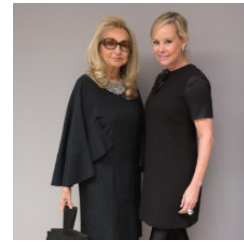




**THE KIDS
ARE JUST
RIGHT**



LUXE LIFE



**COUTURE
COUNCIL
GETS BACK
TO BLACK**



**ON THE AVENUE
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STYLE



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Tis the Season: Last-Minute Food and Wine Gifts

by *KELLY LAFFEY*

FRIDAY, DECEMBER 22, 2017

With Christmas on Monday, 'tis the season for (extremely) last-minute shopping. Luckily, food and wine—and food and wine-inspired products—are always a hit, and there's no need to factor in time for shipping. Check out our picks below:

Chandon x Rebecca Minkoff



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Celebrate the holidays in style with limited-edition bubbly from Chandon and Rebecca Minkoff. The fashion designer and Chandon California brand ambassador since 2016 has created two iridescent bottles—a pink Chandon California Rosé and a traditional golden Chandon California Brut. “This year, I wanted to design something that you didn’t have to wrap, playing with different metallics—gold, silver, rose gold, all combining to form an eye-catching design,” says Minkoff. “My lines are known for our hardware and signature studs so I wanted to create something a little more abstract, but still very representative of

summer months, but who says you have to give it up for the holidays?” says Minkoff, whose holiday traditions include staying home, cooking for family and friends and, of course, serving some sparkling wine. The bottles are available in store and at chandon.com—but only until December 31!

French Fare at Le District



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Just in time for the holidays, French marketplace Le District debuted a number of new menu items, perfect for taking a friend out for a bite to eat or for bringing home for the holiday celebration. New items on offer include raclette frites from Bar-A-Frites—hand cut fries topped with raclette cheese, cornichons, bacon lardons and chives; and lobster mac & cheese, made from fresh lobster; noodles, aged cheddar and gruyere cheese, topped with breadcrumbs. Located inside of Brookfield Place, Le District is also home to L’Appart, the first restaurant in the Financial District to have received a Michelin star. ledistrict.com

Dean + Deluca Holiday Caviar



For the friend who has everything, decadent holiday caviar could be just the ticket to start the new year off on a high note. Dean + Deluca has partnered with Caviar Master Rod Mitchell to create a number of offerings, including a Caviar Sampler with a duo of Galilee Osetra Caviar and Spoonbill Caviar; and two Mother-of-Pearl spoons. Galilee Osetra Caviar is a true Osetra caviar raised from Russian brood stock, farm-raised in Israel using water from the Dan River. The medium-sized eggs have a nutty flavor and a cream clean finish on the palate. Spoonbill Caviar, also known as Paddlefish, is a freshwater sturgeon that thrives on the nutrient-rich food in the Mississippi and Tennessee Rivers. The caviars are available online at deananddeluca.com and at Dean + Deluca retailers.

Bulgari Eau Parfumée Collection



While not a food or drink per se, the Bvlgari Eau Parfumée Collection is inspired by notes of tea. The luxury brand made its fragrance debut 20 years ago with au The Vert, which combined water with green tea. The concept of incorporating tea into fragrances stuck, and Bvlgari has since expanded into capturing the notes of other teas. Au thé Noir captures the balance and refinement of the black tea of Yunnan. “My initial idea was to create a harmonious combination of black tea with a heart of patchouli,” says master performer Jacques Cavallier. “... The shadow and the light meet, echoing one another.” The collection is available in stores and at bulgari.com.

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