

# UPROXX

## Chef Chris Kollar Shares His Favorite Food Experiences In The Napa Valley

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*Welcome to EAT THIS CITY, your tour of the best restaurants in one of our favorite cities, as chosen by a world-class chef, celebrity, or local hero.*

This week, we're touring the beautiful Napa Valley, famed for its gorgeous wineries and incredible restaurants. The valley is so dense and rich in food culture, you could spend a week there and hardly begin to sample all of the culinary delights that it has to offer. Where to begin? That may pose Napa Valley novitiates with a bit of a pickle. Thankfully, we have an expert at the helm.

Meet Chef Chris Kollar, of [Kollar Chocolates](#). Before opening his own artisan chocolate shop, this self-taught chocolatier traveled and worked in kitchens across the country, including [Domaine Chandon](#), valley favorite [Tra Vigne](#), and [Peter Michael Winery](#), where he served as Executive Chef and truly honed his passion for chocolate.

At Kollar Chocolates, guests can look forward to tasting small batch, handmade confections, utilizing seasonal ingredients. While these truffles, barks, and rochers are produced in the traditional European style, Chef Kollar's playfulness and creativity shine through. Truffles are glossy and beautifully colored, as if sprinkled by stardust. Pate de fruit, chocolate ganache, and crystallized ginger combine to create trompe l'oeil sushi. Valrhona maracas shaped like owls break open to reveal crispy, caramel pearls.

### ODD CULINARY EXPERIENCE

#### [Raymond Vineyards](#)

*One place you have to visit in Napa Valley is Raymond Vineyards. Their 'Red Room' is by appointment only and is a completely velvet lined room, lit by Baccarat chandeliers. You have to see it to believe it!*