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The Art Of Entertaining Relais & Châteaux: Menus, Flowers, Table Settings, And More For Memorable Celebrations



Synopsis

For all seasons and all occasions, a comprehensive entertaining book that provides the best ideas from such acclaimed establishments in North America as Blackberry Farm and Meadowood. The Art of Entertaining presents seventeen seasonal parties, both intimate and grand, held at a variety of Relais & Châteaux venues. These hospitality insiders, who transform their properties into perfect settings, share their ideas for creating parties that can be translated to every home. The themes, floral choices, festive table displays, recipes for cocktails and dishes, and much more show you how to wow guests with unexpected touches. Set the mood for an elegant New Year's Eve party by covering ceilings with gold balloons. To dazzle friends on the Fourth of July, make a cake in patriotic red, white, and blue and light sparklers on top. Create a cowboy-themed cookout with haystack seating and wildflowers. This beautifully photographed go-to tome will be embraced by hosts and hostesses seeking fresh inspiration from the most admired chefs and entertainers in America.

BOOK FEATURES BY SEASON:

SPRING: The Inn at Dos Brisas, Washington, Texas: Wildflower Cookout; The Charlotte Inn, Martha's Vineyard (Edgartown), Massachusetts: Afternoon Tea in the Garden

SUMMER: Ocean House Inn, Watch Hill, Rhode Island: Independence Day Dinner on the Beach; Auberge du Soleil, Napa Valley (Rutherford): California Provençal Cocktail Party; Weekapaug Inn, Westerly, Rhode Island: New England Clam Bake; Langdon Hall, Cambridge, Ontario, Canada: Olmstead Longtable Garden Luncheon; Homestead Inn, Greenwich, Connecticut: Celebration of the Senses Dinner

AUTUMN: Blackberry Farm, Walland, Tennessee: Harvest Dinner in Stone Pavilion; Fearrington House, Pittsboro, North Carolina: Seasonal Beer Dinner Party; Glenmere, Chester, New York: Gatsby Dinner Party; Planters Inn, Charleston, South Carolina: Courtyard Terrace Autumn Dinner; Meadowood, Napa Valley St. Helena, California: Wine Harvest Dinner in the Vineyard; The Inn at Little Washington, Washington, Virginia: Halloween Party

WINTER: Esperanza, Cabo San Lucas, Mexico: Romantic Seafood Dinner; The Ranch at Rock Creek, Philipsburg, Montana: Snow Adventure Cookout in the Wild; Blantyre, Lenox, Massachusetts: New Year's Eve Dinner Party

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Customer Reviews

"Admired for its long tradition of gracious hospitality inspired by local cuisine and culture, Relais & Chateaux presents The Art of Entertaining. The stunning coffee table cookery book called the The Art of Entertaining brings to life 17 seasonal parties with world-renowned food and cocktail recipes (including entertaining tricks, menus, flowers, table settings etc) from 85 Relais & Châteaux properties across North America." â "SwankyRetreats.com"Relais & Châteaux Reveals How to Replicate Epic Hotel Parties at Home" â "Robb Report"Relais & Chateaux Properties Share The Secrets of Their Extraordinary Approach to Entertaining Guests"Â â "TOP 10 FOOD BLOG, Karen & Andrew"...renowned chefs and innkeepers share their thoughts and secrets for successful entertaining at home, including food and cocktail recipes, and memorable table" dÃ©cor."â "Boston Globe"...brings to life 17 seasonal parties from Relais & Châteaux members across North America. Each chapter is designed to celebrate the senses in a unique environment with exquisite food and cocktail recipes, creative dÃ©cor and the thoughtful, creative touches for which Relais & Châteaux is renowned." with Meadowood Beet Salad recipe"â "IngredientsInc.netÂ "Glenmere is a featured property in the new Relais & Chateaux book, The Art of Entertaining, wherein 17 of the brandâ™s beautiful North American properties each claim a chapter to showcase their entertaining expertise. For their part, Glenmere executed a Great Gatsby affair that F. Scott would no doubt be proud of."â "Daily Meal

Relais & Châteaux is an association of the worldâ™s finest hoteliers, chefs, and restaurateurs that has set the standard for hospitality excellence. Jessica Kerwin Jenkins is a contributing writer to publications such as Vogue and the New York Times. She is also the author of Encyclopedia of the Exquisite. Patrick Oâ™Connell is the owner and chef of The Inn at Little Washington, and president of Relais & Châteaux North America. Melanie Acevedo is an award-winning lifestyle photographer, whose clients include InStyle and CondÃ© Nast Traveler. David Engelhardt is a travel, portrait, and

lifestyle photographer based in New York City.

Nice coffee table book but it lacks excitement.

Could get lost in this book !!!!

The text of this book is informational, engaging, and memorable, but even if you don't read a word, the imagery is so beautiful and inspiring and will give you ideas for private or professional entertaining that you never expected. This book features incredible settings (both on the table and on location) from Relais & Chateaux properties, some of the finest independent inns/restaurants/hotels in existence. Highly recommended. Micah Solomon Author, "The Heart of Hospitality" The Heart of Hospitality: Great Hotel and Restaurant Leaders Share Their Secrets

Terrible book. I purchased this for entertaining ideas. Instead it's simply an advertisement for their properties. The title should be changed. It doesn't describe the art of entertaining at all. Sorry I purchased this book.

I am a flower designer and this book refers to flowers as an important feature, which is not. Very disappointed in this way.

Wonderful! I felt like I was revisiting some of my favorite vacation locations. The photos are exquisite. This book is a joy.

Received book in a timely manner and in good condition at a good price. Very satisfied.

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