July 1, 2015 **B-11**

Party Like A One-Percenter

By Kitty Merrill

This ain't your granny's Fourth of July cookout, with hotdogs and yellow mustard, baked beans balanced on a paper plate, watermelon and ice pops for dessert. In Hamptons Entertaining: Creating Occasions To Remember, Annie Falk offers a glimpse behind the hedges surrounding the East End's most opulent estates and we get to see how the one-percenters party.

ARTS & ENTERTAINMENT

Boasting a bounty of sensual photographs, Falk's lovely coffee table book appeals to both the reader's inner chef and inner designer. It tugs at the philanthropist within, too, since all proceeds from the sale of Hamptons Entertaining benefit the Peconic Baykeeper, the local nonprofit dedicated to protecting and preserving waterways.

Eighteen parties – from a dinner party aboard Raysa and Alfy Fanjul's luxury yacht docked in Sag Harbor to a Halloween fest at the home of Judith and Rudy Giuliani – are featured. Table settings, amazing vistas, sumptuous menus with over 80 recipes are guaranteed to leave the observer agog. An additional section including favorite Hampton's libation prompts a thirst for both the drink and the unusual glassware.

Salivating yet? Check out the menu for Fourth of July on the Green, a sit down dinner for eight to ten with your hosts Jocelyn and Michael Pascucci, owner of the Sebonack Golf Club in Southampton:

Watermelon Gazpacho Sliced Heirloom Tomato and Mozzarella Salad

Gemelli a la Creole Steamed Long Island Lobsters Carrot Cake with Cream Cheese Frosting

The Pascucci's Classic Cheesecake.
Prepared by Sebonack's Executive
Chef Anthony Giacoponello, the
menu includes wine pairings:
Amisfield Pinot Noir, Episode
Cabernet Savignon Blend, and Portea
Chenin Blanc.

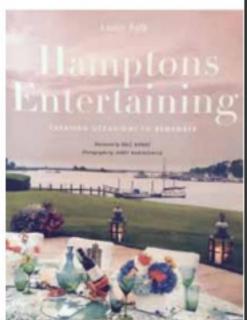
Hamptons Entertaining includes tips from hosts, as well as a guide to services they use. Featured dishes are prepared by caterers or chefs and credit is given. 230 Elm Caterers, for example, crafted the recipes for the Guiliani's holiday luncheon, though Judith noted she often begins

shopping for her parties a year in advance.

Tastemakers highlighted in Hamptons Entertaining include a glittering array of financial titans and media moguls, and the reader is afforded the chance to take an intimate look at the so-called lifestyles of the rich and famous. Still, even less well-heeled can be inspired and take away an array of ideas for more humble soirees.

Falk learned to cook from the legendary chef Roger Vergé at Le Moulin de Mougins in Provence. She lives in Palm Beach and New York.

In his foreword, renowned chef, cookbook author, and co-owner of Le Bernardin in New York City, Eric Ripert foreshadows what readers will find in Hamptons Entertaining: "This book embodies and celebrates all the nuances that make the Hamptons such a unique and welcoming escape from reality. It embraces a side of the East End that is often overlooked: the natural beauty of the area and the warmth of its residents." An appreciation of the Hamptons' unspoiled beauty, as well as the different character of its villages, beaches, and waterways



is apparent throughout the book,

Entertaining is about giving back, the chef continues – "being appreciative of what you have and wanting to share it." With proceeds benefitting the Baykeeper, Falk's "sharing" is purely philanthropic demonstrating, according to Ripert, a commitment to maintaining that which makes the Hamptons magical.



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July 2

Country Night
With country music
by CRAIG ROSE
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\$59.95/person

July 9

Reggae on the River Jamaican themed menu \$59.95/person

July 16

Lobsterbake
With rock music
by KICKIN'IT
Lobster & Clambake
\$74.95/person

July 23

Luau With pop music by TONY SIDITO Hawaiian themed menu \$59.95/person