

Explore LI



Step to the rhythm of Kurtis Blow.

music

HIP-HOP LEGENDS

WHAT Rap pioneer Kurtis Blow will be there, as will Rob Base and many more. Hosted by Funkmaster Flex.

WHEN | WHERE Tonight at 11. B.B. King Blues Club and Grill, 237 W. 42nd St.

INFO \$20, 800-745-3000, ticketmaster.com

— KEVIN AMORIM

food

FEAST OF FISHES

WHAT The Grand Central Oyster Bar serves a traditional Christmas Eve menu, with seven special fish dishes — even sea urchin gelato.

WHEN | WHERE Tomorrow from 11:30 a.m. to 9:30 p.m., Grand Central Oyster Bar.

INFO Call 212-490-6650 for reservations; oysterbar.com



DJ Rekha spins Bollywood sounds.

nightlife

BOLLYWOOD DISCO

WHAT Dance away your Christmas dinner with DJ Rekha. She'll be spinning holiday faves, classic tunes and the newest dance-floor hits.

WHEN | WHERE Sunday at 10 p.m. (Le) Poisson Rouge, 158 Bleecker St.

INFO \$12 advance, \$15 day of, 212-505-3474, lepoissonrouge.com

food

Haute chocolate

BY MARIE ELENA MARTINEZ
Special to Newsday

The end of the year is usually characterized by extreme indulgence, whether you're maximizing time with loved ones, exercising your penchant for retail, devouring a table's worth of decadent goodies, or drinking too much eggnog. Instead of wrapping up the holidays, extend that festive feeling a little longer with everyone's favorite sweet — chocolate. These five chocolate therapies, from walks to classes, will keep the season's best indulgence at a premium.

1 LUXURY CHOCOLATE

WHAT What began five years ago as an online magazine (chocolatezoom.com) has become one of the city's most popular walking tours. Offered in various neighborhoods, Chocolate Zoom's most sought-after offering is the Luxury Chocolate Tour that visits five European chocolatiers on the Upper East Side, such as Debaube & Gallais and La Maison du Chocolat.

WHEN Thursdays through Sundays at noon. Tours last two to three hours.

INFO \$70, 212-209-3370, sweetwalks.com

2 CUSTOM TOURS

WHAT Alexandra Leaf, a chocolate tour guide for the 92nd Street Y, offers chocoholics customized versions of those tours at Chocolate Tours of NYC. A culinary historian and author, Leaf takes groups from 6 to 60 on visits to famous chocolatiers like Jacques Torres, where the Menage a Trois bonbon is a favorite, and Kee's Chocolate, where she recommends the one-bite Creme Brûlée.

WHEN By request. Tours run 3 hours.

INFO Prices start at \$80 per person (with discounts for kids), chocolatetoursnyc.com

3 CHOCOLATE, DESSERT & WINE

WHAT Crave more than chocolate? If so, the Chocolate, Dessert & Wine Tour of the Upper West Side is for you. Guests taste truffles and bonbons, fresh baked cookies and pastries, and gelato, all paired with fine wines from around the world. A recent tour



Tour guide Carmen Botez with truffles at La Maison du Chocolat



Chocolate class at the Insitute of Culinary Education is a sweet activity.



An assortment of chocolates made at the Manhattan culinary ed school

included trendy Pour wine shop, beloved Levain Bakery and Italian cafe and gelateria Bombolini.

WHEN | WHERE Sundays, 2:30 to 5 p.m. (Tour resumes Jan. 8.) Meet on West 72nd Street and Broadway.

INFO \$56.50, 212-535-8687, cityfoodtours.com

4 FACTORY TOUR

WHAT Head to trendy Williamsburg where Mast Brothers Chocolate offers behind-the-scenes factory tours explaining how you get a craft chocolate bar from a simple cacao bean. Learn about roasting, cracking, winnowing, conching and tempering — processes essential to creating perfect chocolate — then taste the finished product.

WHEN | WHERE Thursdays, Saturdays

and Sundays at 4:30 p.m. 111A N. Third St., Brooklyn.

INFO \$9.99, 718-388-2625, mastbrothers.com

5 CHOCOLATE CLASS

WHAT It's time to create your own chocolate. Sign up at the Institute of Culinary Education, which offers a slate of classes and hands-on instruction for making everything from chocolate cakes to brownies to truffles. The Truffles class is the most popular, though it tends to sell out quickly. If you get shut out, try for the equally delicious Chocolate Galore workshop.

WHEN | WHERE: Class times vary. 50 W. 23rd St., between Fifth and Sixth avenues.

INFO \$110, 800-522-4610, iceculinary.com