

cocktails and hors d'oeuvres FRESH GRAPEFRUIT-CAMPARI COCKTAILS
 ROSEMARY CANDIED ALMONDS CRISPED-PROSCIUTTO AND AVOCADO CROSTINI



SUNNY START The hilltop house offers spots for chatting over Campari cocktails, which Skow, center, makes with grapefruit the couple grow themselves (and a 1950s Juice-O-Mat). The drinks are served in 1960s glasses, above right, designed by Joe Colombo with off-center stems so they can be held in the same hand as a cigarette. Hors d'oeuvres—crostini with avocado, prosciutto, and cheese, and sweet-savory nuts—are offered on Manhattan pattern 1930s plates.