# **City Provisions Gift Baskets**

Ground zero for local fare: food guru Cleetus Friedman has brought together all the best vittles in the Midwest under one roof, and supplemented them with house-cured deli meats, unique prepared foods and even his own beer, brewed with local craft beer makers. The gift baskets are legendary. Gift Baskets, \$40-\$200. City Provisions, 1818 W. Wilson Ave., Chicago, 773-293-2489, cityprovisions.com





#### **Koval Distillery Local Liqueurs**

Fun fact: Koval was the first craft distillery to open in Chicago after Prohibition. Lucky for us, they're making certified organic and kosher single-grain white whiskeys, rye vodka, brandies and liqueurs, all packaged in gorgeous, elongated bottles. \$24-50, Koval Distillery, 5121 N. Ravenswood Ave., Chicago, 312-878-7988, koval-distillery.com



## **Metropolis Coffee Small Batch Coffee**

There's a reason why Metropolis' coffee is so damn good: it's made in small batches, and roasted locally with fair-trade beans. I'm loving the seasonal Hullabaloo! Visit their café or else grab a bag or two at Whole Foods. You'll be a popular guest. \$18 per pound, Metropolis Coffee, 1039 W. Granville Ave., Chicago, 773-764-0400, metropoliscoffee.com



#### **Sweet Girl Desserts: Dessert Kits**

Pastry chefs Dana Benigno and Tara Lane know a thing or two about chocolate, and they want to make your life tastier. Four-Star Chocolate Mousse and Chocolate Souffle kits make delicious easy. \$11, available at Convito Café & Market, 1515 Sheridan Rd., Wilmette, 847-251-3654, sweetgirldesserts.com



#### **Top Hat "Sundae Best" Gift Box**

I would eat an iPhone if it had Mayan Legacy Dessert Sauce poured on top. Uplift even the most pedestrian desserts with Top Hat, produced in Wilmette, \$30. Sauces available at Artisanal Market (Wilmette), Foodstuffs (Evanston, Glencoe, Glenview), Chalet (Wilmette), Schaefer's (Skokie) and Sunset Foods (Lake Forest, Long Grove, Highland Park, Northbrook), tophatcompany.com.



### **Collins Caviar Classic or Flavored Tins**

For 28 years, Carolyn Collins (now joined by her daughter Rachel) has produced impeccably fresh, intriguingly flavored Great Lakes caviar. I love the spicy Wasabi Tobikko and Caviar Citron (\$48, 3.5 oz.); purists might prefer the Salmon (\$68, 3.5 oz.) or Paddlefish Caviar (\$132, 3.5 oz.). Order a pack of Blini (\$10) while you're at it. collinscaviar.com

