

# HOLIDAY GIFT GUIDE

## MUCH MOCHI

A refreshing treat in flavors like matcha, salted caramel and black honey walnut, this elegant assortment features 24 pieces, each using only all-natural flavors and colors.

Signature Collection gift-box sampler, \$60 at [Mochidoki.com](#)



## PERFECTLY IMPERFECT

Merging pieces of several plates and enriched with gold fragments, this Italian-designed, Japanese-inspired serving platter breaks the mold.

"Kintsugi" serving tray, \$287 at [BeamBK.com](#)

## BREAKING BREAD

For the discerning carbophile: a box of revered California baker Avery Ruzicka's loaves and granola.

"One of Everything" bread box, from \$60 at [ManresaBread.com](#)



# GOURMAND

TREATS TO TICKLE THEIR TASTE BUDS — FROM SWEET TO HOT AND TANGY TO TART

BY JACKIE COOPERMAN



## SIPPING PRETTY

Available in eight colors, these handmade mugs hold 12.5 ounces — just enough for lazy mornings.

Studio Arhoj "Chug" mug, \$39 at [BeamBK.com](#)

## THE SHARPER EDGE

Each cheese knife in this handsome trio, a collaboration with French chef Pierre Gagnaire, is topped with a walnut wood handle.

"Silversmiths" cheese knives (set of three), \$1,260 at [Pulforcat.com](#); Cheese board, \$49 at [WestElm.com](#); "Blue Moo-n" blue cheese, \$12 at [Mouth.com](#)



## Bark with bite

Pastry chef Christina Tosi's deluxe hipster spin on a holiday classic, this cake is a symphony of rich chocolate malt, fudge sauce, birthday frosting and peppermint bark.

"Peppermint Bark Layer Cake," from \$50 at [MilkBarStore.com](#)



## RAISE A GLASS

Serve tipples in artisanal French crystal, inspired by the St. Regis hotel's legendary soirees.

Saint-Louis "St. Regis Midnight Supper" glasses (set of 5), \$2,300 at [NeimanMarcus.com](#)

## OUT OF THE BOX

Few treats say holiday decadence like chocolate, and this assortment of fine French delicacies includes chocolate-covered fruits, boozy truffles, ganaches and pralines.

"Hatbox" chocolate sampler, from \$60 at [LaMaisonDuChocolat.US](#)



## A DASH OF THIS

Spice creator for Michelin-starred chefs like Eric Ripert, Lior Lev Sercarz brings his savoir faire to your kitchen with this new book and kit of five mini blends.

"Mastering Spice" book by Lior Lev Sercarz with spice set, \$55 at [LaBoiteNY.com](#)



## ROE YOUR BOAT

Elevate your holiday brunches with these rich, supple fish eggs from New Zealand's superpremium, eco-friendly Marlborough Sounds salmon.

Øra King salmon roe, \$30 (100 grams) at [KaiGourmet.com](#)

## Haute cuisine

A touch of marble makes this vessel a particularly luxe stove-to-table option.

Le Creuset "Marble" Dutch oven, \$350 at [Bloomingdales.com](#)



## SECRET AGENT

A cinematic Champagne, this limited-edition 2011 vintage exudes glamour, and is made exclusively from pinot noir grapes, as it celebrates the new James Bond film, "No Time to Die."

Bollinger "007" Champagne, \$230 at [Sherry-Lehmann.com](#)



## WISH LIST: TOM COLICCHIO

"I'd love someone to add to my vinyl collection. I had 3,000 albums and a pipe burst and destroyed them all. I'm slowly building my collection back. To give: a Made In blue-carbon steel wok. Full disclosure: I'm part owner in the company. But I believe in it, because it's high-quality stainless steel and sold directly to consumers."

The beloved New York restaurateur, cookbook author, Emmy winner, James Beard Award recipient and "Top Chef" co-host is also an investor in Hungry — the Uber of business catering.



Blue-carbon steel wok, \$99 at [MadeIn.com](#)