

HEILEMANN ON THE EDWARDS ENDGAME THE LONELY DEATH OF LINDA STEIN SAM ANDERSON ON STEVE MARTIN, CAREER GENIUS THE TOUGHEST GIRL IN NEW YORK MARBURY MADNESS

NOVEMBER 26, 2007

# NEW YORK

YOUR HOLIDAY STRESS IS OVER!

# Gift List

A gazillion ideas, at every price, and for everyone in your life.



What Dustin Hoffman and Natalie Portman, stars of 'Mr. Magorium's Wonder Emporium,' want for Hanukkah, pg. 106

\$3.99 (CANADA \$4.99)



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# The Sweet ...

Specialty foods don't only come from a catalogue (or a Website). There are enough great, newish, (mostly) made-in-New York food gifts to stuff a mantel's worth of stockings or sate the most finicky connoisseur.



**KYOTOFU ORIGINAL GIFT BOX**

A Japanese-inspired assortment of soufflé cupcakes, soybean-pulp-enriched cookies, and "mini miso chokos"—irrefutable proof that chocolate and fermented bean paste really do belong together (\$25; 705 Ninth Ave., nr. 49th St.; 212-974-6012).

**1880 HONEY-AND-ALMOND BRITTLE**

This one isn't local, but Despaña, the excellent Spanish-foods shop that carries it, is. And Marcona almonds make a more sophisticated brittle than Planters peanuts (\$10.60; 408 Broome St., nr. Lafayette St.; 212-219-5050).

**PAPABUBBLE CANDY**

The Barcelona-based confectioner's new Soho shop handcrafts psychedelic Cindy Lou Who-size lollipops, plus little nuggets in flavors like kiwi and passion fruit (\$4 to \$15; 380 Broome St., nr. Mulberry St.; 212-966-2599).

**VOSGES PEANUT-BUTTER BONBONS**

The greatest thing to happen to peanut butter and chocolate since Reese's. The ingredients are organic, and each bonbon is sprinkled with sea salt (\$27 for nine pieces; 1100 Madison Ave., nr. 83rd St.; 212-717-2929).

**CHOCOLAT MICHEL CLUIZEL BROWNIES**

Seth Greenberg, son of William Jr., has brownies in his blood, but these super-fudgy specimens are made with Michel Cluizel 72 percent cacao chocolate and sold only at the chocolatier's Stateside boutique (\$45 a dozen; 888 Broadway, at 19th St.; 212-477-7335).

**VENCHI ASSENZIO**

With absinthe newly trendy, the market has grown for this exotic Turin-made dark-chocolate bar flavored with wormwood extract and dill—just the sort of curiosity you'd expect to find at the funky new Spuyten Duyvil Grocery (\$5; 218 Bedford Ave., at N. 5th St., Williamsburg; 718-384-1520).

**JACQUES TORRES'S MUSSLIDE-COOKIE MIX**

If a batch of these cookies strategically placed by the hearth on Christmas Eve doesn't get the little ones in good with Santa, nothing will (\$12.95; 350 Hudson St., nr. King St.; 212-414-2462).