

# HCG

Hamptons Cottages and Gardens

COTTAGESGARDENS.COM | NOVEMBER/DECEMBER 2023



# INVITING INTERIORS

# SHOP TALK

DESIGN DISCOVERIES FROM NEW YORK AND BEYOND



## MERRY- GO- ROUND

With a plate of cookies that looks like this, Santa's stopping at your house first this year. Brooklyn-based bakery the Rounds, which specializes in buttery-rich savory cookies such as curry cashew, Parmesan olive, and Gruyère date, has been exploring the sweet side lately, introducing cocoa halvesies among its new offerings. You can even skip the glass of milk. *\$50 for a box of 49 cookies in different sizes, [theroundsnyc.com](http://theroundsnyc.com).*

WRITTEN AND PRODUCED BY KENDELL CRONSTROM



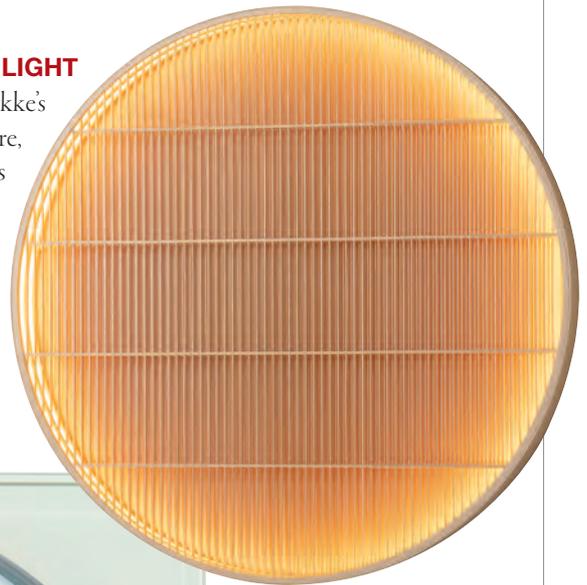


**SILVER STUNNER**

From Ralph Lauren Home, the brand-new Gillian sterling-silver centerpiece bowl recalls the simple geometry of vintage woven baskets while doubling as a glittery statement piece all on its own. \$7,500, 888 Madison Ave., NYC, 212-434-8000, [ralphlauren.com](http://ralphlauren.com).

**LET THERE BE LIGHT**

Danish designer Ane Lykke's circular Kumiko light sculpture, comprising an intricate cypress framework lit by LEDs, provides a dreamy shimmer on even the darkest winter nights. From \$35,000 (shown: 63" diam.), at Hostler Burrows, 35 E. 10th St., NYC, 212-343-0471, [hostlerburrows.com](http://hostlerburrows.com).



**CIRCLE IN THE SQUARE**

Made in Boerum Hill, Brooklyn, by Laura Yeh and Zack Jenkins of Tête Studio, the Puddle mirror is a two-part affair: a mirrored hand-blown glass rondel centered on a flat 36-inch-square sheet of glass. It's an artful way to check your makeup before heading out the door for some holiday fun. From \$2,500 (made to order), [tetestudio.com](http://tetestudio.com).

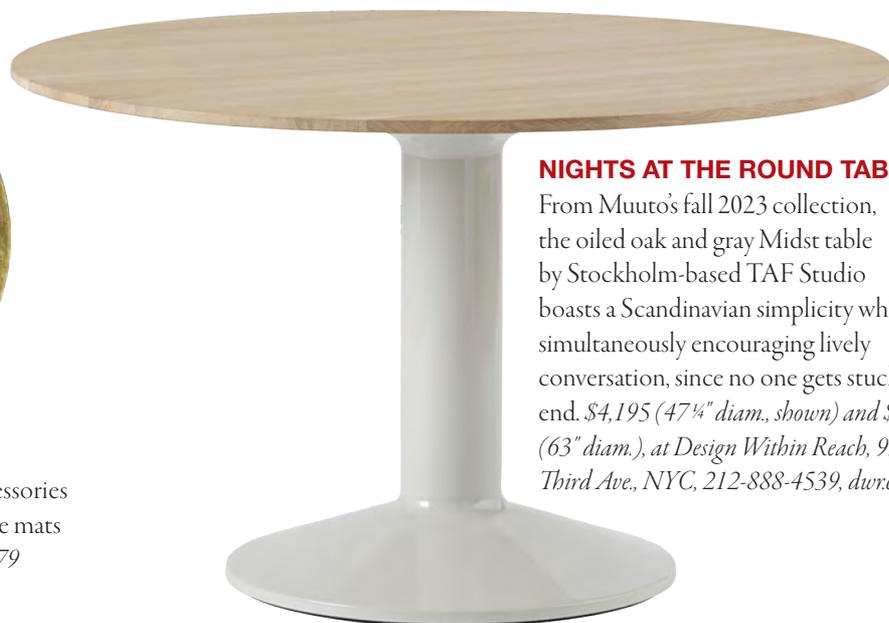


**PLACES, PLEASE!**

Just in time for festive holiday tables everywhere, Italian accessories designer Lisa Corti has debuted a line of gold-leaf floral place mats almost too pretty to eat on. \$108 each, at Collyer's Mansion, 179 Atlantic Ave., Brooklyn, 347-987-3342, [shopthemansion.com](http://shopthemansion.com).

**NIGHTS AT THE ROUND TABLE**

From Muuto's fall 2023 collection, the oiled oak and gray Midst table by Stockholm-based TAF Studio boasts a Scandinavian simplicity while simultaneously encouraging lively conversation, since no one gets stuck at the end. \$4,195 (47 1/4" diam., shown) and \$6,395 (63" diam.), at Design Within Reach, 957 Third Ave., NYC, 212-888-4539, [dwr.com](http://dwr.com).



# HOLIDAY CHEER

Say a special toast to everyone on your list with these locally made libations



## FOR THE AFTER-DINNER DRINKER

**Finger Lakes Cider House Honeycrisp Ice, \$27 (37ml),** [fingerlakesciderhouse.com](http://fingerlakesciderhouse.com)  
*Interlaken, New York*

The juice from pressed Honeycrisp apples is frozen outside during the winter to concentrate the sugars and then later fermented into a hard cider. Serve this luscious elixir chilled with blue-veined cheeses, apple-based desserts, or crême brûlée.



## FOR THE NEGRONI ENTHUSIAST

**Pollinator Spirits Crimson Amaro, \$45 (750ml),** [catskillprovisions.com](http://catskillprovisions.com)  
*Long Eddy, New York*

From the spirits division of Catskill Provisions, which specializes in honey-based products from its own hives, this red Amaro boasts an herbaceous blend of 15 botanicals, including sage and wormwood, which will elevate your Negroni from no-nonsense to nonpareil.



## FOR THE SAKE AFICIONADO

**Dassai Blue 50 Sake, \$35 (720ml),** [dassai.com](http://dassai.com)  
*Hyde Park, New York*

In September, the 70-year-old Japanese sake company Dassai opened a 55,000-square-foot brewery near the Culinary Institute of America. This sake, its first release, is an elegant *daiginjo*, the highest category of sake made from rice that's polished down to its most flavorful core.



## FOR THE ALCHEMIST

**Matchbook Distilling Co. Flamingo Riviera Mango & Chili Liqueur, \$30 (750ml),** [matchbookny.com](http://matchbookny.com)  
*Greenport, New York*

Made from fresh mangoes, limes, and Tajin chili seasoning, this liqueur adds a kick to classic cocktails such as old fashioned and daiquiris.



## FOR THE MARTINI MAVEN

**Neversink Gin, \$45 (750ml),** [neversinkspirits.com](http://neversinkspirits.com)  
*Elmsford, New York*

Eleven botanicals are added to a base spirit made from New York State apples, resulting in a smooth, silky gin ideal for martinis, whether shaken or stirred.



INTERLAKEN

LONG EDDY

HYDE PARK

## FOR THE MIXOLOGIST

**Channing Daughters Autumn: VerVino Vermouth, \$29 (500ml),** [channingdaughters.com](http://channingdaughters.com)  
*Bridgehampton, New York*

The vineyard famed among Hamptonites in the summer for its crisp Rosato also makes a killer fortified vermouth, comprising Petit Verdot grapes macerated with dozens of botanicals and notes of pear, pumpkin, and butternut squash.



## FOR THE CRAFT BEER FANATIC

**Grimm Artisanal Ales Riesling Spontaneous Sour Ale, \$18 (500ml),** [grimmales.com](http://grimmales.com)  
*Brooklyn, New York*

A hybrid of natural Riesling (grapes courtesy of Long Island's Baiting Hollow Farm Vineyard) and lambic, this ale is tart, floral, crisp, and spicy, with just a touch of funk.



ELMSFORD

BROOKLYN

GREENPORT

BRIDGEHAMPTON

SAGAPONACK

## FOR THE SHOT LOVER

**Sagaponack Farm Distillery Aquavit, \$55 (750ml),** [sagaponackfarmdistillery.com](http://sagaponackfarmdistillery.com)  
*Sagaponack, New York*

Dill, caraway, and cilantro are added to a base spirit distilled from Long Island-grown potatoes to make this Danish-style aquavit, which is great straight from the freezer, paired with pickled herring and smoked fish, or stirred into a bloody Mary.

