

Cheers!

DAZZLING DRINK TABLES

Hip to Antiques

MEET THE NEW EXPERTS

Showy Style

TOUR NYC'S HOLIDAY HOUSE

TRADITIONAL HOME

November/December 2016

Season's Best

Put the sparkle in your decorating & entertaining

PLUS,
FRENCH-FLAVORED
KITCHEN DESIGN
AND A DINNER TO
REMEMBER IN CHICAGO

\$4.95 U.S.

Display until January 24



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curated WHITE GLOVE



Pomegranate Sparkler

In a bowl place seeds from one large pomegranate (1½ cups). Add enough brandy to cover. Cover bowl; let soak at room temperature 4 to 24 hours. To serve, pour 5 ounces chilled sparkling wine, such as Prosecco or Asti Spumante, into a champagne glass. Float brandied seeds on top. Makes 5 bubbly cocktails.



Merry Mimosa

Divide 3 cups orange juice among 8 glasses. Top with champagne and a splash of cranberry juice (¼ cup total); add skewers of ruby-red cranberries. Cheers!



Matthew Studios
"Agate Gavin"
made-to-order
stone-top table

Jean-Louis Deniot for Baker "Viridine" round accent table in Dove Gloss finish. Juliska "Amalia" champagne flutes. Mitchell Gold + Bob Williams "Major" chair in Highland Silver leather with polished stainless steel frame. Thibaut "Curtis Damask" wallpaper in white and silver. Rachel Han Hand-wrought iron "Assisi" drinks table. Moser "Mozart Double Old Fashioned" glasses in Rosalin. Phillip Jeffries "Manila Hemp" wallcovering in Pomegranate.