

Table For



RICK BOXETH
Executive Chef
Santa Ana Sweets

SANTA ANA
SWEETS

A Journey in Every Box. Inside this box is a trip to France, where Chef Rick fell in love with the traditional caramels he found there. Upon his return to California, he created this luxurious treat you are about to enjoy. These French-inspired creamy caramels are blanketed in dark chocolate and adorned with sea salt. So velvety smooth, they melt in your mouth.

Lovingly served at weddings and procured for private dinners, they've now made it into this box. From California to France and back, we hope you enjoy the journey.

In the Santa Ana Sweets Kitchen, we create small-batch, handcrafted chocolate dipped caramels using only the finest ingredients without artificial additives or preservatives.

Our smooth golden caramels are hand-dipped in luscious dark chocolate and sprinkled with sea salt to heighten your delight.