

commissioned Johnny Iuzzini, the pastry chef of Jean Georges, to bake the cakes for the production. As befits a Brothers Grimm fairy tale,

this tour de force for a holiday party, a somewhat simplified version adapted from Mr. Iuzzini's recipe is at nytimes.com/dining.

If You're in New York And You Run Out of Sake

Are you up on your junmai daiginjo? Your namazake? Your genshu? At Sakaya, a new shop, these are among the 85 types of sake on hand. Rick Smith, who owns the simple cedar-paneled store with his wife, Hiroko Furukawa, is ready to explain and guide the neophyte as well as to discuss the fine points of the rice brew with the connoisseur. Mr. Smith will suggest food pairings and usually has a few sakes open for tasting. Prices range from \$10 to \$162.99 a bottle.

His recommendation for an all-purpose sake is Dassai 50, or Otter Fest, a light, slightly fruity brew, \$24.99 for 720 milliliters. The shop also has a few brands of shochu, a stronger spirit often made from rice: 324 East Ninth Street (First Avenue), (212) 505-7253.



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