

Feast Palm Beach

**How does one make a mojito in the
Hamptons? Elegantly and barefoot.**







The Sebonack Southside is a Hamptons variation of the mojito. (Photo by Jerry Rabinowitz)

A mojito walks into a bar in the Hamptons and you'll never guess what happens. It does what many Hamptonites do: kicks off its shoes and slips into a glam party dress.

Meet the **Sebonack Southside**, the Hampton's version of a mojito. It's a sip so barefoot-elegant it was served at a sumptuous beachside lobster dinner at the Southampton home of **Palm Beach author and [philanthropist](#) Annie Falk**. A filtered pink sunset illuminated the setting, the linen-draped tables appointed with seashells, corals and glass stemware, the crisp-white pillows and bonfires. Like this...



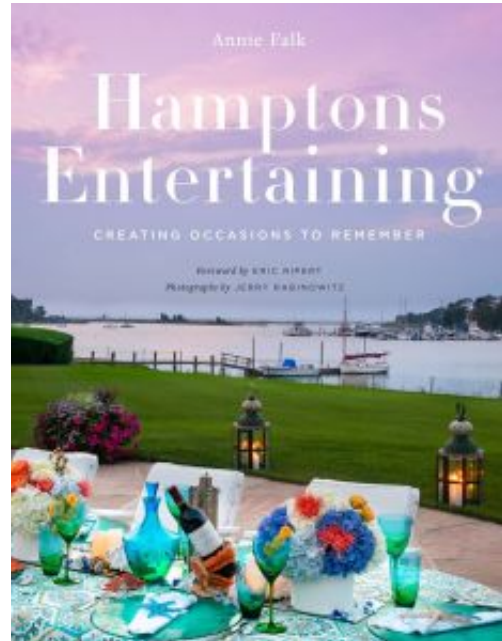
Annie Falk's beachside lobster boil in Southampton. (Photo by Jerry Rabinowitz)

Such was the cinematic quality of the seaside setting that one of the evening's celeb guests, filmmaker **Oliver Stone**, stopped at the top of the dunes to snap photos.

Scenes from the dinner party are displayed in Falk's newly released book, "[Hamptons Entertaining](#)" (Stewart, Tabori & Chang, \$45). It's one of nearly 20 Hamptonite parties featured in the book.



Annie Falk. (LILA PHOTO)



COMING WEDNESDAY: We'll have the full story, with photos and recipes, in **Food & Dining**, [online](#) and in print.

Meantime, here's the recipe for that Hamptons-style mojito. Cheers!

SEBONACK SOUTHSIDE

“The Southside, a variation of the mojito that was invented at the Southside Sportsmen’s Club in Long Island, has been a Hampton favorite for generations. At the Sebonack Golf Club, a new version of the classic has emerged: the Sebonack Southside, which may be served with or without a floater of the sky-blue liqueur Hpnotiq. Pictured here sans floater, as it was served at the Falk party, it is equally apropos for sunset imbibing.”

Ingredients:



Tracing the dunes in Southampton. (Photo by Jerry Rabinowitz)

6 to 8 mint leaves

1/2 teaspoon sugar

1 lime wedge

1 splash sour mix

2 ounces vodka

4 ounces lemonade

1 splash club soda

Hpnotiq liqueur

In a pint glass, combine the mint leaves, sugar, lime wedge and sour mix and mash together with a muddler. Fill the glass to the top with ice. Add the vodka and lemonade, pour into a cocktail shaker and shake. Pour back into the pint glass, top with club soda. Wave the bottle of Hpnotiq over glass for the floater, just enough to give the cocktail a blue tint.

Makes 1 cocktail

– *Recipe and headnote excerpted with permission from “Hamptons Entertaining: Creating Occasions to Remember,” by Annie Falk, with Aime Dunstan and Daphne Nikolopoulos (Stewart, Tabori & Chang, May 2015).*



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