

# HCG & G

Hamptons Cottages and Gardens

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# SUMMER ENTERTAINING

# PAELLA PARTY!

At his parents' early-20th-century home in Bellport, interior designer Phillip Thomas salutes his South American heritage with friends and family, serving two different paellas, gazpacho, and Chile's famous cocktail, the pisco sour

PHOTOGRAPHS BY DOUG YOUNG

**Bountiful Goodness**  
Host Phillip Thomas asked chef Taylor Alonso, from the local restaurant the Bellport, to prepare two different paellas for his guests. The seafood version (THIS IMAGE) is topped with squid-ink rice. See Resources.





**Summer's In The Air**  
 (OPPOSITE) Lunch was served on the screened-in porch overlooking Bellport Bay. (THIS PAGE CLOCKWISE FROM TOP LEFT) Guests sipped on pisco sours while mingling in the garden. Radley, a chocolate Labrador Retriever, joined in on the fun. Sava and Roger Thomas, Phillip's parents, pose in front of their prized roses. Home-furnishings dealer Dennis Miller and Studium president David Meitus flank Thomas's childhood friend Jaime Foster Lee. Thomas (FAR LEFT) commissioned calligrapher Rory Kotin to create splatter-paint invitations (NEAR LEFT). "I love the spontaneity of the pattern and how you can see the artist's hand," he says. See [Resources](#).



**Fresh Start**  
 (OPPOSITE) A colorful crudit e platter from Hamlet Organic Garden in Brookhaven. (THIS PAGE TOP LEFT) Kotin also created menu cards for the appetizers, which included jam n serrano-wrapped melon (TOP RIGHT), baked escargots on artichoke hearts (FAR LEFT), and zucchini pizetta with Asiago cheese (NEAR LEFT). Guests then moved to the table for the first course, gazpacho (ABOVE). "What's better than a nice chilled soup in the summer?" says Thomas. "It's the perfect way to kick off a meal." See Resources.



**Nice And Breezy**  
 (TOP LEFT) Phillip Thomas, Jaime Foster Lee, Roger Thomas, Milan Hughston, and Michael Foster converse at one end of the table. After serving the paellas, including one made with chicken and chorizo (FAR LEFT), the chef presented a salad course with a variety of New York State cheeses (ABOVE). For dessert, guests devoured mango flan topped with chocolate and caramel (NEAR LEFT). Thomas sourced the stoneware plates, bowls, platters, and cups from Can Saló, a small shop he recently discovered in Cadaqués, Spain. "I purchased a variety of dishware that are all different, but complement one another," he says. "It's my new favorite store!" (OPPOSITE) The lunch was a worldly affair, but the location was all-American. See Resources.

