

LUXURY GIFT GUIDE

DOUBLE DRIZZLE

The year 2020 was pretty rotten everywhere — except for Armando Manni's Tuscan olive grove, which yielded its best harvest in 15 years. The resulting oil is high in antioxidants, beloved by chefs and a perfect daily indulgence.

"The Oil of Life: Holidays 2021" olive oil, \$65 ManniOil.com



HIGH FIVE

Imbibe in style with this polished brass bottle opener, from a fourth-generation Austrian modernist atelier.

Carl Auböck "Hand" brass bottle opener, \$300 at TheFuturePerfect.com



JUST DESSERTS

From caramels to hot cocoa, truffles to ganache, downtown chocolate doyenne Maribel Lieberman's decadent selection is the sweetest treat.

"Holiday Treasure" gift set, \$175 at MarieBelle.com

GOURMAND

TREAT THEM TO FESTIVE FEASTS AND SPARKLING SIPS

BY JACKIE COOPERMAN



Caviar dreams

The Fulton Fish Market celebrates the best of Asian caviar with an assortment of 2-ounce jars and a mother-of-pearl serving spoon.

"Best of the Best" imported caviar assortment package, \$400 at FultonFishMarket.com



SALT OF THE SEA

A work of art for the table, this silver-plated (outside) and gilded (inside) oyster, designed by Robbe & Berking Silber artisans, opens to reveal its salty treasure.

"Oyster Shell" sea-salt cellar, spoon and Sylt sea salt, \$910 at AdareManor.com



GOOD SPIRITS

Aged in American oak barrels for a minimum of six years, this Kentucky whiskey delights connoisseurs with notes of dark cherry, roasted caramel and cinnamon.

"The Single Barrel" Kentucky straight bourbon whiskey, \$90 at HirschWhiskey.com



POT LUCK

This 4-quart, triple-enamelled carbon steel, vintage-inspired vessel is as useful as it is handsome: it's safe for the oven, stovetop and freezer, and its lid doubles as a trivet.

Food 52 x Dansk Kobenstyle casserole, \$165 at Food52.com



Wine time

Toast your favorite oenophiles with a virtual French wine tasting (live or on-demand) led by an expert adviser.

One year membership (wine sold separately), \$199 at Vivant.eco

SPICE OF LIFE

Move over, frankincense and myrrh, these single-dose spice pods, bound in chic "books," are perfect for adventurous home cooks.

"The Full Pantry" spice set (44 cards), \$176 at EatOcco.com



BOWLED OVER

Handmade in North Carolina, these swirled clay bowls add color, dimension and whimsy to any table.

Cloudware nesting set, \$175 at Haand.us



MOCKTAIL HOUR

Alcohol-free but full of complex bouquets, these sophisticated low-calorie and low-sugar "cordials" are made from fruits, vegetables, herbs, spices and flowers (with an organic apple-cider vinegar base).

"Jukes TK" cordialities box (9 bottles), \$48.50 at JukesCordialities.com

PIZZA DE RÉSISTANCE

Compact, powerful and perfect for outdoor entertaining, this self-cleaning and portable oven turns out perfectly crisp pies in 60 seconds. Tutti a tavola!

Ooni Koda portable pizza oven, from \$399 at Food52.com



ALL ABOARD

Prized artisanal Italian cheeses, meats and delicacies like *lingue di suocera* (mother-in-law's tongue) crackers, fig puree and wildflower honey make entertaining easy.

Custom aperitivo board, from \$100 at Eataly.com



VEGGING OUT

Famed Le Bernardin chef Eric Ripert examines and elevates vegetables in his new cookbook, with more than 100 recipes.

"Vegetable Simple: A Cookbook" by Eric Ripert, \$35 at PenguinRandomHouse.com

TASTE THE RAINBOW

Thierry Atlan, the only chocolatier in the US with the Meilleur Ouvrier de France distinction, makes his own almond flour daily to create these magnificent macarons, in flavors like chocolate, violet cassis and pistachio.

"Discovery" box (24 pieces), \$62 at Thierry-Atlan.com

