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Missoula, Montana: Posh Chocolat, known for their artisan chocolates, is a true hidden treasure of Montana. Chocolatiers, Ana and Jason Willenbrock recently received the Grand Award for the 2010 Best Chocolatiers and Confectioners in America. The awards are distributed by the TasteTV Chocolate Salons, the most prestigious chocolate shows on the West Coast and in North America. The Grand Award is based upon the cumulative number of Gold and Silver awards from the 2009 chocolate shows taking place in San Francisco, Seattle, and Los Angeles. Posh Chocolat attended the 2009 Seattle TasteTV Chocolate Salon and brought back a combined 12 awards, including First place for "Most Gifted Chocolatier/Chocolate Maker." This year Posh Chocolat will be attending the San Francisco show on March, 20 as well as the Seattle show in July.

"It has been a real honor to be recognized as one of the Best Chocolatiers in the Nation. Most of our business has been word of mouth, I really want to thank all of the customers for getting us where we are today." said Ana Willenbrock.

Located in western Montana, over five years Posh Chocolat has been mastering the craft of artisan chocolates, caramels and European pastries. Owners, husband and wife team, Ana and Jason Willenbrock came to Montana for the beautiful surroundings. Ana, a native of Brazil and Jason a patriotic St. Louis guy, met at the Culinary Institute in New York City. They both graduated and moved their practices abroad. Ana enhanced her techniques for crafting pastries in Spain working at a three star Michelin restaurant. Jason trained in France under Chef Roger Verge at his three star Michelin restaurant, Moulin de Mougins. After their experience abroad they brought their techniques to the Triple Creek Ranch, located in the Montana Bitterroot. At the world class restaurant Jason quickly moved his way up to Executive Chef and Ana moved in as Head Pastry Chef. Shortly after the two exchanged vows and relocated to Missoula, Montana and in 2005 they opened Posh Chocolat.

Over the past five years the shop has grown from artisan chocolates and pastries to a "chocolate cafe," offering an extensive lunch menu with international inspired dishes. Their culinary experience and expertise can be shown directly through their chocolates. They never cease to create delicate yet exotic combinations of spices, fruits, and spirits, while keeping the focus on the flavor and experience of chocolate.