

alexandra hedin



weeknight party girl


HAMPTONS ENTERTAINING WITH ANNIE FALK

Apr 28, 2015

My love for outdoor entertaining runs deep - and my love for beach front entertaining trumps all other forms of entertaining. So when I heard Annie Falk {whom I totally stalk on Instagram} had a new book coming out featuring her phenomenal Hamptons parties, I almost fell over.

The images are amazing. The book is amazing. The recipes are dreamy. I know you will love it too. I got to interview Annie recently and have the whole thing for you here including some gorgeous images from the book.

Links

- [Find more!](#) 

To learn more about Hamptons Entertaining and Palm Beach Entertaining, too, check out Annie's Website





1. Paint a picture for us West Coasters of what Hampton's Style Entertaining is?

Every destination has its own character, its own flavor. Much like Seattle, what gives the Hamptons its flair is geography. It is in close proximity to New York City and surrounded by water, yet a vibrant farming community sits amidst some of our most magnificent homes and perhaps most expensive real estate in the country. Yes, it has sophistication and much like the Pacific Northwest, our cuisine is based on using fresh, local, seasonal ingredients. When entertaining and cooking I reach for many of the same components that inform Seattle menus: scallops, salmon, oysters, crab, truffles and of course, apples! The Hamptons has its share of microbreweries, too, and is known for hand-crafted, small batch epicurean delights, which makes it easy for a busy party girl to enhance her menu. When it comes to the tabletop, we keep it chic and simple with artfully placed bunches of farm-stand flowers, hydrangeas freshly cut from the garden or clusters of sunflowers. It's very urban-meets-the-outdoors.



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2. What inspired you to write the book?

My passions, in terms of giving back, are children and the environment and on a personal level I'm crazy about planning events, entertaining and trying new recipes. By combining my passions, I'm able to have a meaningful impact on the organizations I care about and have a great time doing it. My books not only raise much-needed funding for the organizations they are dedicated to, they also bring awareness to causes that deserve to be noticed. On the south shore of Long Island, we have some of the most beautiful beaches in the world and visitors come to swim, surf, fish and enjoy the incredible bounty of seafood caught right off our shores. I want to help ensure this magical place is protected for future generations to enjoy. Hamptons Entertaining benefits the Peconic Baykeeper, which is in a growth phase and its mission is more important than ever as the Hamptons itself is also growing and being developed. Conservation and management initiatives will help ensure the vitality and health of our waterways remains intact.



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3. What are three things anyone can do to "bring home the Hamptons?"

Become a locavore: Source your menu items from local growers, using seasonal produce and fresh-from-the-water seafood; Enhance your tabletop: Hurricane lanterns punctuated by seashells or flowers evoke the Hamptons perfectly. Hydrangeas, sunflowers and Dahlias are our go-to blooms. Embrace the outdoors: Host all or part of your gathering outdoors on a beach, sea cliff, meadow or garden. If the weather is less than perfect, a covered porch is always charming. Of course, if you happen to live in a renovated fire station, just fully open the bay doors to bring your party outside.

4. We are both coastal based party girls - what's your best tip for hosting parties at the beach?

Think about weather first and last! Look ahead when planning, consulting the farmer's almanac is a great source, but you still need a backup plan. On the beach, it isn't just rain that can play havoc on a party girl's plans. High tides, heavy winds and cold fronts can also make the beach less than dreamy. So, work with nature when placing your tables and be inspired by the weather. Think colorful wraps for your guests, a warm bonfire and perhaps offer dessert indoors - one of my go-to formulas!





5. The recipes in your book are amazing – but could be intimidating. Talk me down from calling the caterer. Are they easier than they seem? What would be the best recipe to start with?

The recipes in *Hamptons Entertaining* range from truly simple (like Noreen's Tomato Salad, P 165) to easy (Watermelon Gazpacho, P 175) and moderately challenging (German Chocolate Cake, P 90). Of course, there are a few recipes for the more advanced cook and they may seem intimidating, but are so worth the effort (like the Rabbit Terrine, P 117). To get started here's a dinner menu the adults will love and it's child-friendly.



Watermelon Lemonade (P185)

Truffled White Bean dip with Crudités (P61)

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The Skinny Wedge (P79)

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Cedar-Plank Roasted Salmon with Sorrel Gremolata (P109) served with

Local Corn & Black Bean salad with Garden Herbs (P 41)

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Home-Baked Blueberry Oatmeal Bars (P62)

The Watermelon Lemonade really is a crowd pleaser and can be made the day before. The adults will love it with a splash of vodka! If needed, buy precut veggies, but do make the Truffled White Bean Dip, this too can be done the day before. Easy and versatile The Skinny Wedge offers opportunities to impress your guests with a fun presentation – plated the way it appears in Hamptons Entertaining; or create a make your own wedge bar with a variety of toppings. This Salmon is simple to prepare and tastes like you spent hours making it. A family favorite, the corn & black bean salad offers an opportunity to add something fresh from the garden or farmer’s market. Finally, the Home-Baked Blueberry Oatmeal Bars! If the blueberries are fresh make a few trays because they go fast! These can be done in advance, but if you don’t have time for baking, one of my favorite, and really simple, recipes is the Wild Berry Salad with Verbena-infused Syrup, P 72.





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All photography by Jerry Rabinowitz

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