

Town&Country

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Picnic Tips From a Pro

"A picnic is about keeping things loose and relaxed," says fashion designer **Cynthia Rowley**, who spends weekends in the Hamptons, dining outdoors as much as possible. Here, her advice for channeling that distinctly summertime vibe.

FAVORITE LOCATION: "There are a lot of beautiful nooks hidden between the bluffs on the beach near Montauk's 200-year-old lighthouse. It's a great place to decompress at the end of an action-packed day."

BEST PORTABLE POTABLE: "Il Prosecco, by Mionetto [\$5.99]. It's refreshing and light and comes in little 375-milliliter bottles. If you bring straws, you don't even need glasses." mionettousa.com.

ESSENTIAL SUPPLY: "A blanket I've brought home from one of my trips to far-away places—Mexico, Turkey, Morocco."

MENU STRATEGY: "Bring simple, fresh foods like fruit, which don't create a lot of waste to carry home. And everything has to taste delicious at room temperature. I don't fuss with foods that must be hot or cold."

BEST DON'T-BRING-ANYTHING-WITH-YOU PICNIC: On Playa Grande, near the Robert Trent Jones-designed golf course on the Dominican Republic's north coast. "Order grilled just-caught langoustines right on the beach. Vendors even bring you a table and chairs." M.T.



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