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Halloween's Culinary Delights

By MOLLY ROSE KAUFMAN
October 24, 2007

With Halloween approaching, many establishments are celebrating the October 31 holiday with special menu items and ghoulish events.

TRICK OR TREAT SWEETS

Through Halloween, Bouchon Bakery (Time Warner Center, 10 Columbus Circle at 58th Street, Third Floor, 212-823-9366) is selling chocolate sandwich cookies with pumpkin ganache filling (\$2.75), and a devil's food cupcake topped with meringue, chocolate marzipan, and orange and black sprinkles (\$4.50). The French boulangerie is also offering pumpkin macaroons (\$2.75).

CREEPY COCKTAIL

The Royal Oak in Williamsburg (594 Union Ave., between Bayard and Richardson streets, Brooklyn, 718-388-3884) is now pouring the Ferrigno (\$7), a green cocktail made from crème de menthe, vodka, and amarelle. The drink is named for the actor who played the Incredible Hulk on television in the 1970s and 1980s, Lou Ferrigno. On Friday, November 2, makeup artists will be at the watering hole to transform patrons into zombies for the "zombie-a-gogo" party. At 8:30 p.m. there is a screening of a horror film, "The Devil's Bloody Playthings," followed by a discussion with its director, William Hellfire.

DINNER IN THE DARK

Diners can put their eyes to rest, and let their taste buds do all the work at Camaje Bistro (85 MacDougal St., between Bleecker and Houston streets, 212-673-8184). On Wednesday, October 31, patrons can enjoy a four-course meal blindfolded at the Greenwich Village restaurant's "Dark Dining to Raise the Dead." There are two seatings, at 7 p.m. and at 10 p.m., and the \$75 cost includes wine.

SUGAR SKULLS

Halloween coincides with the Mexican Day of the Dead. Families looking to celebrate can partake in free workshops, where they will learn to make edible sugar skulls and sweet pan de muertos, or "bread of the dead" at St. Mark's Church (131 E. 10th St., at Second Avenue). These culinary lessons, among other Day of the Dead festivities for adults and children — sponsored by the organization Mano a Mano: Mexican Culture Without Borders — will take place between 6 p.m. and 8 p.m., Monday, October 29, through Wednesday, October 31. For more information, call 212-587-3070.

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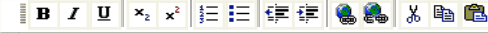
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