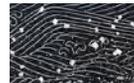
Copper



Bluish



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) - \$180

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, one of the oldest art forms 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 - \$415

Mitsuame Box

The warmth and elegance of our handcrafted copper mitsuame lacquer box is a complement to the signature salted caramels found inside.

18 piece (5.4 oz) - \$185

Signature Lacquer Bowl

Our custom-designed Suna Black Ombre bowl holds a delicious collection of our signature salted caramels, assorted truffles, chocolate-covered fruit, peanut butter cups, and tas de noix.

Signature Lacquer Bowl - \$295

Petite Lacquer Boxes

Our unique handmade lacquer boxes are filled with an assortment of dark and milk chocolate truffles and salted caramels.

9 piece (3 oz) - \$88



Signature
Lacquer Bowl

Mitsuame
Lacquer Box



Petite
Lacquer Box





FRAN'S SIGNATURE TASTING

In honor of our 40th Anniversary, we are proud to invite you to expand your knowledge and appreciation of fine chocolate with this virtual tasting led by our founder, Fran Bigelow. Each tasting includes confections hand selected by Fran to encompass the full range of artisan flavors, textures, and techniques we offer.

The Fran's Signature Tasting is designed for 1 person.
To inquire about custom group tastings, please call 800.422.3726.

Fran's Signature Tasting

A link to our virtual tasting video will be shared to view at your convenience, available by password access with product purchase. For the freshest chocolate experience, we recommend enjoying the tasting within 10 days of delivery.

Fran's Signature Tasting - \$40
Additional Tasting Chocolates - \$26

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 enjoy 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) - \$155

70 piece Salted Caramels (1 lb 5 oz) - \$155



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.

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 pickup 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

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 Overnight methods. All shipping rates are per shipment. For more information, visit frans.com/shipping

Flat Rate Shipping

Washington State \$8.75

Express* \$16.75

Overnight* \$35.75

Alaska and Hawaii \$38.75

*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](tel: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](tel: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.

