

Best Bites

By Todd Kliman, Ann Limpert, Jessica Voelker, and Anna Spiegel

Look Out, Swiss Miss

Get cozy and shake off Jack Frost with our favorite hot chocolates

► **Artfully Chocolate** (2003-A Mount Vernon Ave., Alexandria, 703-635-7917; 506 John Carlyle St., Alexandria, 703-575-8686). Sixteen diva-inspired drinks vie for your attention. Our favorite is the Rita Hayworth, infused with clove and orange, then crowned with whipped cream zig-zagged in caramel.

► **Ceiba** (701 14th St., NW; 202-393-3983). This silky sipper showcases south-of-

the-border spices such as *canela* cinnamon and fiery cayenne pepper and comes crested with a house-made marshmallow.

► **Co Co. Sala** (929 F St., NW; 202-347-4265). This dessert destination offers seven varieties of hot cocoa, but the PB & Co.—made with dark and milk chocolate, creamy peanut butter, frothy

The Bethesda bakery Tout de Sweet boasts a classic cocoa with vanilla whipped cream.

whole milk, and sea salt—is the best. If one isn't enough, pick up a make-at-home version at the shop next door.

► **Northside Social** (3211 Wilson Blvd., Arlington; 703-465-0145). The Clarendon coffeehouse's just-sweet-enough hot chocolate is made with Trickling Springs Creamery milk and is light and frothy to the last drop.

► **The Sweet Lobby** (404 Eighth St., SE; 202-544-2404). The hot chocolate at this DC pastry shop is so rich that you need order only a small size—especially if you cap it off with a house-made rum-maple marshmallow.

► **Tout de Sweet** (7831 Woodmont Ave., Bethesda; 301-951-0474). Luxuriously dense vanilla-bean-speckled whipped cream tops off this patisserie's smooth operator, made with a blend of three cocoa powders. It's even better paired with a couple of cinnamon-*gianduja* macarons. —NEVIN MARTELL

Cravings



A fluffy rum-maple marshmallow crowns the ultra-rich hot chocolate at the Sweet Lobby.