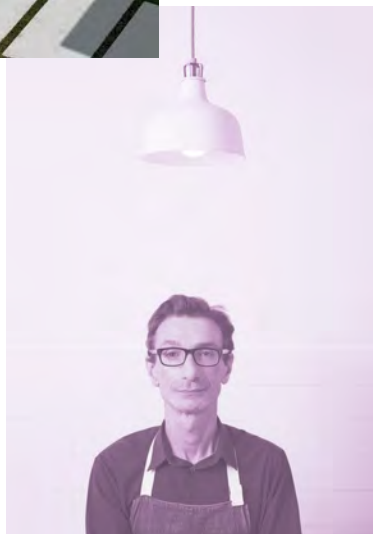


# Compass

## Quarterly



# You’re cordially invited.

As the days grow shorter and temperatures cool across the country, our homes serve as beacons. Their glowing fireplaces await us after a day’s work. Inviting foyers beckon out-of-town friends to convene within their walls. Convivial dining rooms form the backdrop for the year’s liveliest occasions.

And just as they inform the season’s festivities, so too did they inspire the creation of this, our Gatherings Issue. On the following pages, our guest list includes friends, new and old. Innovative housewares startup Snowe, *Edible* magazine editors nationwide, the brightest stars of Instagram, and, of course, our agents all make appearances and indelible impressions.

We invite you to be transported, from a Brooklyn potluck to a Miami pool party, from a bucolic Colorado dancehall to a verdant California orchard, as we celebrate the graciousness of our homes — the places and spaces where we come together to revel, rest, and reconnect.

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COVER:  
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IRINA ANISIMOVA  
SCOTT GORDON BLEICHER  
MERCEDES DEBELLARD  
DONNA DOTAN  
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"Pond House" located on Georgica Pond offers a 12,000 sq. ft. distinguished home with 203 +/- feet of pond frontage and is adjacent to 17 acres of meadow preserve.  
81 Briar Patch Road | East Hampton South | 7 Bed | 7.5 Bath | \$28,950,000

LORI SCHIAFFINO 516.606.7090



This recently completed modern residence was constructed by one of the East End's premier builders, with every detail of the property ingeniously considered.  
63 Highview Drive | Sag Harbor | 5 Bed | 5.5 Bath | \$3,650,000

HEATHER SASKAS 516.779.8933



Located on Bridgehampton's coveted Sagg Pond this proposed modernist design/build home sits on a 10 +/- acre parcel and offers 240+/- ft. of direct waterfront.  
191 Highland Terrace | Bridgehampton | 6 Bed | 9.5 Bath | \$45,000,000

LORI SCHIAFFINO 516.606.7090

Hamptons : On the Market

Coastal views, manicured landscapes, and impressive design complement the natural beauty of these East End homes.



This three-acre property on Further Lane includes a custom home, elevated pool, and private tennis court.  
189 Further Lane | East Hampton South | 5 Bed | 5.4 Bath | \$19,750,000  
THE PETRIE TEAM 516.885.9365



Renowned area architect Francis Fleetwood has created a stunning oceanfront retreat, capturing the essence of East Hampton living.  
290 Further Lane | East Hampton South | 7 Bed | 9.5 Bath | \$69,000,000  
THE PETRIE TEAM 516.885.9365

In 1893, *The New York Times* compared the Hamptons to the Garden of Eden.

Celebrity chef Ina Garten's favorite East Hampton eateries are Nick & Toni's and the Palm.



# Resident Expert

30 ways to celebrate the season like a local

Illustrations: Saskia Rasink



## Surround yourself with Basalt's seasonal sounds

"There's nothing like an evening of music following a day on the Aspen slopes—and the downtown district of Old Town Basalt presents options of every kind. A DJ spins nightly at burger-and-beer destination The Brick Pony Pub, temporarily replacing its saloon ambiance with a dance floor. Soak in live Spanish guitar melodies over tapas at Tempranillo. Or duck into Heather's for its acoustic folk set and hearty, housemade savory pies."

—Basalt Broker Associate Richard Duddy



## Venture to Colorado's most rugged real estate



### Cookhouse

"Located 12 miles from Aspen, just beyond the former mining town of Ashcroft, is the Pine Creek Cookhouse. Its ski-to-lunch consists of a mile-and-a-half climb that culminates with hearty fare, crackling embers, and a cozy bar. Over-imbibe? Take the horse-drawn sleigh back down."

### Cabin

"For a kid-friendly splurge, reserve a table at Snowmass Mountain's Lynn Britt Cabin. After ascending 9,200 feet by snowcat, enjoy a locally-sourced feast (think elk stroganoff and whiskey-tinged bread pudding) in the elegantly rustic space, surrounded by majestic peaks."

### Hut

"Escape the fray with an overnight at the 10th Mountain Division Huts, 34 backcountry retreats built to honor the WWII soldiers who trained nearby. Firewood is supplied; just bring rations, sleeping bags, and hiking gear."

—Aspen Broker Associate Mary Anne Meyer



## Embrace holiday extravagance at SoCal's most over-the-top events

—Pasadena Estate Director Brent Chang

### The tallest trees...

"Lined with pines, San Marino's Saint Albans Road is nicknamed Christmas Tree Lane. For 50 years residents here have lit the 150-foot giants, wowing kids and adults alike."

### The biggest slumber party...

"Nab a prime spot for the Rose Parade by camping on Orange Grove the afternoon before. It's a night of caroling, sidewalk grilling, and card games, a Pasadena tradition!"

### The fanciest tailgate...

"At the foot of the San Gabriel Mountains, Pasadena's Langham Huntington hotel is a homecoming hub for families and Rose Bowl fans, who catch up over Wagyu sliders and lobster corn dogs in its stately Tap Room."



## Experience San Francisco all aglow



"Illuminate SF, the public art initiative, holds its annual Festival of Light from Thanksgiving to New Year's Day. During this period, the luminous work of famed experiential artists such as Leo Villareal, Daniel Libeskind, and James Turrell comes to life at dusk, staying on until midnight every evening. Employing 25,000 eco-friendly, LED lights, more than 30 installations span 12 neighborhoods, with guided tours and artist panels in regular rotation. A concentration of works are found along Market Street from the Embarcadero to Van Ness Avenue, making the thoroughfare an ideal starting point to take in the twinkling sights."

—San Francisco Founding Agent Neal Ward



## Be transported by Santa Barbara's outdoor offerings

—Santa Barbara & Montecito Senior Estate Director Pamela Regan



### Cycle

"Locals and the pros who train here swear by The Goob Loop, which winds around Gobernador Canyon Road. Plus, December's low tides are perfect for pedaling miles on the hard-packed sand. At Santa Barbara Bikes To-Go, rent premium bikes for the trek — deliverable right to your hotel door."



### Sail

"A cherished tradition is the Santa Barbara Parade of Lights, a coastline processional of light-adorned boats that culminates in fireworks. Look on from Leadbetter Beach or Stearns Wharf pier, or, better yet, reserve a ride aboard the Double Dolphin yacht and experience it up close and personal."



### Rev

"Mount your motorcycle and rumble over the spectacular Santa Ynez Mountains to the 19th-century stagecoach stop Cold Spring Tavern. Tucked beneath a canopy of trees, soak up the live blues, snag a steak cooked to order on the open grill, and kick back a glass from their vast list of Central Coast reds."





Fill your calendar with Manhattan's finest cultural events

As a longtime patron of the city's many esteemed institutions, NYC Head of Luxury Sales Kyle W. Blackmon takes every opportunity to enjoy the season's plentiful pursuits and artistic offerings.



**November 30:** Kick off the season with Alvin Ailey American Dance Theater's Opening Night Gala, which inaugurates the dance company's winter series with an infectious blend of jazz, ballet, modern dance, and live gospel.



**December 16–18:** Join the New York Pops for their two-night run at Carnegie Hall, where the program includes a mix of classic and contemporary holiday tracks.



**December 20:** Put your own pipes to the test at Lincoln Center. Their yearly *Messiah* 'sing-in' invites the 3,000-plus attendees to serve as the chorus in Handel's inspiring score.



Elevate winter evenings at New York's high-altitude bars

During the frosty months, the city's aerial bars transform. The Roof, occupying the 29th floor of the Viceroy Central Park hotel, boasts glistening panoramas of the iconic green space from its lamp-lit West 57th Street vantage, while the Refinery Hotel proffers Empire State Building views and a couch-flanked fireplace. Further downtown, La Birreria in Eataly's penthouse is reinvented as a life-sized snowglobe.

—NYC Real Estate Broker Kimberly Lyn Pressman



Take time to celebrate the Mid-Atlantic's autumn bounty

Tree-lined monuments, landscaped plazas, food festivals aplenty — the nation's capital excels at fall. Washington DC Realtor Gina Russo shares the best ways to take advantage within the Beltway and beyond.

**If you have 45 minutes...**  
**Stop by Mount Pleasant Farmers' Market**  
"This Lamont Street gem is my go-to grocer. In addition to just-picked veggies, score seasonal flowers and from-scratch pies."

**If you have an afternoon...**  
**Drive to Homestead Farm in Poolesville, Maryland**  
"Gather honeycrisps in the orchard or venture into the fields to select pumpkins at this working farm. The picturesque foliage along the George Washington Parkway is a nice bonus!"

**If you have a weekend...**  
**Book a stay in Middleburg, Virginia**  
"Make a wine country reservation at the luxurious Salamander Resort & Spa or the historic Red Fox Inn & Tavern, then relax in the vineyards, brimming with grapes from Cabernet Sauvignon to bubbly."

Enjoy the unexpected appeal of the Hamptons' off-season

While summer is undoubtedly the East End's most popular time of year for visitors, the region's permanent residents are privy to a host of perks. Here, three examples that make a case for a wintertime jaunt on Route 27, as suggested by Hamptons Real Estate Salesperson Bill Williams.



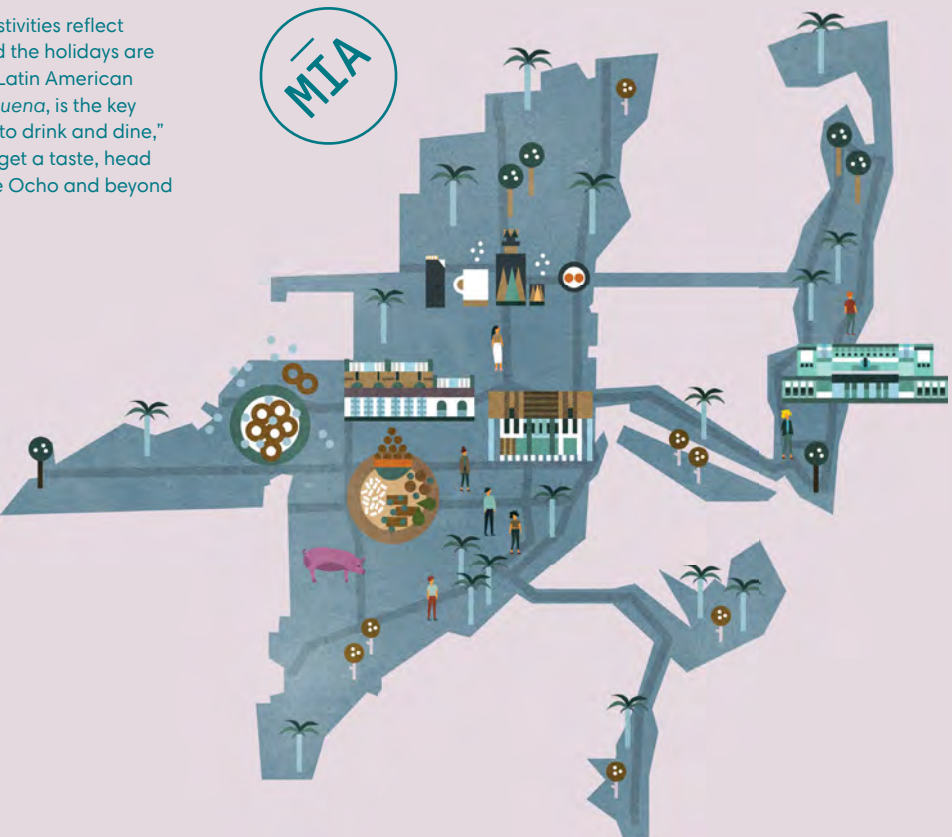
**Trade Waves for Currents**  
You can't beat the area's peaceful waterways during fall's striped bass season. Going out with an expert guide like David Blinken of North Flats will ensure an amazing day on the water, learning about the art of fly fishing as well as breathing in the Peconic Bay surroundings.

**Bare Branches, Better Views**  
Take advantage of the opportunity to view some of the country's most fabulous real estate — usually sequestered behind manicured rows of shrubbery — in East Hampton's estate section. Start your tour on Lily Pond and Further Lanes.

**Wine Without the Wait**  
The tastings at Wölffer Estate Vineyards in Sagaponack and Channing Daughter's Winery in Bridgehampton are very popular with tourists, but during a fall visit one can enjoy a more mellow experience amid the Riesling and Cabernet Franc vines.

Create new holiday traditions in Miami

In the international hub of Miami, festivities reflect customs from around the globe, and the holidays are no exception. "In most Central and Latin American countries, Christmas Eve, or *Nochebuena*, is the key celebration, with families gathering to drink and dine," says Miami agent Yasser Ponce. To get a taste, head to the Magic City boulevard of Calle Ocho and beyond for Christmas, Cuban-style.



**First stop — Toast the holidays at home**  
*Crema de Vié* is a sweeter, more high-spirited cousin to egg nog. "Whip up sugar, condensed milk, egg yolks, and vanilla, then spike liberally with rum!"

**Second stop — Dine at Versailles Restaurant**  
Since 1971, this famous café has served authentic Cuban fare in southwest Miami, especially "rich, roasted pork and fragrant *conгри*, a mix of rice and black beans."

**Third stop — Indulge at Pinocho Bakery**  
"*Buñuelos*, my favorite dessert, are yucca fritters with a hint of anise in a light syrup. They're best homemade, but this Coral Gables legend has them down pat."



Aspen : On the Market

From contemporary mountain abodes to bucolic ranchland retreats, the region’s most luxurious estates inspire awe.



Unequaled river frontage and expansive acreage provide endless recreation opportunities.  
3768 Snowmass Creek Road | Old Snowmass | 6 Bed | 7 Bath | \$5,580,000  
DOUG LEIBINGER 970.379.9045



With 35 acres of undulating Colorado hillside and glistening creek, this is the country compound perfected.  
0391/0401 Woody Creek Road | Woody Creek | 6 Bed | 8 Bath | \$14,950,000  
STEVEN SHANE 970.948.6005 DOUG LEIBINGER 970.379.9045

Opened in 1889, Aspen’s Hotel Jerome is home to one of the first elevators west of the Mississippi.

More than 10% of the nation’s craft breweries can be found in the state of Colorado.



Occupying a verdant stretch of the Maroon Creek Club’s 10th fairway, this gorgeous home is steps from the Tiehack lift at Buttermilk.  
31 North Willow | Aspen | 6 Bed | 8 Bath | \$11,500,000  
STEVEN SHANE 970.948.6005



Ski the Snowmass slopes right from the doors of this Tuscan-inspired gem.  
340 Divide Drive | Snowmass Village | 5 Bed | 5.5 Bath | \$11,350,000  
DOUG LEIBINGER 970.379.9045



Lay of the Land

Canvassing 11,600 acres of Colorado terrain, a boundless ranch of formidable legacy awaits.

Words: Hannah McWilliams  
Images: Fran Parente and Brent Moss





Previous page: Dramatic windows proffer panoramic views in every direction.

Top left: Rolling hills and aspen groves populate the livestock-dotted ranchland.

Above left: Lakes, rivers, and streams ebb and flow throughout the property.

Right: Premier fly-fishing and equestrian facilities will delight outdoor types, experts and greenhorns alike.

Top right: Chase long days of cross-country skiing with a meal in the main lodge's serene dining room.

In stark contrast to the precisely manicured greens of his professional environment, Greg Norman's Colorado ranch epitomizes the rugged majesty found only in the Rocky Mountains. Occupying more than 18 square miles of untamed wilderness, the property is as much vibrant ecosystem as it is bucolic retreat.

Following Norman's initial visit to the region in the mid-1990s, and finding it much akin to the Australian cattle stations of his youth, the golf legend was compelled to invest in the property in 2000. Gradually continuing to acquire land, he grew his empire to be a self-sustaining expanse in the subsequent years. And it takes but one visit to understand why. Ride horseback along the riverbanks, hunt game in the wooded groves, and fish the populated streams. Hike, mountain bike, and raft the many miles of territory, frequently glimpsing bears, deer, and wild turkeys as you constantly interface with the natural world.

After each expedition, return home to the gracious main lodge. Generous by any standard, it capably houses up to 16 friends and family members at a time within its eight suites. Beamed cathedral ceilings, native stonework, and untreated wood imbue the interiors with a rusticity that complements the landscape, while a screening room, saloon, and library all service more leisurely pursuits. Down the road, additional quarters are available in the form of seven cabins sited throughout the grounds.

“The very definition of a legacy property, Seven Lakes represents a unique opportunity to own and enjoy one of the last pieces of the American frontier,” says Compass agent Steven Shane. “It is astounding to think that this 11,600-acre playground exists within a few hours of Aspen and Vail.”

**“This is a property that encourages your imagination to run every bit as wild as its 11,000 acres.”**

Steven Shane

Summer afternoons bring ebullient dinners of freshly-caught trout and locally-picked new potatoes on the flagstone patio; crisp nights are spent around the formidable hearth, celebrating the hunting season's bounty with a glass of inky zinfandel in hand. As dusk casts shadows across the ebbing hills, decamp for the traditional, 200-person dancehall — complete with vaulted rooftop, exposed beams, and an impressive, building-length bar — for revelry long into the night.





Above left: In the main lodge, native stonework and beamed ceilings channel the region's frontier past.

Top: Come sunset, the red-roofed dancehall summons guests from across the undulating landscape.

Bottom: Two-step the night away in the renovated hall, which holds up to 200 guests beneath its lofted interior, complete with bar and deck.

The next morning, enjoy steaming mugs of cocoa and panoramic views from the stately great room as you chart the day's adventures. Shall you embark on a kayaking trip to any one of the seven lakes, or try your hand at Gold Medal fly-fishing along the two miles of White River frontage? Head for the sporting clays course for skeet shooting or venture into the forest in pursuit of a trophy elk?

Equestrians will delight in the stables, paddocks, and endless trails throughout the milder months, while winter invites cross-country skiers to traverse the snow-blanketed terrain. Whatever your sport, there exists ample room to accommodate it and endless inspiration to pursue any passion. From one season to another, ravine to riverside, there is no doubt that this is indeed the land of legends.

**7 Lakes Ranch, Meeker, Colorado**  
Offered exclusively by Steven Shane of Compass



This West Chelsea penthouse offers luxurious living paired with panoramic city views.  
520 West 19th Street | Chelsea | 5 Bed | 5.5 Bath | \$18,500,000  
**ADAM TAYLOR 917.428.7146**



Bright and modern, this renovated home retains its distinguished prewar elegance.  
334 West 86th Street | Upper West Side | 1 Bed | 1 Bath | \$599,000  
**JULIA HOAGLAND 646.832.3544**



This newly built luxury condominium with Baccarat Hotel and Spa amenities faces MoMA on 53rd Street between Fifth and Sixth Avenue in the heart of NYC.  
20 West 53rd Street | Midtown East | 1 Bed | 1 Bath | \$4,499,000  
**LEAH RUBIN 212.882.1505**

## New York City : On the Market

Chic details and gracious proportions imbue New York's most esteemed homes with warmth.



A modern and expansive loft offers timeless finishes and state-of-the-art facilities.  
1 York Street | TriBeCa | 2 Bed | 2 Bath | \$3,295,000  
**JAMES COX 917.420.0380**



Host gatherings within this beautifully maintained pre-war setting, perfectly appointed for every occasion.  
574 5th Street | Park Slope | 3 Bed | 2 Bath | \$5,600/month  
**MARY LOWE 347.821.0816**

In 1924, the first Macy's Thanksgiving Day Parade featured live elephants, camels, and goats.

New Yorkers drink almost seven times more coffee than denizens of other American cities.



# In Good Company

To uncover the finest engineers of home entertaining, we partnered with *Edible* magazine editors around the country. Here, these foremost purveyors of food, drink, and festivity invite you to celebrate the season to its fullest.

Images:  
Tiffany Whitsitt  
Betty Liu  
Scott Gordon Bleicher  
Kate Headley



## The Colorado couple shaking up the cocktail scene

Based out of a former 19th-century lodge in the ghost town of Silver Plume, Colorado, Dram Apothecary founders Shae Whitney (pictured) and Brady Becker concoct their small-batch bitters, syrups, and sodas. From the fennel-forward “Hair of the Dog” to the walnut-infused “Black,” their products have quickly grown to achieve national recognition, lining the shelves of specialty markets around the country.

Setting them apart? Authenticity. As bottles of rhubarb, celery, sage, or blood orange bitters increasingly crop up in bars, not all brands adhere to the exacting small-batch standards their old-timey packaging would suggest. Certainly, Dram is unique in foraging native Colorado plants like gentian root and dandelion leaves and purchasing citrus—bergamot, limes, lemons, and oranges—from small growers. “Anything we can’t pick ourselves is sourced from organic and fair trade suppliers, always,” Whitney says.

And while mine shafts may be more common at 9,100 feet than bartenders, that’s just the way they like it. “I want Dram to be accessible,” Whitney says about her company, located a scenic, two-hour drive east of Aspen. “You don’t need to be a mixologist to make a great Manhattan or spiked hot cider using our bitters. We just want people to enjoy our products, without being intimidated by them.”

Dram Apothecary, Silver Plume, CO  
[dramapothecary.com](http://dramapothecary.com)



“Dram was the perfect way to meld my passion for plants, food, and drink.”



Adapted from an original story by Laurel Miller, 2015, *Edible Aspen*. Photos courtesy of Dram Apothecary.





Adapted from an original story by Andrea Pyenson, 2016, Edible Boston.

## The New England farmer spicing up Boston

Walking through the endless rows of rosemary, garlic, lavender, and sage at Muddy River Herbals’ farm is both an education and sensory pleasure. “Interest in these plants is growing in a way that seems sustainable,” says Jenny Hauf, its owner and career cultivator. “It’s not just a trend.”

A transplanted Midwesterner, Hauf has been farming for 10 years. Her journey from Wisconsin to Massachusetts spanned the South, East Coast, Midwest, across Europe and back, and involved experiences at myriad farms, CSAs, and nurseries. Since 2015, she has cultivated a bounty of flowers and herbs, and with it, a thriving business on a roughly quarter-acre plot in Dracut, just 30 miles outside Boston.

Throughout the season, Hauf distributes her herbs, perfect for winter salads, teas, and seasonings, through a regional CSA, drying any that are left over and selling them at the SoWa outdoor market in Boston’s South End. “Almost all herbs offer health benefits,” she asserts, “and, of course, they taste great.”

Muddy River Herbals, Dracut, MA  
muddyriverherbals.com



“I was obsessed with the pioneer, do-it-yourself lifestyle.”

## The Manhattan butcher who epitomizes farm-to-table

Financier-turned-butcher Tim Forrester’s urban meat market, Harlem Shambles, is an experience unto itself. The floors are polished hardwood, the design is reminiscent of Victorian London, and half-carved hogs and in-progress sausage production are commonplace.

Located in the burgeoning uptown area of South Harlem, the shop’s walk-in refrigerators — more spacious than most Manhattan kitchens — accommodate the aging and storage of an impressive selection of beef, pork, lamb, and chicken, each hand-selected from farms in upstate New York. The contents of two large display cases speak to this pastured provenance — Autumn’s Harvest in Romulus, Meili Farm in Amenia, Kinderhook Farm and Arcadian Pastures in Sloansville — all greenmarket-quality, never having so much as neared a freezer.

Since opening its doors in 2011, Forrester — whose résumé includes the famed Fleishers Craft Butchery in Kingston, New York — and his crew have steadily grown their offerings; today, they make spuma (whipped, seasoned lard), smoked bacon, ham hocks, and, most recently, an array of charcuterie including terrines, head cheese, and an outstanding pork pastrami. And should you ever find yourself in the market for a lamb head; well, they’ve got that, too.

Harlem Shambles, New York, NY  
harlemshambles.com



“Everyone who works here lives within one mile of the shop. We’re local — just like all our products.”

Adapted from an original story by Regina Schrambling, 2014, Edible Manhattan.







Adapted from an original story by Kara Newman, 2014, Edible Manhattan. Photo courtesy of Coppersea Distilling.

## The Hudson Valley distillers who believe in the basics

While many spirit purveyors respect their product’s history, they usually opt to employ fast, modern methods. Not so at Coppersea Distilling.

Based in the Hudson Valley town of West Park, a two-hour jaunt north of New York City, the operation prides itself on “heritage distilling” techniques. This is what original founder Angus MacDonald, a veteran of the IT industry, dreamed of when he opened the business in July 2012. “We want what we’re doing to be incredibly primitive,” he explained at the outset of the venture.

And in that, they’ve succeeded. Every step of their process is modeled on 19th-century practices, starting with malting and milling locally-grown grain. In fact, Coppersea is one of only four distilleries in the US with its own floor-malting space, within which the staff spreads a layer of fresh, moistened grain across the floor and allows it to sprout and produce enzymes, which convert starch into the sugars needed to feed the yeast.

Next, fermentation and sour-mashing take place in 500-gallon barrels before transferring to a custom-built copper still kiln. The final step? The nascent spirits — rye, bourbon, brandy, even a pear eau de vie — age to perfection, developing an incredible depth of flavor and an intricacy worthy of their process.

Coppersea Distilling, West Park, NY  
coppersea.com



“For us, it’s not just a product. We’re very much tied up in the process.”

## The DC florist refreshing the event industry

As a floral designer and private chef, Sidra Forman’s Washington DC home is perhaps her greatest showpiece. “People come over to my house often. Friends, colleagues, clients — I prefer to meet in person,” she says. “The intimacy of my home, as opposed to, say, a coffee shop, helps us focus on the matter at hand.”

Not to mention, the flowers in question — whether for a wedding bouquet or a Thanksgiving centerpiece — may well be in bloom just outside, in Forman’s backyard. Sourced from locales as far as across the world and as near as her own gardens, she creates intricate arrangements from her studio in DC’s Shaw neighborhood. Forman’s gardens also provide inspiration on a grander scale; her company designs private green spaces for clients, from herb patches to potagers to traditional English plantings.

Named by *Martha Stewart Weddings* among the top florists in the country, Forman’s capabilities range from ornate canopies of maple foliage to artfully undone vases of blossoms peppered with bay leaves, pear branches, and spearmint sprigs. Whether a wreath beckoning guests to enter or a tabletop array encouraging them to remain just a bit longer, these efforts epitomize the art of entertaining.

Sidra Forman, Washington, DC  
sidraforman.com



“Florist, chef, and gardener — my daily practice integrates pleasure, nutrition, and health.”

Adapted from an original story by Sidra Forman, 2015, Edible DC.







# The pasta-maker bringing old-school Italy to Brooklyn

With the recent opening of Un Posto Italiano, a delightful Brooklyn pasta shop, Antonio Capone has finally returned to his family’s original trade. After a successful career as a documentary filmmaker in Italy and seven years in the New York City restaurant industry, he decided to follow in the footsteps of his grandfather, a turn-of-the-century pasta-maker in Abruzzo.

After training with an Italian master to pinpoint ingredients (especially the all-important flour) and refine his lighter-than-air technique, Capone came home to Brooklyn, where he runs his emporium on a residential side street of the borough’s Park Slope neighborhood. Inside, he greets customers from his small-but-functional open kitchen, its countertop littered with bits of dough, many crafted from two Italian flours he sources from the Bronx-based importer Gustiamo. A chalkboard lists the ever-changing offerings — usually one or two noodle shapes, a ravioli of the day, and gnocchi — all priced per pound, rolled and cut to order.

He’s also quick to recommend what kind of pasta to purchase, taking your menu into careful consideration. As for his personal favorites? Easy — the Abruzzo-born, squared strands of chittarina and chitarra — which can withstand the season’s heartiest sauces.

Un Posto Italiano, Brooklyn, NY  
unpostoitaliano.com

Adapted from an original story by Devonah Lev-Tov, 2016, Edible Brooklyn.



“I know how to make pasta because of my family; my grandmother, my mother, my sister, all make pasta.”



Los Angeles : On the Market

Dramatic dimensions and sophisticated aesthetics complement the coastal region’s natural beauty.



An equestrian's ideal, this Provence-inspired horse farm benefits from canyon views and coastal breezes.  
21415 Greenbluff Drive | Topanga | 4 Bed | 5 Bath | \$3,995,000  
JEEB O'REILLY, AUSTIN PICK 310.980.5304



Set along Pacific Coast Highway, this gated Malibu home boasts iconic Pacific panoramas and beachfront access.  
26044 Pacific Coast Highway | Malibu | 3 Bed | 4 Bath | \$6,499,000  
STEPHANIE SMITH 310.488.8615

More than 79.4 million travelers passed through LAX airport last year.

LA is home to approximately 1,000 hotels with more than 98,000 rooms.



Enjoy unprecedented views of Laurel Canyon and downtown from this rare new construction in the Hollywood Hills.  
8555 Ridpath Drive | Hollywood Hills | 5 Bed | 5 Bath | \$3,565,000  
WILLIAM PASSAVIA 310.752.3023



Ceramic tiling, arched doorways, and picture windows imbue this Spanish-style villa with old-world charm.  
1006 North Beverly Drive | Beverly Hills | 8 Bed | 7 Bath | \$9,999,000  
JEEB O'REILLY, TORI BARNAO, SCOTT SEGALL 310.980.5304



A beautifully constructed live/work loft features its own private outdoor sanctuary in the heart of Venice.  
804 Sixth Avenue | Venice | 2 Bed | 2.5 Bath | \$12,000/month  
DIANA BRAUN 310.866.5039



From poolside cookouts atop the stone veranda to al fresco dinners overlooking a private orchard, this Malibu estate begs for company.

Words: Kelly Phillips Badal  
Images: Paul Barnaby





Previous page: A pillow-dotted daybed lures you to the property's magnificent, 75-foot swimming pool.

Left: Oversized stone slabs seemingly hover atop a peaceful koi pond, creating a transporting pathway to the trellised front doors.

Below: The extended open-plan kitchen features two islands — and plenty of casual seating — plus space enough for a lengthy dining table.

Right: Glass folding doors throughout the house blur the boundaries between indoors and out. The enclosed deck off the living room area overlooks the property's private orchard, which brims with more than 40 mature fruit trees.



In the exclusive Point Dume community of Malibu properties aren't just homes; they're sanctuaries. The area, dubbed the "Malibu Riviera" for its spectacular cliffside ocean views and pristine beaches, is private, quiet, and free from the rowdier restaurants and bars studding other sections of the Southern California coastline, and the many celebrities who reside here love it for that very reason. But all that seclusion means that the home, especially in the fall and winter months, becomes an essential entertainment hub.

"The beach and the home are the absolute center of life at Point Dume," says Compass agent Lily Harfouche. "We joke that it's because there's literally nowhere else to go, but this is magical, practically sacred land, a place you won't want to leave — but will most definitely want to share."

And behind the gates of 6902 Wildlife Road, there exists much to offer. Approach along a graceful path laid atop a serene koi pond, and the lattice-detailed doors swing open to reveal a spacious formal entryway that elegantly leads to a level of the estate entirely devoted to communal spaces. The open plan harmoniously blends a generous living room with a dining area big enough for a lengthy farmhouse table, plus a vast gourmet kitchen with double appliances and dual islands. Connected to this extended lounge is an enormous walk-in pantry, a sizable library with stately built-in shelving, and a cozy yet commodious den.

The architectural bones nod Mediterranean-modern, yet the current owners opted for crisp white walls and Indonesian touches such as hand-carved wooden paneling to ensure the atmosphere remains casual and beachy.

**"This is magical, practically sacred land, a place you won't want to leave — but will most definitely want to share."**

Lily Harfouche

While the interiors alone can welcome a crowd with ease, draw open the folding glass doors that border the full perimeter of the first level, and the entertaining area nearly quadruples. Outside, the stone veranda encourages cookouts and golden-hour cocktails — perhaps made with pomegranates or passion fruit plucked from the private orchard — around the magnificent 75-foot pool. Come dusk, overnights can tuck into the self-contained guest cottage.

"Usually with any house, you sacrifice something to get something else — say, a pantry for a bigger kitchen, a walk-





Above: An exquisite wall of picture windows in the master bedroom frames the captivating view of Little Dume beach below, just beyond the waving palms.

Right: The breezy open-walled pool house invites you to kick back after a day on the sand with fruity, fireside drinks concocted from the home's private orchard.

in closet for a larger master bedroom,” says Harfouche. “Not here. This house sacrifices nothing.”

Then there’s the beach below, and this isn’t just any shoreline. A private path leads to Little Dume, Malibu’s most desirable slice of coast, and this property is one of the lucky few allotted a gate key down to that coveted strip of sand.

“It’s rare to see a completed house designed with high-end amenities that also has direct access to the beach, a gigantic pool, a guest cottage, a mature orchard and enclosed garden, and a mix of cozy nooks and spacious quarters throughout,” says Harfouche. “It’s absolutely everything you’d ever need and more.”

**6902 Wildlife Road, Malibu, California**  
Offered exclusively by Lily Harfouche of Compass



Set against a backdrop of expansive ocean views, this secluded estate merges East Coast appeal with a casual Californian cool.  
HamptonsinMontecito.com | 7 Bed | 13 Bath | \$24,000,000

**SUDING/MURPHY PARTNERS 805.886.1300**

## Santa Barbara/Montecito : On the Market

Ocean influence and mountain charm impart these Californian communities with an effortless elegance.



Experience a classic Tuscan estate with spectacular ocean vistas, nestled in the foothills of the Hidden Valley.

VillaVistaBella.com | 4 Bed | 7 Bath | \$9,988,000

**TERRY RYKEN 805.896.6977**



Elegant French Country finishes elevate this Pacacho Lane estate, which offers Pacific and island panoramas.

MontecitoGrandeur.com | 4 Bed | 4.5 Bath | \$9,900,000

**TERRY RYKEN 805.896.6977**



Enveloped by lush orchards, this immense Glen Annie ranch exemplifies a tranquil sanctuary.

Ultimate-Retreat.com | 9 Bed | 8.5 Bath | \$17,770,000

**TERRY RYKEN 805.896.6977**

In 1871, Santa Barbara judge R.B. Ord introduced the first avocado trees to the United States.

Santa Barbara’s most recent snowfall — approximately two inches — occurred in January 1949.



New York City : On the Market

Encompassing linear lofts, historic brownstones, and soaring penthouses, the city’s iconic homes come in every form.



Meticulously renovated while maintaining its prewar sophistication, three exposures add to the allure of this elegant townhouse.  
31 West 11th Street | West Village | 2 Bed | 2.5 Bath | \$15,000/month  
THE HELD-FRIEDMAN TEAM 646.330.4504



This Greenwich Village two-bedroom condominium loft features soaring 11-and-a-half-foot ceilings and newly renovated kitchen and baths.  
115 Fourth Avenue | Greenwich Village | 2 Bed | 2 Bath | \$2,299,000  
JULIA HOAGLAND 646.832.3544

A rail line under the Waldorf Astoria hotel once allowed guests like FDR to come and go in secret.

The first Rockefeller Christmas Tree stood 50 feet tall and featured 700 lights in 1931.



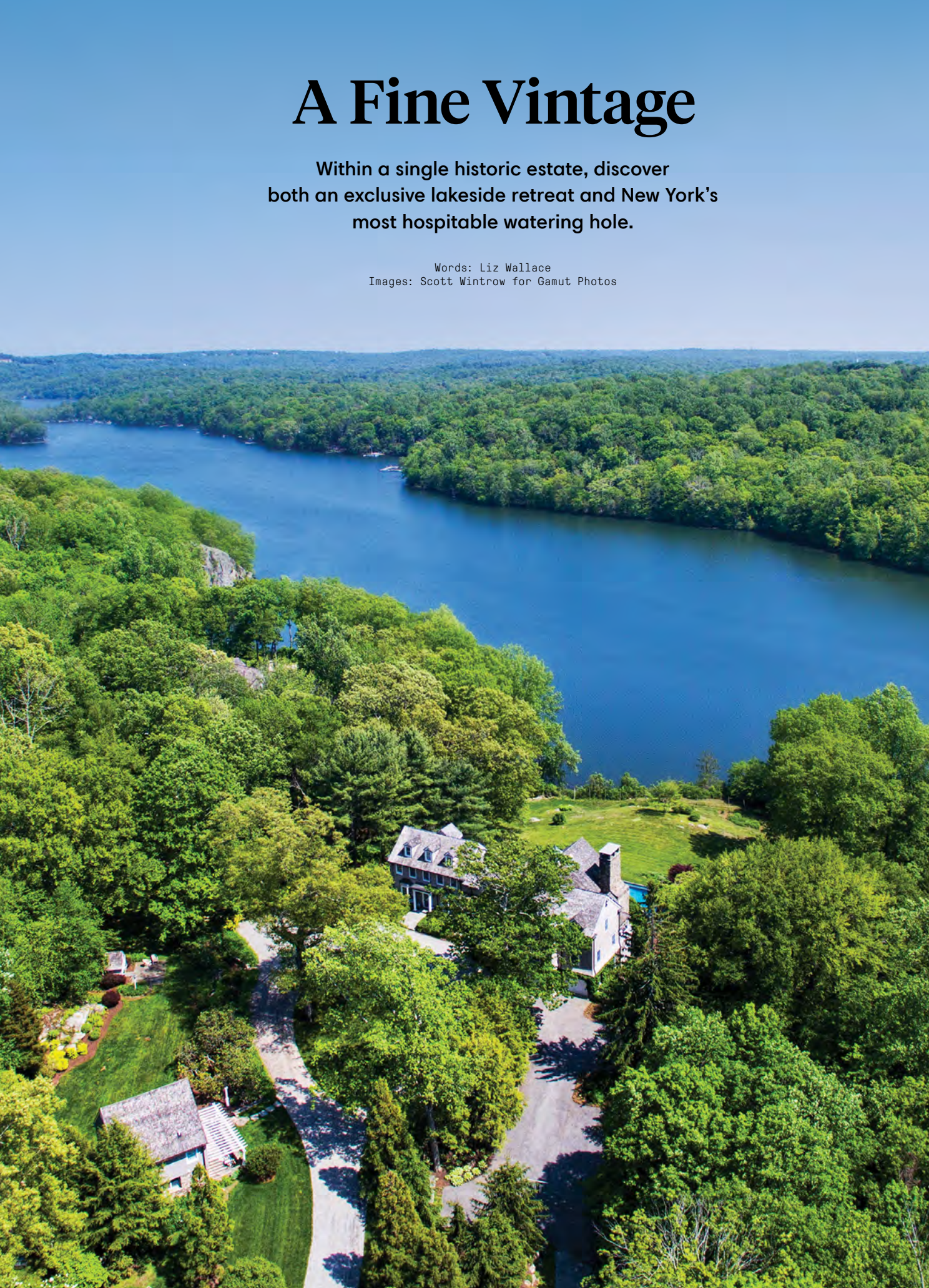
Boasting majestic details and complete privacy, this Park Avenue residence is a rare opportunity to own a private floor within a full-service condominium.  
823 Park Avenue | Upper East Side | 5 Bed | 4.5 Bath | \$11,950,000  
MARIA MANUCHE, KYLE BLACKMON 917.328.2338



Oversized windows, sweeping views, and private parking are among this home’s many enviable features.  
1 York Street | TriBeCa | 2 Bed | 2 Bath | \$3,450,000  
JAMES COX 917.420.0380



Surrounded by gorgeous prewar buildings and a host of conveniences, this Upper West Side home offers every luxury.  
2150 Broadway | Upper West Side | 4 Bed | 3.5 Bath | \$7,000,000  
THE HUSTIS/JOVANOVIC TEAM 646.320.4667



A Fine Vintage

Within a single historic estate, discover both an exclusive lakeside retreat and New York’s most hospitable watering hole.

Words: Liz Wallace  
Images: Scott Wintrow for Gamut Photos





**“This estate has only been available twice in 75 years. It just begs to entertain city-weary guests with long weekends of country living.”**

Dylan Hoffman



Known as New York City’s secret suburb, the enclave of Waccabuc is home to a population that peaks at around 1,000. Hence, the community is inherently insular, and within its borders, this estate is a new apex in exclusivity.

Built in 1928 for a descendant of the Meads, one of the original families of Westchester county, the home impressed from the start. (In the first of many luxurious upgrades, the early owners hired a team of 20 men to move a boathouse across the frozen lake and adjoin it to their property.) The house was sold once in 1940, and then again in 1990 to its current occupant, who in 2001 built a 6,000-square-foot addition, plus an infinity pool, a driving range, and two golf greens over the next decade.

Driving up the stone-wall-flanked path today, you encounter 10 private acres of elm, birch, and pine trees, which embrace the 10,000-square-foot residence. “It’s a true sanctuary,” says Compass agent Dylan Hoffman. “You can’t see any other houses from the property, which is surrounded by woods, including a protected reserve to the west.” Yet the piece de resistance remains, unquestionably, the exclusive 300 feet of waterfront on Lake Waccabuc.

In keeping with its town’s tony pedigree — personalities from Blythe Danner to Sean Combs to Jean-Georges Vongerichten have called Waccabuc home — the estate is designed to capably entertain. There’s room for everyone here (the current owner famously throws a party for 150 every Thanksgiving). The chef’s kitchen easily accommodates group cooking, with an oversized island easing prep and a wine refrigerator ensuring no one is empty-handed for long.

Host formal dinners amid the bay windows that offer endless lake views, then dole out toddies around the stone-framed fireplace that dominates a full wall of the den. As if on cue, the kids will disappear to the cozy wood-planked game room for billiards and movies.

Toss on a sweater, and the grounds become your second home well into late fall. Friends can take in a round or two of golf, then converge on the covered deck to grill or linger around the stone patio. After festive nights, early risers will emerge from the quaint guest cottage or any of the five guestrooms — each with a lakefront Juliet balcony — to stroll, coffee in hand, down to the rustic boathouse and soak in the panoramic views from the 100-foot dock, rebuilt in 2014.

So whether you’re hosting hundreds or just a handful, rest assured that everyone will be relaxing or reveling in comfort, a mere jaunt from Manhattan.

**181 Mead Street, Waccabuc, New York**  
Offered exclusively by Dylan Hoffman of Compass and Elise Knutsson of Douglas Elliman

Previous page: The historic estate is nestled on 10 wooded acres just an hour and a half from New York City.

Above right: The boathouse, complete with a 100-foot dock, makes the lake feel distinctly yours.

Above left: Nearly every space, including the comfortably rustic game room, boasts views of Lake Waccabuc.

Below: With its shingle siding, gabled roof, and dormers, the plentiful outdoor areas have an inviting Nantucket feel.



South Florida : On the Market

Dramatic seascapes, lush environs, and arresting architecture converge in the Sunshine State.



Comprising a spacious 4,536 square feet, this showstopping designer penthouse is the only one of its kind in Coral Gables. 55 Merrick Way | Coral Gables | 3 Bed | 3.5 Bath | \$13,000/month  
**LEVI MEYER 786.222.5097**



Experience the 1920s charm of this private Mediterranean villa, fully renovated to include modern amenities. 4436 Alton Road | Miami Beach | 5 Bed | 5.5 Bath | \$1,595,000  
**MADELEINE ROMANELLO 305.282.2133**

Every winter Florida absorbs an estimated 900,000 seasonal “snowbirds.”

Florida produces approximately 100 million boxes of oranges every year.



Offering 360-degree aerial views of sun-drenched Naples, this exclusive penthouse emanates luxury. 81 Seagate Drive | Naples | 5 Bed | 5.5 Bath | \$17,995,000  
**JANE BOND 239.595.9515**



Exquisite Harbor Beach waterfront estate with 140 feet of water frontage for mega-yachts desiring direct ocean access. 2407 Laguna Drive | Fort Lauderdale | 6 Bed | 7.5 Bath | \$7,900,000  
**MICHELLE HOWLAND 954.658.4712**

# Miami Unfiltered

Fully decked with entertaining ideas from Instagram’s most creative influencers, a photogenic Miami Beach mansion captures the imagination and captivates the senses.

Words: Amy Perry  
Images: Ben Anders  
Set Stylist: Anthony D’Argenzio of Zio & Sons

There’s a reason people congregate in Miami each winter. The global culturati peruse the booths of the Art Basel festival. Furniture aficionados hobnob at Design Miami events. But additionally, it’s appropriate, even expected, to lounge poolside in December, and these are bragging rights in which the city clearly revels.

Enter this Miami Beach showpiece. It’s an oasis nestled on the private Sunset Island enclave, boasting more than 10,000 square feet, seven bedrooms, and prime positioning on glistening Biscayne Bay. Completed in 2013 by Miami’s acclaimed Kobi Karp, every room was conceived to celebrate exactly what makes South Florida so spectacular this time of year.

The sun bathes the crisp concrete, aluminium, and glass façade. Swaying palms caress the perimeter. The bay licks the edges of the backyard and private dock. And the estate’s sheer scale beckons impromptu dinners with neighbors, leisurely brunches with weekend guests, and, as seen in the following pages, the most over-the-top pool parties.

Through a series of tableaux, each of the home’s gathering spots — from kitchen to cabana to courtyard — is envisioned by the season’s most Instagrammable experience architects and executed by the influential stylists of Zio & Sons (70k followers and counting).

Heed their warm welcome and join us, won’t you? It’s time to get into a Sunshine State of mind.



ROLL OUT THE PROVERBIAL  
WELCOME MAT | With its terraced  
koi pond, graphic architecture, and  
sleek teak door, just arriving at this  
Miami Beach mansion feels like an  
occasion. Especially when enlivened  
by the dramatic balloon installations  
of Los Angeles artist Jihan Zencirli,  
whose @GeronimoBalloons feed and  
online boutique envisions everyday  
life as one raucous party.





RETHINK YOUR FLORAL FLAIR | Forget the traditional poinsettias and garlands of fir. A fresher way to bring the outdoors into a formal living room like this one — complete with miles of marble floors and 22-foot ceilings — is with an array of potted succulents, especially in the conversation-starting vessels of Miami's hippest environmental design studio and gallery @PlantTheFuture.

@PLANTTHEFUTURE



PUNCH HOUSE SPRITZ  
Lambrusco Rosato, Cocchi Americano,  
grapefruit juice and slices, soda water

FERDINAND AND ISABELLA'S PUNCH  
Rum, Oloroso, Angostura bitters,  
Earl Grey tea, nutmeg, fresh mint

PIÑA COLADA MILK PUNCH  
Rum, coconut water, Velvet Falernum,  
fresh pineapple juice and slices, scalded milk

Miami Unfiltered



MAKE YOUR SPIRITS  
BRIGHT | The home's  
palm-lined kitchen counters  
and one-of-a-kind glass  
cabinets just ache to be  
transformed into a self-  
serve bar, especially with  
the kaleidoscopic cocktail  
recipes featured on the  
always-refreshing account  
of Brooklyn's @Punch\_Drink.  
Find the full instructions on  
compass.com/quarterly;  
ladles not included.

@PUNCH\_DRINK





**BRING BACK THE HOLIDAY  
OPEN HOUSE** | This season  
abounds with evening obligations.  
Make it easier on yourself and your  
guests by hosting a come-and-go  
day party — preferably poolside  
(heated and infinity-edged, of course)  
with plenty of lounging nooks and  
lawn games, as envisioned by the  
stylists at New York's most connected  
creative firm @ZioAndSons.

@ZIOANDSONS

Compass Quarterly

**ENLIVEN ALL THE SENSES — INCLUDING HUMOR** | Nothing signals “let’s party” more clearly than the luminous, cane-sugar confections of Manhattan’s Maayan Zilberman. Endlessly customizable, her @SweetSabaCandy cleverly fill in as placecards, parting gifts, even edible selfie props. At this sun-drenched Miami Beach oasis, these lollipops are right at home.



@SWEETSABACANDY



**ELEVATE EVERY LAST SNAPSHOT** | Studded with silver-buttonwood trees, the horseshoe-shaped property radiates from this pristine limestone courtyard, the ideal stage for a DIY photo booth. Constructed with a chrome stand and this trippy wallpaper designed by @TheJungalow's Justina Blakeney — LA's unofficial first lady of bohemia — the simple setup ensures all those selfies are as curated as your friends' social feeds.

Design



@THEJUNGALOW



**BALANCE THE ELABORATE WITH THE EASYGOING** | With epic views of Biscayne Bay and a stone's throw from a private boat dock, the home's dedicated dining cabana calls for nonchalant abundance. Studded napkin rings and gilded flatware — all from the cool LA housewares showroom @ConsortDesign — get an insouciant edge when paired with a cornucopia of fruit fronting as a centerpiece and palm leaves subbing in for placemats.

@CONSORTDESIGN





RESIDENCES BY  
ARMANI/CASA  
Architecture by César Pelli

Residence 4605  
2 BR / 2 BA  
\$2,250,000  
RBACMiami.com  
786.629.1660



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DEVELOPMENT

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P'0001

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DEZER  
DEVELOPMENT

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## The Main Event

Chris Gonzales<sup>MA</sup>  
Courtney Smith<sup>CA</sup> Paul  
Czuba<sup>DC</sup> Jane Bond<sup>FL</sup> Jim  
Farah<sup>NY</sup> Caroline Sarraf<sup>NY</sup>  
Parul Brahmmbhatt<sup>NY</sup>  
Greg Harris<sup>CA</sup>

Words: Hannah McWilliams  
Illustrations: Mercedes deBellard

Influenced by backgrounds ranging from  
hospitality to wellness, entertaining to  
architecture, philanthropy to style, Compass  
agents share a host of recommendations for  
enjoying the season's best.



Chris Gonzales

Mix pro cocktails at home



BOSTON, MA

Working his way up at Pismo Beach, California’s luxurious Dolphin Bay Resort & Spa, Boston agent Chris Gonzales remembers watching its bartenders craft Manhattans and describe old-vine zinfandel’s many nuances. Thirsty for knowledge, he rapidly ascended to their ranks before ultimately landing the plum position of restaurant manager. “Being located within the top-producing Edna Valley wine region, we hosted events attended by master sommeliers and celebrities alike,” he explains. Eventually, Gonzales departed the Pacific shores for the harbors of Boston, parlaying his well-honed command of exceptional service to real estate — but retaining his unbeatable blood orange margarita recipe.

Raise the Bar

Hosting a holiday gathering? Take your cues from Gonzales and aim for what he terms “The 3 S’s” — the foundation of any great fête.

SOMETHING SPARKLING

“Whether the occasion calls for Champagne, cava, cremant, or prosecco, have bottles of bubbly and flutes on hand for toasts.”

SOMETHING SPIRITED

Streamline your setup to two crowd-pleasing liquors and a few modular mixers. Gonzales suggests Belvedere vodka and Bulleit bourbon plus fizzy San Pellegrino sodas in Limonata and Aranciata Rossa, plenty of seltzer, and lots of sliced citrus.

SOMETHING STILL

When it comes to wine, it’s fine to offer a variety of varietals, but Gonzales recommends limiting the selection to one per grape. “This ensures that when guests go back for a second pour of the Chablis, there will be another bottle of the same wine waiting for them — one they already know they like.”

Courtney Smith

Give back to the community



LOS ANGELES, CA

As an advocate of affordable adoption for all through HelpUsAdopt.org, LA agent Courtney Smith knows firsthand how important her cause is; she and her husband Stephen have adoption to thank for helping them start their beautiful family of four. Philanthropy anchors her professional efforts as well: “Our team has its own charitable giving campaign, We Heart NELA, through which we donate funds to the local organization of our clients’ choosing.” The initiative has reinvested \$20,000 in the northeast LA community since 2015. “As agents, our actions are extremely visible — a pleasure, but an even greater responsibility,” she explains. “We are instruments of change within the neighborhoods we serve.”

Cause and Effect

This season, channel the generosity of the Courtney + Kurt team and commit to giving back. Whether the gift of time, funds, or knowledge, everyone has something to offer — here’s how to get started, courtesy of the agents.

ELEVATE YOUR IMPACT

Put holiday shopping to good use, either donating in loved ones’ names to a charity that resonates with them or purchasing gifts that benefit the less-fortunate, such as from LA’s Downtown Women’s Center. Its online store MadebyDWC.org sells jewelry, handbags, and candles made by the women living at the shelter.

OPEN YOUR DOORS

Considering a four-legged

addition to the family? Skip the pet store in favor of a shelter like LA’s The Real Bark. It finds homes for wayward animals; the animals, in turn, transform the homes that adopt them.

STAY LOCAL

Philanthropy starts in your own community. Try a toy drive like the LA firefighter-led Spark of Love or pitch in for Thanksgiving events like Union Station Homeless Services’ annual dinner in Pasadena’s Central Park.

Paul Czuba

Escape to a tropical locale



WASHINGTON, DC

Washington DC agent Paul Czuba developed a taste for hospitality early, founding a small catering company while still a Chicago high school student. From there, he launched a 30-year career in the hotel business, honing his skills at DC’s historic Willard Hotel, then enjoying 19 years in the Ritz-Carlton’s employ. His tenure included appointments in Hawaii, Egypt, Qatar, and Bali, where he accepted the Director of Marketing title with the Four Seasons Resorts Bali. For the next nine years, he created an idyllic home-away-from-home for guests — who included Penelope Cruz, Giorgio Armani, even the cast of *Eat, Pray, Love* — before returning to the States to help clients find permanent, but no less perfect, abodes.

Destination: De-Stress

“I equally enjoy two types of travel — the active discovery of new cultures and the restorative effects of unplugging,” says Czuba. “But in both, I seek fine dining, transporting architecture, impeccable service, and beautiful surroundings.” If you’re looking to escape home for the holidays, craft your itinerary from this globetrotter’s personal recommendations:

**THE MALDIVES** for incredible dive sites, absolute seclusion, and the world’s top-ranked beaches

**BALI** for Indonesian palaces, stunning textiles, and luxurious ayurvedic massage

**TOKYO** for Shinto temples, traditional tea ceremonies, and the seamless blending of new and old

**NEW ZEALAND** for spectacularly diverse scenery and adrenaline-spiking skiing, surfing, hiking, and biking

**THE GOLDEN TRIANGLE OF THAILAND, LAOS, AND MYANMAR** for ancient shrines, night markets, and exquisite food

Jane Bond

Elevate holiday correspondence



MIAMI, FL

Having spent a career bouncing around the globe — seamlessly transitioning from international flight attendant to interior designer to entertainment manager — Miami agent Jane Bond could be considered the quintessential people person. She was the creative force behind homes in San Diego, Philadelphia, and Great Falls, Virginia, for three-time Super Bowl winner and offensive tackle Harry Swaine and his family; she’s also organized SoHo House parties in New York City for Nigel Barker, judge of *America’s Next Top Model*. Not surprisingly, her network is nearly as expansive as her career trajectory, with clients and colleagues alike attracted by her inimitable sense of style and service.

On a Personal Note

“In the real estate business, keeping up with the times is crucial — with the rare exception! A beautiful piece of mail or a personalized gift will always make a stronger impression than any email ever could,” says Bond.

INVEST IN QUALITY

“Paper Source sells the most stunning stationery. This year, I’m having my team’s new logo embossed on notecards — velvety white cardstock with a striking black overlay for maximum design impact!”

MAKE A LASTING IMPRESSION

“I host an annual dinner party at my home, starting the evening with cocktails and ending it with a parting gift for each guest. It checks

two boxes: everyone enjoys themselves, and they leave with a tangible reminder of the event. This year, I’ll give locally-made candles.”

CUSTOMIZE YOUR MESSAGE

“Pen at least one anecdote in every card. Whether a paint recommendation for a currently-renovating client or a ‘bon voyage’ on an upcoming trip, remembrance is the sincerest way to show you care.”



Jim Farah

Dress to impress



NEW YORK, NY

After an early career spent honing his skills at his family’s Texas-based men’s apparel business, New York agent Jim Farah sought the elevated aesthetic of an international brand located in one of the world’s great commerce capitals. Packing his bags and departing for New York, he joined Swiss fashion label Bally as its North American Chief Marketing Officer, where he led the company’s most profitable division. “We constantly worked with celebrity clients, but to this day, my favorite two were David and Shaun Cassidy; we outfitted them during their *Blood Brothers* run on Broadway,” he recalls. Eventually, he transitioned his knowledge of luxury accessories to luxury properties, now leading his eponymous agent team at Compass.

Best in Class

“The holidays call for luxe fabrics and ornate styles; now is the time for tuxedo slippers and brocade everything!” declares Farah, who makes a yearly wintertime pilgrimage to his favorite boutiques throughout Manhattan. Follow in his footsteps to experience exceptional service, seasonal splurges, and the city’s most dazzling displays.

FOR NEW YEAR’S EVE NIGHT OUT

Head to the West Village and clean up with a custom evening jacket in winter white from J.Mueser. (The tippie of Balvenie Scotch is on the house.)

FOR FIRESIDE LOUNGING

Slip on a pair of handmade embroidered loafers by Stubbs + Wootton, sourced from their Upper East Side shop.

FOR AN UPSTATE GETAWAY

Get going with a goose-down, fur-trimmed parka from Moncler’s Soho store, then make your way uptown for a structured leather weekendер by Bally.

FOR WINTER-BREAK BREAKFASTS

Along the way, stop into Brooks Brothers’ Flatiron location for a crisp pair of cotton pajamas — white with navy piping preferred.

Caroline Sarraf

Throw a New Year’s Day brunch



THE HAMPTONS, NY

After joining celebrated institution Dean & DeLuca as an early-morning baker in 1990, Hamptons agent Caroline Sarraf quickly advanced to managerial status, overseeing cafés around Manhattan. Five years later, she partnered in the buzzy West Village eatery The Espresso Bar, which drew NYU students and celebrities for its locavore menu and DJ-spun music. Bringing her talents to Southampton, Sarraf helped renovate an old diner into a chic joint called The Greasy Spoon. “It was a fantastic spot — in fact, one of my current Compass clients was our first customer in 1999!” she recalls. “Fast-paced and high-volume, restaurants are akin to real estate. Ultimately, it’s about ensuring everyone gets what they want.”

Breakfast of Champions

With a résumé that reads baker, barista, and bacon-and-eggs purveyor, Sarraf is a veteran of the morning meal service. Here’s how she brings her well-honed skills home.

KEEP IT INFORMAL

“Place trays of crudité and charcuterie at prime reclining sites — by the fireplace, next to couches — using a casual array of vintage dishes.”

GO DIY WITH DRINKS

“Set up a mimosa station with prosecco and fresh juices (pear, peach, quince). People can choose their flavor and potency!”

MENU-PLAN WITH INTENT

“Instill a bit of narrative. For the New Year, that means

pork for prosperity, fish for progress, and artichokes for hope in the form of bacon-wrapped oysters or artichoke heart-topped baked cod.”

MANAGE THE MOOD

“Set the tone early with jazz by Billie Holiday, Dionne Warwick, and Otis Redding. To keep energy and appetites up, transition into bossa nova — Toots Thielemans, Cesária Évora, Gilles Peterson — before wrapping up the shindig with Spandau Ballet’s ‘Gold.’”

Parul Brahmhatt

Beat seasonal stress



NEW YORK, NY

Even as a child in York, Pennsylvania, New York agent Parul Brahmhatt sought answers to life’s big questions, which led to a Philosophy degree from the University of Pittsburgh. “It eventually occurred to me that maybe the answers aren’t ‘out there’ so much as within,” she says. Inspired by history’s most noted minds — Einstein, Gandhi, the Dalai Lama — she began practicing meditation and yoga. “I immersed myself, starting with a 10-day silent meditation at Insight Meditation Society — no internet, reading, or speaking,” Brahmhatt explains. “It sounds impossible, but was so liberating! Once we eliminate the daily noise surrounding us, it’s astounding what our minds and bodies can tell us.”

Keep Your Cool

“Meditation and yoga help me stay calm, aware, and positive,” says Brahmhatt, who notes that both are correlated with improved brain function, mood, and sleep. Navigate family gatherings, Black Friday hordes, and menu-planning meltdowns using her methods.

**TENSE?** If you’re new to meditation, download Headspace. From breathing prompts to visualization, the app’s step-by-step instructions get you through anxiety-provoking occasions.

**OVERWHELMED?** Tapping into your immediate environment can be more beneficial than, say, mentally retreating to a remote island. “Pinpointing the specific

sensations around you has a calming effect.” For more tips, subscribe to Insight Meditation Society’s podcast and guided audio meditations at Dharma.org.

**TIRED?** Cramped airplanes, heavy shopping bags, and packed schedules can lead to exhaustion and aches, so run through a few vinyasas to recharge. Looking for a studio? Brahmhatt likes Yogaworks, which has 40+ locations in major cities.

Greg Harris

Elevate your interiors



LOS ANGELES, CA

Moving between Washington DC, London, and Bree, Belgium, during his youth, Los Angeles agent Greg Harris benefited from exposure to a diverse range of iconic architecture. Naturally gravitating to the discipline, he studied at the prestigious Southern California Institute of Architecture before joining the firm of accomplished Malibu-based architect Bruce Bolander. “I was very much interested in the construction and property components of the business,” Harris says, who worked with clients throughout the process, from CAD drawings to design elements. Since transitioning into real estate, he has applied his command of structure to match buyers and sellers with the area’s top homes.

A Blueprint for Gifting

Bruce Bolander, Harris’ former employer, is not the first architect to dabble in furniture design. Thanks to these smaller-scale creations, consumers can live alongside the work of legends like Richard Neutra and Giò Ponti, even if they can’t live in one. In that spirit, Harris makes his selects.

**THE SLEEKEST SEAT** “Since debuting in 1956, the leather and molded-wood Lounge Chair by Charles and Ray Eames showcases the innovative utility seen in the couple’s famed LA home.”

**THE MOST ELEGANT WORK SURFACE** “The linearity of Jean Prouvé’s 1953 Compas desk mirrors the streamlined shapes of his buildings. Plus its compact size is ideal for the home office of today.”

**THE CHICEST SPOTLIGHT** “Finn Juhl’s domed metal task lamp from 1963 is representative of the interactive functionality and sculptural appeal that pervades Danish design.”

**THE MOST TIMELESS COFFEE TABLE** “Organic materials meet serene precision in Isamu Noguchi’s 1948 table, a glass-topped puzzle piece of walnut or ash that echoes his landscape architecture.”





“You can’t really say what is beautiful about a place, but the image of the place will remain vividly with you.”  
— Tadao Ando

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# In High Spirits

A pair of downtown Manhattan penthouses offers an unprecedented entertaining space, including a terrace that says ‘come-hither’ to fall.

Words: Liz Wallace  
Images: Donna Dotan







**“The 360-degree views are phenomenal. Lower Manhattan, the Empire State Building, and the Hudson River all unfold before your eyes.”**

Joshua Wesoky

There’s a certain magic to New York City in autumn: watching filigreed leaves fall against the linear cityscape, strolling the parks latté in tow, shopping for pumpkins at the farmers’ market when the first chill hits the air. With this unparalleled space in West Chelsea’s storied London Terrace Towers, you have the once-in-a-lifetime opportunity to weave your own spell.

A rare arrival on the market, this apartment totals nearly 5,000 square feet of interiors and 2,200 of outdoor space, all atop one of the most desirable enclaves of downtown Manhattan — where cobblestone-edged galleries, waterside nightlife, and bucolic promenades converge. And that’s just your commute home. Once you ascend the 20 floors and exit the elevator, encounter two penthouses, one in mint condition, the other awaiting your renovation. For the first time in the Towers’ history, two such spaces are available to be combined into one bewitching apartment. “It’s very rare to find such a large amount of square footage. On one floor. Downtown,” attests Compass agent Joshua Wesoky.

Running from West 23rd to West 24th Streets between Ninth and Tenth Avenues, the location has undergone numerous iterations dating back to the mid-18th century. Originally the site of a single, family-owned home, the block became a series of Greek Revival brownstones and, in 1931, 14 distinct but connected buildings, all in a Tuscan style that still charms today.

Considered the world’s largest and most ambitious construction project of the time, the exterior remains iconic for its alternating red- and cream-colored brick, grand archways, and elaborate terra cotta ornamentation. The interior public spaces are equally exuberant; imagine jewel-like mosaics, marble walls, and vaulted ceilings.

In the 1980s, the four corner buildings were converted to co-ops and now boast a full-time doorman, health club, and indoor pool. Penthouse A, the fully renovated unit of this offering, was previously the residence of Susan Sontag, who could famously stand on her terrace and wave to her girlfriend Annie Leibovitz, who lived across from



Previous page: The terrace offers staggering vistas of Manhattan legends old (the Empire State Building) and new (the High Line) — as well as a respite from the dynamic avenues of West Chelsea.

Opposite: An immaculate living room with 10-foot ceilings and a wood-burning fireplace has space enough for all your guests — and views for days.

Above: Custom shelving and generous windows create sunlit vignettes throughout the home.

Below: Each of the existing three bedrooms has direct access to the wraparound outdoor space. Better yet, the property plans allow for two more bedrooms, when the penthouses are combined.





The eat-in kitchen features quartz countertops, a handsome island, and one of the apartment's two wood-burning fireplaces.

her in the southwest tower penthouse. Chelsea Clinton, Deborah Harry, and luminaries from across the fashion, entertainment, and art worlds have also called London Terrace home.

In Penthouse A, discover soaring ceilings and chevron-patterned white-oak floors, which give way to steel casement windows, gracious French doors, and a stately, stone-walled terrace (complete with restored gargoyles) offering south-, east- and west-facing panoramas. The glittering views here may be entertainment enough, but the apartment’s grand living room also offers the ideal canvas for a world-class collection acquired from neighboring galleries.

Connected by an airy foyer, with glistening lacquered walls, the lounge leads to a sleek eat-in kitchen that comfortably hosts out-of-towners for mimosas and eggs Benedict alongside a wood-burning fireplace. The two guest bedrooms are equally luxurious, with direct access to the terrace, where they can peacefully enjoy a nightcap and views of the rolling Hudson River.

The second penthouse and its connective architectural tissue have been impeccably planned by New York’s West Chin Architects (whose portfolio is awash in Manhattan tastemakers). Consider it a blank slate of a space ready to receive your personal design thumbprint.

The combined floor plan offers a rarity in a downtown prewar building: the opportunity to create a home whose scale is on par with the most opulent of uptown apartments, with two or three additional bedrooms, a second den, and a formal dining room. And, of course, there’s that wraparound patio, which will become the focal point of your hosting, whether dotted with fairy-light-strung spruces or newly thawed for your first spring brunch.”

“A lot of times in New York, your living space is too small to invite everyone,” Wesoky attests. “But this is really a gathering place, somewhere for family and friends to be together — and always with the New York City skyline as the backdrop.”

**470 West 24th Street, Penthouse A and B, Manhattan**  
Offered exclusively by Joshua Wesoky and Steve Dawson of Compass



Perfectly scaled and crafted, this Steven Harris-designed townhouse provides the ultimate West Village experience.  
252 West 12th Street | West Village | 6 Bed | 5.5 Bath | \$19,600,000  
**LEONARD STEINBERG 646.375.193**



A light-infused duplex combines the urban air of the Bowery with uptown elegance.  
347 Bowery | NoHo | 3 Bed | 3.5 Bath | \$7,500,000  
**LEONARD STEINBERG 646.375.1932**



Enjoy extensive views of the skyline from a pristine duplex penthouse, located in the heart of Chelsea.  
133 West 22nd Street | Chelsea | 2 Bed | 2 Bath | \$3,850,000  
**LEONARD STEINBERG 646.375.1932**

## New York City : On the Market

Chelsea charm. West Village warmth. These homes showcase the dynamic range of Manhattan’s downtown landscape.



An expansive layout and prime Hudson River panoramas characterize this exquisite Gallery District penthouse.  
126 West 22nd Street | Chelsea | 4 Bed | 4.5 Bath | \$11,995,000  
**LEONARD STEINBERG 646.375.1932**



This magnificent penthouse features expansive windows and includes a graceful wrap terrace.  
311 West Broadway | SoHo | 4 Bed | 4.5 Bath | \$12,500,000  
**LEONARD STEINBERG 646.375.1932**

A hot dog stand permit in Central Park can cost upward of \$289,000 annually.	The Times Square New Year’s Ball was first dropped in 1907 due to a fireworks ban.
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## Tech the Halls

Words: Alyssa Giacobbe  
Illustration: Jeff Hunt

## Our 10 favorite apps for tapping your way to a more streamlined, stress-free season.

### Eat



#### BigOven

Recently relaunched, BigOven is the home cook's sous of choice. Search through more than 350,000 recipes by ingredient, sure, but also by style (slow-cooker, canning, grilled) or occasion (like picnics, tailgating, after-school snacks), then plan your menu. The app creates a grocery list based on your guest count, and the next day, will be back to help you figure out what to do with all those leftovers.



#### Goldbely

Can't jet to San Francisco to cure that midnight craving? With Goldbely, Humphry Slocombe's addictively sophisticated ice cream pints will fly to you. The mail-order app delivers artisanal favorites from around the country — LA latkes, Brooklyn babka, DC hot dogs — while a variety of themed gift subscriptions (cookies, pie, bacon) solve your every last what-to-give crisis.

### Drink



#### Drizly

Discover on-demand, hour-or-less liquor delivery in 20 markets and counting. They'll also bring mixers, ice, lime, even plastic cups, so your get-together never goes dry. With a selection bolstered by an exclusive relationship with the Wine & Spirits Wholesalers of America, the app also serves up cocktail recipes, trends, and best boozing practices, like "The In-Cider Scoop" and "How to Shoot Tequila."



#### Delectable

Recognizing any wine from a snapshot, Delectable then gives you the lowdown: what people say, whether you'd like it, what similar wines you'd also enjoy. Tag a place where you had a memorable bottle, save and share new discoveries, and follow newsfeeds by vintners, sommeliers, and wine editors — esoteric intel that makes for great table talk while you're uncorking.

### Be Merry



#### EasilyDo Mail

Like a personal assistant, it taps into your email to organize travel plans, colate receipts, track packages, and otherwise make itself abundantly useful. Like when it suggests you employ the snooze feature, hiding messages you don't want to deal with until the new year.



#### Zkipster

Created for event pros, it's an amateur planner's savior. Use it to design and send invitations, manage RSVPs, create seating charts, and seamlessly update attendees via text.



#### Soundrobin

Connecting Spotify Premium — and its 20 million songs — with your contact list, it allows you to tag-team a soundtrack with pals or let them vote on yours, in advance or in the moment. The idea: Only the most desirable tunes get played, meaning the music matches the vibe in real time.

### Give



#### GiveGab

The first app for volunteering, GiveGab lets do-gooders filter opportunities by location, availability, and interest or create profiles to be matched with nonprofits in need, from food banks and animal shelters to Habitat for Humanity. It also puts an interactive spin on philanthropy. Connect with friends to pitch in together and see how others are doing their part.

### Get



#### Santa's Bag

You needn't sacrifice sanity to celebrate. There's a reason this list-keeper and budget-manager has been a perennial holiday must-have among the tech set. Record gift ideas, track purchases by recipient, and get a quick handle on expenditures (and what monies you've got left). An archival feature reminds you what you gave in previous years too.

### Go



#### PackPoint

Tell PackPoint who you are (M/F), where you're going (city, country), what you plan to do (beach, hike, shop, party), and how long you'll be there (probably not long enough). The app will check the weather forecast and produce a just-right list of the clothes, accessories, toiletries, and gadgets you should bring. Whether you flat pack or roll, though — that's up to you.



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**New York City : On the Market**

Whether streamlined condo, stately townhouse, or palatial high-rise, these masterpieces are urban living at its finest.



Incredibly rare opportunity to combine a mint-condition prewar penthouse with its neighbor, creating a grand full-floor home with wrap terraces and panoramic skyline views.

470 West 24th Street | Chelsea | 5 Bed | 4.5 Bath | \$16,500,000

**JOSHUA WESOKY, STEVE DAWSON 646.455.3781**



Uniquely modern condominium residences in Williamsburg. The first development in the area to deliver an extensive home automation system in each apartment.

764 Metropolitan Avenue | Williamsburg | 10 Units | Starting at \$699K

**THE BARAK BLACKBURN TEAM 646.455.3720**



Housed within a building of exceptional provenance, this Midtown gem pairs impressive Bauhaus architecture with modern updates.

17 West 54th Street | Midtown West | 1 Bed | 1 Bath | \$1,250,000

**KYLE BLACKMON 646.798.8898**



Take in the vibrancy of lower Manhattan from the 56th floor, as presented by the wall-to-wall windows of this Financial District penthouse.

123 Washington Street | Financial District | 2 Bed | 2 Bath | \$4,895,000

**WILLIAM STAFFORD 212.385.1100**



This single-family home is a rare opportunity to restore and custom renovate a 20-foot-wide historic townhouse with existing period details and an elevator.

248 West 71st Street | Upper West Side | 5 Bed | 5.5 Bath | \$7,995,000

**NICK GAVIN, JOSH DOYLE 646.610.3055**

During prohibition, Manhattan's Yale Club concealed a 14-year supply of liquor in its basement.

NYC receives about 15 times more snow than the South Pole annually.



Boston/DC : On the Market

From colonial row houses to airy apartments, historic architecture and contemporary ease hold court on the East Coast.



Ride the private elevator to this spacious penthouse duplex, which encompasses the entire top two floors of a stately Beacon Hill row house.  
67 Mount Vernon Street | Beacon Hill | 2 Bed | 2 Bath | \$1,750,000  
MATT CLOUTIER 617.827.1512



This elegant Potomac estate comes equipped with every possible amenity, including an underground parking garage for the avid collector.  
Potomac | 7 Bed | 7.5 Bath | \$12,500,000  
JILL SCHWARTZ 301.758.7224

The nation's first chocolate factory was sited in Boston's Dorchester neighborhood.

It requires 400 staffers to decorate the White House for the holidays.



Brilliantly designed for effortless entertaining, the penthouse's second floor leads through to an enviable private rooftop terrace.  
2030 8th Street NW | U Street Corridor | 2 Bed | 2 Bath | \$1,750,000  
LINDSAY REISHMAN 202.271.6441



This portfolio collection of eight condos in three buildings in Boston's hottest new neighborhood, Savin Hill, defines luxury in that market.  
84 Romsey Street | Dorchester | 8 Units | \$500-850K  
LOREN LARSEN 617.780.8098



A portfolio of eight units within three buildings, these homes are located within one of Boston's fastest-rising neighborhoods.  
56 Sudan Street | Dorchester | 8 Units | \$500-850K  
LOREN LARSEN 617.780.8098

A Matter of Course

Set against a pristine landscape of Snowe serveware, the tastes and traditions of Compass agents converge in a single memorable menu.

Recipes passed down and perfected through generations. Traditionally crafted dishes and glassware rendered contemporary by the startup Snowe. A townhouse kitchen refreshed with stately marble and the finest appliances that accommodates gatherings, formal and extemporaneous. From the houses we inhabit to the sustenance we serve, there's an evolution to how we entertain. Join our culinary-inclined agents in advance of one delicious evening, a celebration of this moment in time.

Shot on location at 451 Degraw Street, Brooklyn  
Offered exclusively by Lior Barak and Christine Blackburn of Compass



Words: Hannah McWilliams  
Images: Evan Robinson  
Styling: Mariana Velásquez





Snowe's rectangular porcelain platter crisply frames rows of crostini (and any canapé or crudité at your next get-together). Plus, it's lightweight enough to pass around the living room, doling out their Belgian flax cocktail napkins — in an unexpected soft gray — along the way.

Alexandra Friedman's

# Butternut Squash-Cranberry Crostini

SERVES 10-12

New York agent **Alexandra Friedman** inherited her love of cooking from her grandmother: “Every year, she made her famous chicken and noodles for the holidays,” she recalls. “She enjoyed the entire process, from grocery shopping with her grandchildren to seeing everyone around her table in small-town Indiana.” Following in her footsteps, Friedman entertains in her own Greenwich, Connecticut, home. “I often hold dinner parties and even started a cooking club with friends; we take turns hosting and everyone contributes a dish,” Friedman says. “And this recipe is great for a crowd. Plus, it brings out the best of the East Coast’s autumnal flavors.”

INGREDIENTS

- 12 oz Greek yogurt (Fage 2% recommended)
- ½ c fresh mint leaves, thinly sliced
- ¼ t salt
- 1 12-inch sourdough baguette
- 4 T extra virgin olive oil
- 2 shallots, minced
- 1 butternut squash, peeled and diced into ¾-inch cubes
- 4 garlic cloves, minced
- 2½T fresh thyme, minced
- ½ c dried cranberries, roughly chopped
- Salt and pepper

INSTRUCTIONS

- 1 Preheat oven to 375°F. Mix yogurt, mint, and salt together in a bowl and set aside.
- 2 Slice the baguette into ¼-inch pieces and use a pastry brush to lightly coat both sides with 2½ tablespoons of olive oil. Arrange on a baking sheet and sprinkle with salt and pepper. Bake for 5-7 minutes, until golden-brown, and set aside.
- 3 Heat the remaining 1½ tablespoons of olive oil in a large, heavy-bottomed skillet over medium-high. Add the shallots and sauté for 2 minutes, stirring frequently. Then add squash and continue cooking for 4 minutes more. Reduce the heat to medium, add the garlic and two tablespoons of thyme, and cook for an additional 7-10 minutes.
- 4 Stir in the cranberries and cook until the squash is tender, about 4-10 minutes. Season to taste with salt and pepper.
- 5 Spread the yogurt-mint mixture onto each crostini and top with a spoonful of the squash mixture. Garnish with the remaining thyme and serve warm.

WINE NOTE

Brooklyn agent Lauren Fernandes first discovered her love of wine in her early 20s, eventually visiting vineyards as far away as Napa, Chile, and South Africa. Here, she recommends **Domaine Huet Vouvray Pétillant Brut**, a sparkling 2010 Chenin Blanc that buoys the rich winter squash, or **Domaine du Closel's Savennières "Jalousie,"** a still 2014 Chenin Blanc with complementary peach and ginger notes.

COURSE

1



Jeeb O'Reilly's

# Roasted Carrot Salad

SERVES 8

As owner and operator of a successful catering company, Los Angeles agent **Jeeb O'Reilly** counted Frank Sinatra, Bob Dylan, and Diana Ross among her clients. Retaining her culinary prowess and knack for presentation today, her menus reflect SoCal's bounty. "I do the majority of my sourcing at the Beverly Hills Farmers' Market, and all of these ingredients are native to California," she explains. "I love this recipe as a second course; it's not too heavy, very healthy, and the colors layer beautifully on a plate. Plus, the warmth of the carrots against the cool avocado and crisp greens is slightly unexpected."

COURSE

2

INGREDIENTS

- 1 lb baby carrots
- 2 T extra virgin olive oil
- 2 T brown sugar
- 2 T butter
- 1 clove garlic
- 2 leeks, trimmed and sliced
- 1 bunch kale
- 1 bunch Swiss chard
- ¼ c Cognac
- 2 avocados, cubed
- ½ c walnuts, shelled
- Salt and pepper

INSTRUCTIONS

- 1 Cut carrots into 1-inch x ½-inch pieces and steam on the stove or in the microwave for 3–5 minutes, until tender-crisp.
- 2 Sauté the carrots, olive oil, and brown sugar in a skillet over low heat until the sugar granules melt and a glaze forms, about 3 minutes. Remove from heat and set aside, seasoning with salt and pepper to taste.
- 3 Melt butter in a pan over low heat. Add garlic and leek, stirring often. Roughly chop the kale and chard, and add to the pan along with the Cognac. Stir to coat, and cook for 3–5 minutes until the greens are tender.
- 4 Divide the greens evenly between plates, then top with carrots, avocado, and walnuts. Drizzle with olive oil and serve warm.

WINE NOTE

These rich, earthy flavors pair well with a light red, such as **Clos de la Roquette's 2015 Fleurie Beaujolais**. "Should you choose to offer a white wine with a more substantial salad (as many wintry recipes tend to be)," says Fernandes, "make sure it has the structure to stand up to the heavier flavors — like **Granbazán's 2015 Ambar Albariño**."



Whip out this stainless-steel serving set to deftly deposit the salad atop Snowe's perfectly proportioned appetizer plates. And nothing amps up the glamour of this artful second course more than a pair of their sculptural, blown-glass wine decanters set at each end of your table.





An earthy dish like this calls for Snowe’s generous Limoges porcelain bowls, streamlined wine glasses (no stems necessary), and Belgian flax towels that do double-duty as informal napkins.

Nick Svensson’s

# Central Coast Cioppino

SERVES 8

While attending the University of California-Santa Barbara, Compass agent **Nick Svensson** worked as a bartender in a local clam bar. “We shucked oysters, boiled just-caught shellfish, and prepared bowls of cioppino,” he recalls. Now a signature recipe in his household, Svensson has customized the classic seafood stew for his Californian palate. “For the best results, I either source ingredients directly from my fishermen friends, buy it right off the boats at the weekly Santa Barbara Fisherman’s Market, or catch it myself!” he laughs. “Much of the shellfish in Santa Barbara is sustainably harvested by divers just off the shore, while the larger halibut and seabass are found further out around the Channel Islands.”

INGREDIENTS

- 8 T extra virgin olive oil
- 6 garlic cloves, smashed or sliced
- 4 c red or golden potatoes, cubed
- 2 red bell peppers, sliced
- 2 yellow bell peppers, sliced
- 1 t crushed red pepper flakes
- 1 T oregano
- 1 T ground fennel
- 1 T basil
- 1 T thyme
- 6 bay leaves
- 2 28-oz cans crushed tomatoes
- 2 15½-oz cans diced tomatoes
- 1 c fresh tomatoes, cubed
- 16 oz clam juice
- 1 c red wine (Zinfandel, Syrah, Pinot Noir)
- 1 c dry white wine (Pinot Gris, Pinot Grigio)
- 2 dozen small clams (Manila or littleneck)
- 2 dozen mussels, debearded
- 1 lb medium shrimp, peeled and deveined
- 1 lb white fish filet (cod, red snapper, halibut)
- 4 c Parmesan cheese, grated

INSTRUCTIONS

- Heat oil in a pot (12-quart or larger) over medium heat until it shimmers. Stir in garlic, potatoes, peppers, red pepper flakes, oregano, fennel, basil, thyme, and bay leaves. Cook for 5–10 minutes, stirring occasionally.
- Add crushed tomatoes, diced tomatoes, fresh tomatoes, clam juice, red wine, and white wine. Reduce heat and simmer on low for approximately an hour, stirring occasionally. Add salt and pepper to taste.
- Fifteen minutes prior to serving, add the clams and mussels, making sure to submerge fully in the broth and turning the heat up to medium.
- Simmer for five minutes, stirring lightly as the clams and mussels begin to open. Add shrimp and continue simmering for an additional five minutes.
- Rest the fish fillet on top of broth, whole, allowing it to gradually flake into the stew as it cooks, no more than five minutes.
- Ladle into bowls, evenly distributing the seafood and discarding any unopened clams and mussels.
- Generously top with Parmesan and serve.

WINE NOTE

“This dish could go either way; the tomato base lends itself to a red wine, while the seafood pairs well with white,” suggests Fernandes. A Mallorcan blend of Monte Negre, Cabernet Sauvignon, and Merlot grapes, the **2012 Plumia Vi de la Terra** presents well with bay leaves, rosemary, and brininess. Meanwhile, the **2013 Château Barbeyrolles Blanc** serves as a floral complement to the shellfish.

COURSE

3



Sienam Lulla's

# La Crema Mascarpone El Cognac

SERVES 8

Before entering real estate, New York agent **Sienam Lulla** launched a successful chain of Asian-fusion restaurants. As gracious a hostess as ever, she now welcomes guests around her own table in Manhattan's stately FiDi neighborhood. "I was working on a version of one of my favorite desserts, tiramisu, when I created this recipe," she explains of the dish, which introduces wintry pears alongside the classic trio of mascarpone, liqueur, and ladyfingers. "It's disarmingly simple to prepare, yet decadent." Her most important directive? Source quality fruit and fresh cheeses. "I purchase mine from Manhattan's gourmet Italian emporium, Eataly, including the Salvatore Brooklyn ricotta, whose luscious texture and clean flavor allows the mascarpone to shine!"

COURSE

4

INGREDIENTS

- 1 c mascarpone
- 1 c fresh whole-milk ricotta
- 4 egg yolks
- ¼ c granulated sugar
- 1 c Cognac VSOP, like Rémy Martin
- 2 medium Anjou or Bosc pears
- ½ lemon
- 2 T butter
- ¼ c brown sugar
- Pinch of nutmeg
- Pinch of allspice
- 8 packaged ladyfingers (Forno Bonomi brand *Savoardi* or Pavesi brand *Pavesini* recommended)
- 16 jarred cherries (Amarena Fabbri or Luxardo brand maraschinos)

INSTRUCTIONS

- 1 Combine mascarpone and ricotta in a bowl and blend with a hand mixer until smooth. Add egg yolks, sugar, and ¼ cup of Cognac, continuing to blend until all ingredients are incorporated and creamy. Cover and chill in refrigerator for at least one hour.
- 2 Peel, core, and quarter the pears, tossing in lemon juice to prevent browning.
- 3 Over low heat, melt butter in large pan. Add pears and cook for a few minutes until slightly tender. Add brown sugar, stirring often to prevent sticking and ensure pears are evenly coated and tender. Add nutmeg and allspice, toss evenly, and add ¼ cup of Cognac. Bring to a boil and allow the alcohol to evaporate and pears to further soften.
- 4 Place each pear quarter in a Champagne coupe and spoon the crema over it. Dip each ladyfinger in the remaining ½ cup Cognac and place alongside. Garnish with two cherries apiece.

WINE NOTE

"Sweet but not cloying, the light-bodied **2011 Jurançon "Les Terrasses" Vendanges Tardives** is an excellent choice for a dessert course," attests Fernandes. Here, the wine's candied fruit aroma complements the concentrated pear, while its crispness cuts through the cheeses' creaminess.

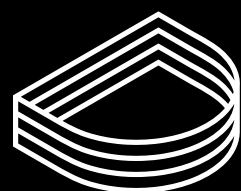


Keep the final course unfussy by presenting a low-profile serving bowl full of the warm pears alongside tall tumblers of mascarpone to every guest, and let the fun begin. (An extra splash of the Cognac, presented in Snowe's handsome crystal decanter, ensures it will.)



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