

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.

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 Giacomponello, the menu includes wine pairings: Amisfield Pinot Noir, Episode Cabernet Sauvignon 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 Giuliani'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, Ripert notes.

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.



Thursdays are the new Fridays @ LI Aquarium!

On Thursday evenings throughout July and August, we'll have live music, a specialty themed menu, cash bar and good times, all taking place behind the Aquarium on the banks of Peconic River.

All events start at 6pm.

Limited rides on the Atlantis Explorer Tour Boat will be available.
\$10 – at 6pm and 7:15 pm.
Weather Permitting.
50 person capacity / trip

HYATT PLACE
LONG ISLAND / EAST END
Make it a long weekend and add an overnight stay!



431 East Main Street, Riverhead, NY 11901
631.208.9200, ext. 426 | LongIslandAquarium.com

Guests 21 and older only. All prices plus tax. 72-hour cancellation, within 72 hours, no refund or credit.

July 2

Country Night
With country music by CRAIG ROSE
American BBQ menu
\$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



Reservations required – call 631.208.9200, ext. 426.