



LUXURY HOME DECOR BLOG

ANNIE FALK'S TIPS FOR HOSTING A FALL DINNER PARTY

📅 November 14, 2015

👤 Pioneer Linens

In her latest book, "[Hamptons Entertaining: Creating Occasions to Remember](#)," author and entertaining expert Annie Falk offers an inside look at 18 parties in the seaside community's most beautiful estates. She shares perfect party recipes, entertaining tips and portraits of exquisite table settings, lush floral arrangements, dreamy gardens and elaborately decorated homes. Whether you are a hesitant hostess or a seasoned party veteran, you are sure to be inspired.

We recently chatted with Annie about fall entertaining, and she shared her tips for throwing a fall dinner party, along with some gorgeous photos and a recipe from "Hamptons Entertaining."

[Read the rest of our Q&A](#) to learn more about Annie Falk and find out how you can meet her at Pioneer Linens on Nov. 17, 2015.

5 TIPS FOR HOSTING A FALL DINNER PARTY



SHAMIN ABAS
Public Relations & Special Events

1. HOST ALL OR PART OF YOUR GATHERING OUTDOORS



Lisa and Jimmy Cohen's Dinner on the Dunes featured in "Hamptons Entertaining."

As the weather cools, being outside in the crisp air is invigorating and it's your last chance to entertain al fresco before the chilly winter months. Of course, fall weather can be unpredictable, depending on where you live. Be sure to look ahead when planning and have a backup plan. Work with nature – If it's too chilly to dine outside consider having a toast outdoors just before being seated for dinner or end the evening with a warm hot chocolate by a cozy fire, with wraps for your guests.

2. LOOK TO THE COLORS AND TASTES OF FALL FOR TABLESCAPE INSPIRATION



Embrace the inspiring colors of fall. This time of year nature surrounds us with inspiration as trees transform in preparation for winter, bursting forth in colors rich and warm, earthy tones of red, orange, yellow and brown. Bring these gorgeous hues to the table in pottery, flowers dishes and objects. Objects that are meaningful to the hostess and speak to the season can be great conversation starters. Bring a taste of autumn to your table with edible centerpieces. Reflect the bounty of fall with floral arrangements that include seasonal fragrant apples or pears. Brussels sprouts on stalks, and gourds of every shape, size and color look festive and inviting; and when the dinner is over you don't have to throw them away, you can cook them into pies, compotes and soups. There is one rule to remember: Centerpieces should be below eye level or thin and transparent so guests can converse easily across the table.



3. WELCOME GUESTS WITH A DRINK



A signature cocktail sets the tone for the evening. In the fall, serve fresh pressed apple cider and a hot spiced version, with rum on the side. This way guests can add it or if someone isn't indulging in alcohol, they can have what looks like the same drink as everyone else.

4. ELEVATE THE EVERYDAY BY FOCUSING ON PRESENTATION.



As the cool weather rolls in you may be inspired to add some comfort foods to the menu, like mashed potatoes. Serving them en croute, in a lovely ramekin atop a beautiful plate reminds guests that it's a special occasion and tells them this indulgence is worth every bite!

5. CELEBRATE THE SEASON WITH STONE FRUITS.



One of the wonderful recipes from Victoria and Minot Amory's Autumn Feast featured in "Hamptons Entertaining."

Simply roasting fruit is a treat to make and eat and fall brings all the stone fruits to perfect ripeness – peaches, apricots, plums, nectarines or a combination drizzled with maple syrup round out any autumn menu.

OVEN-ROASTED PEACHES

MAKES 6 TO 8 SERVINGS

Fall brings all the stone fruits to perfect ripeness, and this easy dessert brings them all home. Simply roasted fruit is a treat to make and to eat with a dollop of light and fluffy lemon-scented yogurt. While Victoria featured fresh, local Hamptons peaches at her party, you can use apricots, peaches, plums, nectarines, or a combination of stone fruits. Choose what is fresh and in season for maximum flavor.

4 pounds (1.8 kg) peaches, split in half, pits removed

¼ cup (60 ml) grade-B maple syrup

2 cups (480 ml) Greek yogurt

1 teaspoon finely grated lemon zest

1 tablespoon confectioners' sugar

1 teaspoon almond extract

Preheat the oven to 400°F (205°C).

Arrange the fruit cut side up in a single layer on a cookie sheet and drizzle the maple syrup on top.

Roast the fruit until it is slightly caramelized and some of the juices are released, 10 to 15 minutes.

Arrange the peaches on a decorative platter and pour the juices over them.

In a bowl, mix together the yogurt, lemon zest, sugar, and almond extract.

Serve the warm fruit with a dollop of the yogurt on top.

Photos and recipe courtesy of "Hamptons Entertaining"

