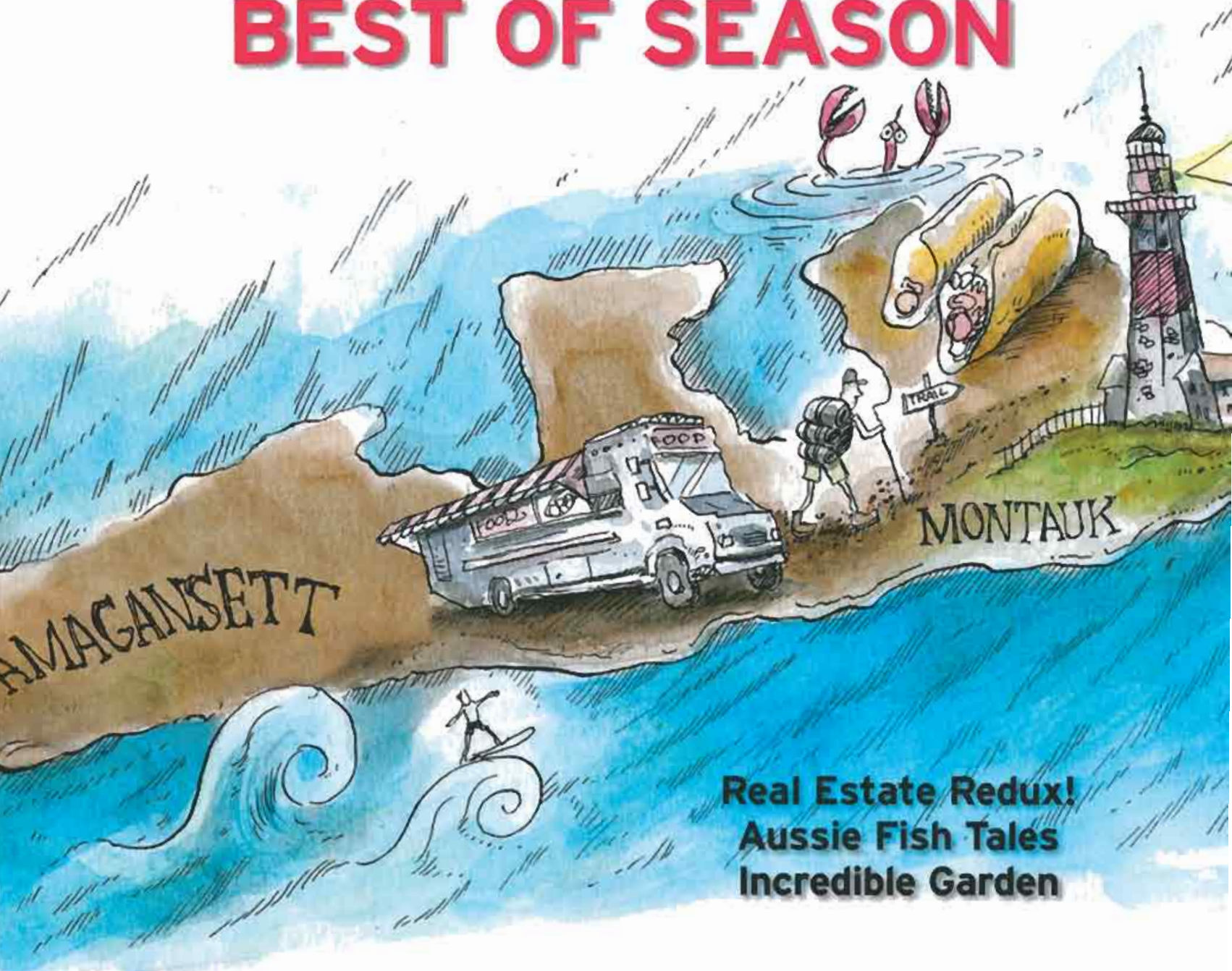


# HCG & G

Hamptons Cottages and Gardens

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## BEST OF SEASON



**Real Estate Redux!  
Aussie Fish Tales  
Incredible Garden**



JUNE 1 2008

HAMPTONS COTTAGES & GARDENS



AN AUSSIE COUPLE'S MOUTHWATERING **SUMMER** MEAL  
EXPLORING THE PERSONAL **OASIS** OF A PROMINENT LANDSCAPE DESIGNER  
A MAP LEADING TO THE HAMPTONS' **BEST** KEPT SECRETS  
RECONFIGURING A WAINSCOTT **GEM**  
AND PATTERN **PLAYS** IN A SHELTER ISLAND RETREAT



# *Aussie Fish Tales*

AN AUSTRALIAN WINE IMPORTER AND HER GRILLMEISTER PARTNER PUT  
ON A LAVISH SPREAD THAT'S MORE THAN JUST PRAWNS ON THE BARBIE!









**Something's Fishy** | Michelle Anderson preps her signature dish, salt-baked trout (pictured opposite). **Grillin' And Chillin'** | Peter Graves takes command of the grill (top left) while guests try selections from the wine cellar. Clockwise from left, Delia Pacifico, host Anderson, Betsy Piusan, Marc Becker, Alex Costa, Michelle Woods. **Daily Special** | Anderson posts her delicious menu (page 104) for the evening's festivities. **Bring Home the Bacon** | Grilled oysters (above) doused in chopped Irish back bacon and Worcestershire sauce start off the meal. **'Round We Go** | Cucumber rounds are topped with succulent lump crab (opposite) and topped with lemon aioli, avocado and a chipotle glaze. See Resources and visit [www.candypublications.com](http://www.candypublications.com) for recipes.



It was a fabulous summer meal. We were on a high deck under an imposing oak, overlooking a rivulet running into Peconic Bay. Our came color: salt shrimp. There were oysters doused in chopped bacon and cooked on the grill and a whole ocean trout from Tasmania presented in a thick salt. Meat-eaters dug into lamb burgers with mint relish. I saved room for the beet and arugula salad with fresh goat cheese and toasted macadamia nuts and for the hostess *piece de resistance*, Pavlova dessert.

You'd think this sumptuous meal would take days to assemble, but the Aussie couple who threw the party were the picture of calm all day. When it comes to summer entertaining, Australians keep things simple by focusing on dishes that are easy to assemble. Wine importer Michele Anderson and her longtime partner Peter Graves, the hosts of this particular outdoor blowout, both grew up in Sydney just steps from the beach.

"When we entertain, we still spend all day out boating or on the beach," says Anderson. "Early in the morning, I bike to yoga, and then afterwards do my shopping. After a little morning prep, I've got my whole day to play."

Anderson often cooks her signature salt-baked trout. "I'll place my order with Carrarella the day before, make sure I get a good six or seven pound fish," she says. Stuffed with lemon and rosemary, it makes a striking presentation. A guest is appointed to break it free with a hammer.

She often makes a whole lamb leg. "Lamb is a very important part of the Australian economy," says Anderson. "I grew up with it. Peter can grill a butterflied leg of lamb in 25 minutes. Or we'll whip up lamb burgers."









**Don't Forget the Stuffing** | Anderson fills the trout (above) with lemon and rosemary before creating the salt crust. **Blue Plate Special** | Succulent lamb burgers with mint relish (above right) satisfies the hungriest carnivore. **Oh, Sommelier!** | Anderson explains to her guests the fine points of the wines (right) imported by Wine Angel. **Night Takes Prawn** | A guest enjoys the macadamia nut oil-infused prawns (below right) fresh off the grill. **A Salty Tale** | Not only does the salt crust add flavor (below center), it helps lock in the juices for a particularly moist and delicious trout. **Barbie Dolls** | Not just your average shrimp on the barbie, these prawns (below left) have been basted with macadamia nut oil, lime and chilis prior to grilling. **Who Wants an Oyster?** | Anderson tempts her guests (opposite) with another of her grilled specialties. See Resources and visit [www.candgpublications.com](http://www.candgpublications.com) for recipes.















Anderson does the prep work for her parties in the morning. "The first thing I do," she says, "is make dessert." Pavlova, her specialty, is the taste of home for every ex-pat Australian. It's a simple dish, featuring meringue, whipped cream and fresh fruit. "Passion fruit is the classic," she says. "I also like to use blueberries, raspberries, currants and strawberries. It looks gorgeous on the table."

For several years now Anderson has imported small production Australian wines through her Wine Angel business. Recently she's debuted Morrabooka, her own label. The couple's wine cellar holds almost 1,500 bottles. "Even though Australian wine is my business, we do respect the United Nations in our cellar," she says. "We actually have as much Italian wine as Australian, and Burgundy, Northern Rhone and old Bordeaux from the 1970s."

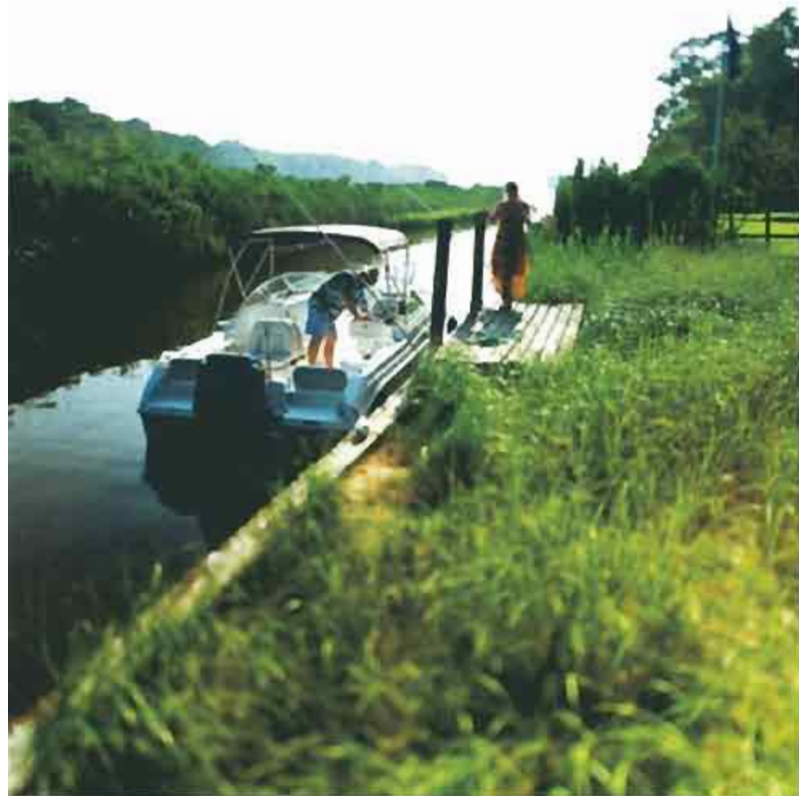
For her Aussie-themed feasts she serves wine she brings in herself. "The TaraWarra Estate chardonnay is perfect with Tasmanian trout," she says. "It's a Burgundian-style chardonnay from the Yarra Valley. It complements the trout, particularly if you serve it with Hollandaise sauce." When she's offering lamb she chooses Keith Tulloch Kester Shiraz, a flagship wine from the Hunter Valley. "I think shiraz and lamb are lovely counterparts."

When it comes time for cheese—a selection handmade in Tasmania—she likes to bring out her Morrabooka pinot noir. "It's from Victoria, the southernmost tip, one of the greatest pinot noir regions," she says. "The 2006 vintage has lovely acidity and fruit and particularly complements the triple cream cheeses."

With her grand Passion Fruit Pavlova finale, she reaches for Sauternes-style Keith Tulloch Botrytis Semillon. There is a whole sticky tradition in Australia. All good dinners end with sticky.

Once the wines have been brought up from the cellar, Anderson hands the reigns of the party over to her BBQ man, Graves, the consummate Aussie grillmeister, entertained his guests as he stood over the fire grilling up oysters, plump prawns and juicy lamb burgers. The dazzled dinner crew all stayed late and drank plenty, and finished up the bottle of sticky to its very last drops. G'd night mate! ♦

**Pavlovian Response** | Strewn with fresh berries and topped with whipped cream, Anderson's passion fruit Pavlova (pavlova) is an ex-pat Aussie's delight. **Bring It On** | More Wine Angel offerings (top left) make their way to the table. **All in a Day's Work** | Anderson and Graves (top right) enjoy some down time after providing their guests with an evening to remember. **Home Delivery** | Anderson and Graves unload the ingredients (left) for the feast to come. See Resources and visit [www.candgpublications.com](http://www.candgpublications.com) for recipes.





# Wines Down Under by Baroness Sheri de Borchgrave

BARONESS SHERI DE BORCHGRAVE'S AUSTRALIAN WINE SUGGESTIONS ARE PERFECT FOR ANY AUSSIE BBQ (SEE PAGE 104 FOR "AUSSIE FISH TALES")

WHAT'S ON THE MENU	WINE STYLE	RECOMMENDED AUSTRALIAN WINES	AUSTRALIAN REGION	\$
<ul style="list-style-type: none"> <li>• Nothing (looking for a refreshing aperitif)</li> <li>• Raw and Cooked Shellfish</li> <li>• Salads</li> </ul>	Crisp, Light Whites	<ul style="list-style-type: none"> <li>• Tempus Two Sparkling Pinot Noir Chardonnay</li> <li>• Moorilla Estate Riesling</li> <li>• Nepenthe Tryst (Semillon, Sauv Blanc, Pinot Gris)</li> <li>• Keith Tulloch Semillon</li> <li>• TarraWarra Tin Cows Sauvignon Blanc</li> <li>• Mirrabooka Unwooded Chardonnay</li> </ul>	SE Australia Tasmania Adelaide Hills  Hunter Valley Yarra Valley South Australia	25 25 15  25 18 14
<ul style="list-style-type: none"> <li>• Fish (grilled or roasted) and Poultry</li> </ul>	Richer Whites	<ul style="list-style-type: none"> <li>• Tempus Two Wilde Chardonnay</li> <li>• TarraWarra Estate Chardonnay</li> <li>• Tuck's Ridge Chardonnay</li> <li>• Tempus Two Pinot Gris</li> <li>• Per Diem Viognier</li> </ul>	Hunter Valley Yarra Valley Mornington Peninsula Victoria SE Australia	18 45 40 20 14
<ul style="list-style-type: none"> <li>• Dark Meat Fish (salmon or tuna)</li> <li>• Lunch or Warm Summer Night BBQ</li> <li>• Pasta</li> <li>• Cheese</li> </ul>	Lighter Reds	<ul style="list-style-type: none"> <li>• Mirrabooka Pinot Noir</li> <li>• Moorilla Pinot Noir</li> <li>• Nepenthe 'Tryst' Red (Tempranillo, Zinfandel)</li> <li>• Keith Tulloch Shiraz-Viognier</li> <li>• TarraWarra Estate Pinot Noir</li> <li>• Tuck's Ridge Buckle Single Vineyard Pinot Noir</li> </ul>	Victoria Tasmania Adelaide Hills Hunter Valley Yarra Valley Mornington Peninsula	14 25 15 30 50 70
<ul style="list-style-type: none"> <li>• BBQ and Grilled Veal, Lamb and Pork</li> </ul>	Spicier Reds	<ul style="list-style-type: none"> <li>• Keith Tulloch Kester Shiraz</li> <li>• Per Diem (Grenache, Cabernet Sauvignon, Mataro)</li> <li>• Mirrabooka Shiraz</li> <li>• TarraWarra Tin Cows Shiraz</li> <li>• Tempus Two Vine Vale Shiraz</li> </ul>	Hunter Valley Hunter Valley  South Australia Heathcote Barossa Valley	40 14  14 18 20
<ul style="list-style-type: none"> <li>• BBQ and Grilled Steak</li> </ul>	More Structured Reds	<ul style="list-style-type: none"> <li>• Hundred Tree Hill Cabernet</li> <li>• Sally's Paddock (Shiraz-Bordeaux Blend)</li> <li>• McGuigan Cabernet Sauvignon</li> </ul>	Pyrenees Pyrenees Limestone Coast	25 75 12
<ul style="list-style-type: none"> <li>• Desserts or Instead of Dessert</li> </ul>	Sweet Wines	<ul style="list-style-type: none"> <li>• Keith Tulloch Botrytis Semillon</li> <li>• Tempus Two Moscato</li> <li>• Pfeiffer Muscat</li> </ul>	Hunter Valley Hunter Valley Rutherglen	30 20 20