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FOR THE

Inveterate Toast-Maker

(1) REGANS' ORANGE BITTERS: All the rage among cocktail geeks; it took mixologist Gary Regan several years and a trip to a Greenwich Village witches' supply store to get the formula right (\$6 at the Pegu Club, 77 W. Houston St., nr. W. Broadway; 212-473-7348).

(2) WÖLFFER 2001 CUVÉE SPARKLING WINE BRUT: Supporting local viticulture has never been so refreshing. This lively, food-friendly Sagaponack sparkler is great with oysters and to have on hand for spontaneous celebrations (\$35.99 at Vintage New York, 482 Broome St., at Wooster St.; 212-226-9463).

(3) NORA ALE: If you thought "great Italian beer" was an oxymoron, you've yet to try this spicy, aromatic Piemontese brew made from the ancient grain kamut (\$13.99 at Whole Foods, Chelsea).

(4) THE CLASSIC CASK RYE WHISKEY: Once the quintessential American whiskey, rye is poised for a comeback; this 21-year-aged spirit has enormous flavor and a long, toasty finish (\$80 at LeNell's, 416 Van Brunt St., nr. Van Dyke St., Red Hook, Brooklyn; 718-360-0838).

(5) MYMOUNÉ POMEGRANATE MOLASSES: Expand your cocktail repertoire with this Lebanese export, a mouth-puckeringly tart reduction that's quickly becoming a staple flavor enhancer at the best bars in town (\$8.50 at Dean & DeLuca).



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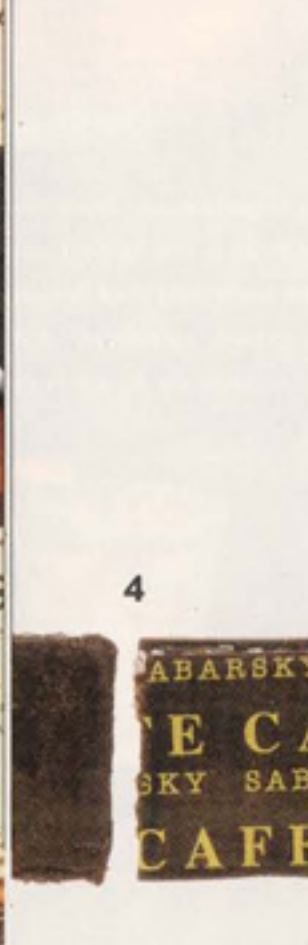
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FOR THE

Obsessive Chocoholic

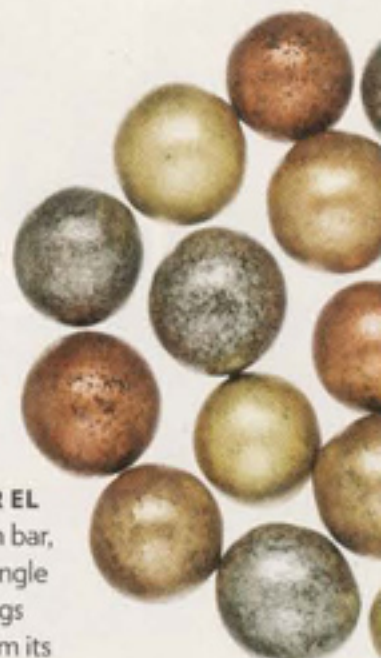
(1) SCHARFFEN BERGER EL CARMEN: This small-batch bar, made with beans from a single Venezuelan source, wrings a complex, fruity flavor from its 75 percent cacao content (\$6 at Scharffen Berger, 473 Amsterdam Ave., nr. 83rd St.; 212-362-9734).

(2/3) CHOCOLAT MICHEL CLUIZEL: The esteemed chocolatier's New York satellite, recently opened at ABC Carpet & Home, is a holiday-gift haven. We especially love the vial of edible-gilt Decores (\$8) and the glazed oranges dipped in chocolate (\$65 per pound) (888 Broadway, at 19th St.; 212-477-7335).

(4) CAFÉ SABARSKY'S SCHOKOLADE VERSU: Pastry chef Pierre Reboul has miniaturized two of the kaffeehaus's favorite desserts—the Sabarsky torte and the Sachertorte—and packaged them with his elegant version of coconut macaroons (\$8 at Café Sabarsky, 1048 Fifth Ave., at 86th St.; 212-288-0665).

(5) SULLIVAN STREET BAKERY BISCOTTI DI CIOCCOLATO: Jim Lahey's version of a dark-chocolate butter cookie is thin, ever-so-slightly bitter, and melt-in-your-mouth crumbly (\$5.50 at Sullivan Street Bakery, 73 Sullivan St., nr. Broome St.; 212-334-9435).

(6) VOSGES EXOTIC CARAMELS: Intriguingly spiced and artfully made, these oversized confections come in ingenious flavor combinations like blood orange and Campari, flecked with hibiscus powder, and rose-water-pink-peppercorn (\$25 at Vosges Haut-Chocolat, 132 Spring St., nr. Greene St.; 212-625-2929).



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