



Adventure Awaits

BID FRIENDS BON VOYAGE AT A FESTIVE BRUNCH
BRIMMING WITH CELEBRATORY SIPPERS, REVITALIZING
DISHES, AND AN AIR OF ANTICIPATION.

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JUBILANT JOURNEY

Host a morning meetup for cherished travel companions before they set off for a special vacation, their bags packed and burdens left behind. Greet guests with a lovely breakfast spread at a table cloaked in a soft blue appliquéd cloth that instills a serene tone hinting at the relaxed time to come. Mirroring the budding excitement throughout the room, lively color punctuates a subdued backdrop with blooms bursting from assorted vessels and gracing artful china patterns. Salad plates bearing a radiant indigo tie-dye motif and handblown glassware with a seafoam finish call to mind a coastal setting, while natural accents like rattan place mats, linen napkins with wood bead rings, and woven serveware offer a nod to tropical climes.





Fruit & Nut Granola Bars

MAKES ABOUT 16

½ cup creamy peanut butter
 ⅓ cup firmly packed light brown sugar
 ⅓ cup clover honey
 1 large egg
 2 tablespoons unsalted butter, melted
 1½ teaspoons vanilla extract
 1 teaspoon kosher salt
 ¼ teaspoon pumpkin pie spice
 3½ cups old-fashioned oats
 ¼ cup mini semisweet chocolate chips
 ¼ cup chopped unsalted raw pecan pieces
 ¼ cup chopped unsalted raw pistachios
 ¼ cup chopped sweetened dried cranberries

1. Preheat oven to 350°. Line a greased 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
 2. In a large bowl, beat peanut butter, brown sugar, honey, egg, butter, vanilla, salt, and pie spice with a mixer on medium speed until well combined, about 1 minute. Stir in oats, chocolate chips, pecans, pistachios, and cranberries until well combined. With lightly greased hands, press oat mixture evenly into bottom of prepared pan.
 3. Bake until set and edges are lightly browned, 12 to 15 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan. Cut into bars. Store in resealable plastic bags or lidded containers.

PRE-FLIGHT DELIGHTS

Raise a toast to the jovial days ahead with a twist on a classic Bellini that swaps peaches for nectarines and sweetens the bubbly with grenadine and a homemade basil syrup. Both herbaceous and creamy, a smoked salmon frittata pairs perfectly with a simple puff pastry tart topped with garlicky cheese and heirloom tomatoes. Showcasing the beauty of fresh summer produce, a Zesty Mango Salad boasts a flavorful mix of sweet and savory plus a bit of heat. Fruit & Nut Granola Bars, packaged to take on the go, make for a satisfying snack to hold travelers over until their first meal in paradise.

Zesty Mango Salad

MAKES 6 TO 8 SERVINGS

¼ cup plus 1 tablespoon olive oil
 (not extra-virgin), divided
 3 ears shucked fresh yellow corn
 (about 1 pound)
 1½ teaspoons lime zest
 ¼ cup fresh lime juice
 1 tablespoon clover honey
 1½ teaspoons kosher salt
 1½ teaspoons ground cumin
 1 clove garlic, grated
 ½ teaspoon chili powder
 2 cups chopped ripe mango
 1 cup chopped assorted bell peppers
 ½ cup finely chopped red onion
 ¼ cup chopped fresh cilantro
 1 large jalapeño, stemmed, seeded, and minced
 1 (4-ounce) package watercress
 Garnish: fresh cilantro leaves

1. In a 12-inch cast-iron skillet, heat 1 tablespoon oil over medium-high heat. Add corn; cook, rotating occasionally, until charred, about 4 to 5 minutes. Reduce heat to prevent excess browning, if needed. Transfer corn to a large plate; let stand until cool enough to handle, about 10 minutes.
 2. In a large bowl, whisk together lime zest and juice, honey, salt, cumin, garlic, and chili powder. Gradually whisk in





remaining ¼ cup oil until well combined.

3. Cut kernels from corn cobs. Place kernels in bowl with lime mixture. Add mango, bell pepper, onion, cilantro, and jalapeño, stirring until well combined. Let stand at room temperature for 20 minutes.

4. Place watercress in desired serving bowl. Using a large slotted spoon, transfer mango mixture to bowl with watercress, tossing to combine. Garnish with cilantro, if desired. Serve immediately.

Heirloom Tomato and Herb Tart

MAKES 6 TO 8 SERVINGS

- 1 pound assorted small to medium heirloom tomatoes, cut crosswise into ¼-inch-thick slices, seeds removed**
- ½ teaspoon kosher salt**
- ½ (17.3-ounce) package frozen puff pastry, thawed according to package directions**
- 1 (5.2-ounce) package garlic and herbs cheese*, softened**
- ¼ cup finely chopped green onion**
- 1 tablespoon finely shredded Parmesan cheese**
- 1 tablespoon chopped fresh oregano**
- 1 tablespoon olive oil (not extra-virgin)**
- 2 teaspoons chopped fresh rosemary**
- 1 large egg, lightly beaten**
- Garnish: finely shredded Parmesan cheese, fresh oregano leaves, fresh rosemary, chopped green onion**

- 1.** Line a rimmed baking sheet with paper towels. Arrange tomatoes on prepared baking sheet; sprinkle with salt and let stand for 30 minutes. Thoroughly pat dry.
- 2.** Preheat oven to 400°. Line another rimmed baking sheet with parchment paper.
- 3.** On a lightly floured surface, unroll pastry and roll into a 13x10-inch rectangle. Using a small sharp knife, score a ¾-inch border around rectangle; transfer to prepared baking sheet.
- 4.** In a small bowl, stir together softened cheese, green onion, and Parmesan. Using a small offset spatula, gently spread cheese mixture over pastry, staying within border.



- 5.** In a large bowl, whisk together oregano, oil, and rosemary; add tomatoes, tossing to combine. Arrange tomatoes over cheese mixture, overlapping slightly if needed. Brush egg over pastry border.
- 6.** Bake until pastry is golden brown, 25 to 30 minutes. Let cool to room temperature. Garnish with Parmesan, oregano, rosemary, and green onion, if desired.

**We used Boursin Garlic & Fine Herbs Gournay Cheese.*

Smoked Salmon Frittata

MAKES 6 TO 8 SERVINGS

- 7 large eggs**
- ¾ cup heavy whipping cream**
- 2 large egg whites**
- 1 tablespoon chopped fresh dill**
- 1 tablespoon chopped fresh thyme**
- 2½ teaspoons coarse ground Dijon mustard**
- 1 teaspoon garlic powder**

- ¾ teaspoon kosher salt**
- ½ teaspoon ground black pepper**
- 1 tablespoon olive oil**
- 2 cups (½- to ¾-inch) cubed unpeeled baby red potatoes**
- ¾ cup finely chopped red onion**
- ¾ cup sliced baby portobello mushrooms**
- 1 (5-ounce) bag fresh baby spinach, chopped**
- 4 ounces thinly sliced smoked salmon, cut into 1-inch pieces**
- ½ cup cold cream cheese (about 4 ounces), cubed**
- Garnish: ground black pepper, chopped fresh dill, fresh thyme leaves**

- 1.** Preheat oven to 350°.
- 2.** In a large bowl, whisk together eggs, cream, egg whites, dill, thyme, mustard, garlic powder, salt, and pepper. Set aside.
- 3.** In a 10-inch nonstick ovenproof skillet, heat oil over medium heat. Add potatoes; cover and cook, stirring occasionally, until potatoes are almost tender, 7 to 9 minutes. Add onion and mushrooms;



cook, uncovered, stirring occasionally until softened, 3 to 4 minutes. Add spinach; cook until wilted, 1 to 2 minutes.

4. Arrange half of salmon over vegetable mixture; drop half of cream cheese on top. Pour egg mixture over vegetable mixture; top with remaining half of salmon and remaining half of cream cheese. Cook on stove for 1 minute.

5. Bake until egg mixture is set, 25 to 30 minutes. Let cool in pan for 5 minutes. Using a small knife or offset spatula, loosen edge of frittata from pan. Place a large plate over pan, and invert. Flip frittata right-side up onto a serving plate. Garnish with pepper, dill, and thyme, if desired.

Nectarine-Basil Bellinis

MAKES 8 SERVINGS

¼ cup sugar

¼ cup chopped fresh basil

¼ cup water

3 cups 1-inch-thick sliced fresh unpeeled nectarines

8 teaspoons grenadine

1 (750-ml) bottle prosecco, chilled

Garnish: fresh unpeeled nectarine slices

1. In a small saucepan, combine sugar, basil, and ¼ cup water; bring to a boil over medium-high heat. Cook, stirring occasionally, until sugar is dissolved, about 1 minute. Remove from heat; let steep for 30 minutes. Strain basil syrup through a fine-mesh sieve placed over a small bowl; discard solids.

2. In the container of a blender, combine nectarines and 2 tablespoons basil syrup; blend until smooth. Strain nectarine mixture through a fine-mesh sieve placed over a medium bowl; discard solids.

3. Divide grenadine among 8 Champagne flutes; divide strained nectarine mixture among glasses. Top with prosecco; stir until well combined. Garnish with nectarines, if desired. Serve immediately.



❖ RESOURCES

To purchase items featured in our articles, please refer to the information below. If an item is not listed, it is privately owned and not available for purchase. To contact the manufacturers and retail stores referenced below, see DIRECTORY OF COMPANIES.

COVER

See Seasonal Settings: Splendor by the Sea

MIX & MATCH: BURST OF BRILLIANCE

Page 35: Waterford Coral Zinger dinner plate and Wallace Silversmiths Gold Bamboo flatware; Replacements, Ltd. Anna Weatherley Anna's Palette Aqua Green dinner plate and Moser Pebbles Champagne glass in beryl; Gracious Style. Bouquet Multi place mat and Glow napkin ring in iridescent; Kim Seybert. Pickard Crystal Antibes water glass; Bromberg's. **Page 37:** Waterford China Coral Zinger dinner plate; Replacements, Ltd. Bitossi Stone Scallop dinner plate in white; The Avenue. Isle napkin in white and multi; Kim Seybert. Berry napkin rings in turquoise and tangerine; Charlie Sprout. Aladdin Brilliant flatware in aqua; Vietri. Moroccan place mat in light pink; Clic. Twiddle tumbler in white; Paloma & Co.

INSPIRED DESIGN: COLORFUL HARMONY

Pages 41-43: Interiors by Hunt + Gather Design. Vintage table; Chairish. Square Back Side Chair Frame dining chairs; Sarreid Ltd. Lighting; Visual Comfort. Tunisia Remix rug, Stanton. Chivasso Frozen Velvet drapery fabric; JAB. Arbour Steel Blue on White wallpaper; Meg Braff Designs. Tipton napkins in white and ivory; Sferra. Italian Fruits by Richard Ginori salad plate; Replacements, Ltd. **Page 43:** Artwork; Kate Long Stevenson.

SEASONAL SETTINGS: SPLENDOR BY THE SEA

Pages 45-51: Blue Pheasant Carmine Bleached place mats and shell place card holders; Gracious Style. Shells dinner plate and salad plate; Annieglass.

FOURTH OF JULY FANFARE

Pages 61-70: Pool design; Scott Fuller with Shoemaker Pool Service. Landscape design; Liberty Environmental

Contractors. **Page 61:** Wheaton Stripe table runner in red; Pottery Barn. Blue Pheasant Naiya Natural round place mat; Irwin Ribera. Artisanal Home Blue Marble dinner plate; Caskata. Brasserie Red-Banded Porcelain salad plates and Aerin White Confetti highball glasses; Williams Sonoma. Clear DOF with red dot tumbler; Abigails. Kim Seybert Pom Pom napkin in red, white, and blue; Pioneer Linens. Rattan Wrapped Jewelry napkin rings; West Elm. Blue and white vases; Home Goods. **Page 62:** Palm Beach Tote in red; Amanda Lindroth. Aerin White Confetti pitcher; Williams Sonoma. **Page 67:** Artisanal Home Blue Marble large oval platter; Caskata. **Page 68:** Blue Pheasant Liliana polished silver serving spoon; Irwin Ribera. **Page 69:** Beach Towel Stripe serving bowl; Caskata.

SEASONS IN THE SUN

Pages 71-82: Interiors by J. Banks Design Group. **Page 71:** Rope table and shell mirror; Kim Taylor & Company. Authentic antique coral and lamp; J. Banks Design Group. Custom lampshade; The Pink Door, Inc. Cube ottoman; Ballard Designs. **Page 72:** Custom pillows; Kim Taylor & Company. Coffee table and rug; Ballard Designs. Artwork; Christina Baker. Lamps (with custom shades); Visual Comfort. **Page 74:** Stools; Made Goods. Vintage wicker side table; The Pink Door, Inc. Armchairs upholstered in Cowtan & Tout fabric; Kim Taylor & Company. **Page 75:** Light fixture; J. Banks Design Group. Vintage McGuire table; Charles Hanlon Antiques. Custom banquette in Fret Fabrics from Kim Taylor & Company; J. Banks Design Group. Sally King Benedict painting; Julie Wynne Jones Art. **Pages 78-80:** Bedside tables and bedding with Cowtan & Tout Euro Accent

Fabric; Serena & Lily. Lamps; Bunny Williams Home. White garden stools; Pottery Barn. **Page 81:** Wallpaper; Thibaut. Sconce; J. Banks Design Group. Mirror; Kim Taylor & Company. **Page 82:** Upholstered blue and white beds, Suzanne Kasler bedding, bedside tables, benches, and framed art above night table; Ballard Designs. Custom monogrammed shams and Palm stick sconces with orange and white scallop shades; J. Banks Design Group. Draperies; Liberty Wallcoverings and Window Blinds.

ADVENTURE AWAITS

Pages 83-92: Azure Applique tablecloth in sky blue; Marigold Living. Calypso place mat, Kimono napkin in taupe, and Cocoa Wood Bracelet napkin ring in ivory; Deborah Rhodes. Jardin Indien dinner plate, salad plate, bread and butter plate, service plate, teacup and saucer, and Saphir Bleu salad plate; Bernardaud. Omega Horn five-piece setting by Capdeco; Gracious Style. Celeste clear Champagne glasses and Mia clear tumblers; Blue Pheasant. Medium Island Tray in tan and Island Wrapped glasses in natural; Amanda Lindroth.

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