

# A VERY MERRY BAND

FASHION FILE



FOR A *FANTASY HOLIDAY FEAST*,  
HAUTE COUTURE IS PAIRED WITH  
A ONE-OF-A-KIND MENU BY A  
DARING YOUNG CHEF. SEASONAL  
MISCHIEF ENSUES.

*Photographs by Max Vadukul | Styled by Nicoletta Sanfaro*

**GARDEN TO TABLE**  
Daniel de la Falaise  
collected vegetables  
from Antwerp's green  
markets to create this  
meatless first course.  
**DIOR HAUTE COUTURE**  
DRESSES, HATS, AND  
EARRINGS (PRICES ON  
REQUEST)

**H**oliday traditions can feel familiar or startlingly exotic, depending on where you find yourself in the world, but there's one element you'll encounter as part of almost every celebration this season: the feast. Indeed, revelry and indulgence—in both eating and drinking—go hand in hand; they just might be the most ubiquitous aspects of the season.

With that in mind, *Town & Country* created a feast and a corresponding fashion fantasia for this issue the likes of which have never been seen before. The story was shot on location in Antwerp, Belgium, at the home of renowned interior designer Gert

Voorjans, who has worked on private homes around the world, as well as on Dries Van Noten flagships in Paris and Tokyo. A fantasy three-course meal was created by the chef Daniel de la Falaise (an Anglo-French nobleman who catered Kate Moss's wedding, if you were curious about his credentials) to reflect the best the season has to offer, and to tie into the moment's most astonishing clothes. The haute couture is offered alongside a menu that is also made to measure.

The first course, dubbed Garden to Table by de la Falaise, is a collection of vegetarian appetizers that complement the attire of the models posed around it. Each woman looks as though she has stepped out of one of the world's most gorgeous gardens and brought with her ingredients for his meatless mélange. Following that is the Hunters' Banquet, a mess of wild fare, from partridge and grouse to foraged mushrooms, ready to be consumed by a phalanx of huntresses as well as Voorjans himself. The finale is the sweetest course, a Faerie Tea Party comprising a flower-topped pavlova and rose-flavored macarons, and a trio of exotic sorbets. The models, joined here by Belgian singer Max Colombie, wear clothes that echo the colors of the confections in a room that could double as the world's most luxurious sweet shop. It may not be the holiday table any of us is used to, but there's no denying the charm of this one-of-a-kind winter wonderland. «



Garden to Table

Leek Artichoke, Fennel & Radish Confités  
Watercress & Parsley Mayonnaise

Carrot & Tarragon Soup

Physalis Peruviana, Berran & Pomegranate  
Crème Fraîche & Acacia Honey



Hunters' Banquet

Spit Roasted Partridge,

Pheasant & Grouse

Quince & Bay en Papillote

Wild Mushrooms with Rosemary, Garlic & Gingersed Pear  
Chestnuts poached in a light Game Broth  
Redcurrant & Horseradish Jelly

Faerie Tea Party

A Coleslaw Pavlova, topped with  
Hedgerow Berran  
& Strawberry Flowers

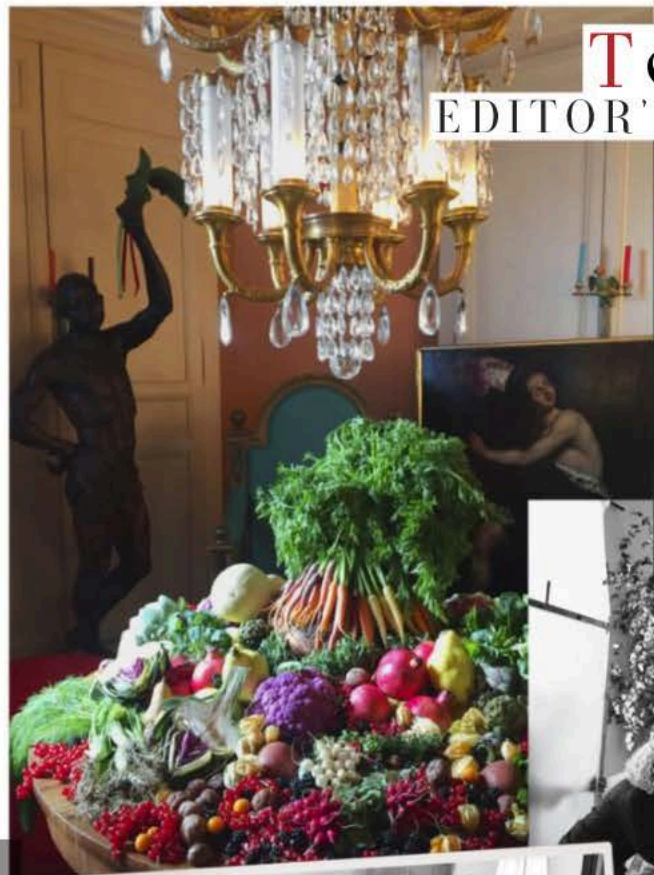
Pistachio & Rose Water Macarons  
Rose Petal, Yuzu & Mango Sorbets



# T&C

## EDITOR'S LETTER

**TABLE'S READY**  
*Town & Country* invited chef Daniel de la Falaise and interiors wizard Gert Voorjans to create one-of-a-kind holiday settings. We brought the haute couture to match.



## A FINE Frenzy

Christmas Eve has always been my family's night. My parents held a party at their house for almost 30 years, until my brother and his wife inherited the duties. I remember the parties, for sure—keeping my little cousins away from the closet where I knew my mother hid my gifts, keeping one particular guest away from where I knew my mother hid the extra Greek cookies—but I recall the days leading up to the event more clearly and, to be honest, even more fondly. There was cleaning and polishing, shopping and baking, frying and, yes, fighting, but in all of it there was excitement and anticipation of what would greet our guests as they came, most of them consistently for 30 years and counting, up the stairs and into the dining room. I recalled those heady days before Christmas as I began to receive texts and e-mails from *Town & Country's* creative director at large, Nicoletta Santoro, who

was preparing—along with a dream team of photographer Max Vadukul, interior designer Gert Voorjans, and chef Daniel de la Falaise—for our own holiday extravaganza (page 214). There they all were, making their selections in the food and fruit markets of Antwerp, or huddled over a table, adjusting candlelight and sugar cookies and haute couture. We did it, as we do every issue, all for you. Happy Holidays from all of us at T&C.

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MAX VADUKUL (BLACK-AND-WHITES, TABLE SETTING); MARYKATE BOYLAN (FOOD STILL); INGRID DEUSS (PORTRAITS)