

Time Out

New York

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**MAKES
A GREAT
GIFT!**

**STYLISH
WINTER COATS**
...for guys and girls

**HANUKKAH
PARTIES**
Where to meet
J-singles

BEST FOOD (AND DRINK) 2009

THE 100 TASTES YOU'VE GOTTA TRY

With...
fried chicken, sandwiches, ethnic eats,
fancy eats, beer, coffee and more!



Sweets

CARAMEL-CHOCOLATE POPCORN AT JACQUES TORRES

This French chocolatier has a way with American classics. Jacques Torres elevates his caramel corn—bathed in a mixture of butter, sugar and honey, then drizzled with dark chocolate—with coarse *sel gris*, ensuring a lingering salinity with every bite. Locations throughout the city (jacquestorres.com). \$7.

BREWER'S BLONDIE AT BAKED

These brown-sugary, pecan-crammed bars are like grown-up butterscotch brownies with deep, caramel undertones from brewer's malt, courtesy of neighboring Six Point Craft Ales. 359 Van Brunt St between Dikeman and Wolcott Sts, Red Hook, Brooklyn (718-222-0345, bakednyc.com). \$2.50.

CHOCOLATE FINANCIERS AT COLSON PATISSERIE

The bite-size, buttery almond-flour cakes from Parisian pastry chef Yonatan Israel have a deliciously dark side: a nearly black bittersweet-chocolate ganache base. 374 9th St at Sixth Ave, Park Slope, Brooklyn (718-965-6400, colsonpastries.com). Six for \$5.

COOKIES AT DOWNTOWN COOKIE CO.

Baker Dan Guerrero makes chunky, palm-size cookies even better than Mom's. The walnut chocolate chip—crunchy, chewy, all-American—will get you jonesing; the almond-stippled thumbprint, cradling a small pool of raspberry jam, will have you hooked. 646-486-3585, downtowncookieco.com. A dozen for \$24, plus delivery.

CHESTNUT CAKE DOUGHNUT AT THE DOUGHNUT PLANT

'Tis the season for the unofficial doughnut of Christmas. For this buoyant cake number, frymaster Mark Isreal incorporates chestnuts (roasted and shelled on-site) into both the batter and fragrant glaze of his most festive creation to date. 379 Grand St at Norfolk St (212-505-3700, doughnutplant.com). \$2.25.

SNICKERDOODLES AT TRIBECA TREATS

A toasty, cinnamon-flecked crust gives way to a tender, airy interior that tastes of butter, dough and sugar. How can a cookie so simple taste this good? 94 Reade St between Church St and West Broadway (212-571-0500, tribecatreats.com). \$1.

ALMOND AND SEA-SALT CHOCOLATE BAR AT MAST BROTHERS

These small-batch dark-chocolate bars—made in a Williamsburg factory using Madagascar cocoa beans—are paved with fragments of olive-oil-roasted almonds and coarse *fleur de sel*. 105A North 3rd St between Berry St and Wythe Ave, Williamsburg, Brooklyn (718-388-2625, mastbrotherschocolate.com). \$7.

1,000-YEAR-OLD ICE CREAM SANDWICH AT XIE XIE

A playful take on China's 1,000-year-old egg, this confection—thin cacao nib cookies sandwiching satiny caramel ice cream—simulates the telltale black yolk with a hidden center of liquid burnt caramel. 645A Ninth Ave at 45th St (212-265-2975, xiexieproject.com). \$5.