In the fashion world, a “capsule collection” consists of a few key items that are notably timeless in their design, usage and construction. But they are not basics. They are much more than the blue blazer or the single string of pearls. By their very definition they are fun, relaxed and often feature a distinctive update on a timeless classic.

Barry Goralnick began his career as an architect and has evolved into a notable designer of lighting, rugs and furniture. His distinctive designs are iconic for their versatility and unique design aesthetic. No single time period predominates. There is a blending of beloved periods with a sensibility of now. While every piece is unique, each possesses a common theme.

These styles are one-of-a-kind statement pieces that lend themselves to an individual eclectic design expression.

Goralnick explains his design philosophy: “No two people are alike, so no two rooms should be. Their home is an extension — and a unique expression — of their personal style. Today, the ultimate in success is living with ease — a casual glamour with a flair for the dramatic, but without all the drama.” Each piece in the collection is distinctive, yet plays well with others from within Vanguard and beyond.
Flower power comes to the living room with this large petal-like top. Inlaid with stone and wrapped in golden metal, the Norma Cocktail Table is like jewelry for the home.

**Features**
- Unusual top adds drama to a seating group
- French Brass metal adds pizzazz to a room
- Rich inlaid Agaria marble is easy to live with (no coasters needed)

**Pairs well with... BRANDY ALEXANDER**

1 oz. brandy  
1 oz. dark crème de cacao  
1 oz. heavy cream  
Pinch of freshly grated nutmeg  

Shake the brandy, crème de cacao, and cream with ice; then strain into a chilled cocktail glass. Garnish with a pinch of nutmeg.
The narrow Josephine Console features a wooden bamboo frame with fretwork side panels. It is ideal for foyer or hall and mixes well with other Josephine elements in this collection.

Features
- Wooden bamboo frame with fretwork side panels
- Spacious top to display books or accessories
- Personalized finish options

Pairs well with... ROSA AMARGO
1 1/2 oz. mezcal
1/2 oz. Combier Pamplemousse Rose grapefruit liqueur
1/2 oz. French blanc vermouth (preferably Dolin)
1/2 oz. Campari
1 grapefruit twist
Ice

In a mixing glass, combine the mezcal, grapefruit liqueur, vermouth and Campari. Fill the glass with ice, stir well and strain into a chilled martini glass or coupe. Pinch the grapefruit twist over the drink and discard.
The Josephine Ottoman is ideal for coastal or urban living. The versatile seat was inspired by a Robsjohn-Gibbings take on classic Chinese Chippendale design. A pair of ottomans are perfect for the foot of the bed or in front of a fireplace.

**Features**
- Wooden bamboo shaped base with tight upholstered top
- Slight, elegant curve at base of leg
- Personalized finish options

**Pairs well with. . . TANGLED UP**
2 oz. oloroso or cream sherry
1/4 oz. Suze
Ice
4 oz. bitter lemon soda or San Pellegrino Limonata
1 spiral-cut lemon twist for garnish

*In a chilled highball glass, mix the sherry and Suze. Add ice and stir well. Stir in lemon soda and garnish with lemon twist.*
The George Nesting Tables are the ultimate in flexibility and storage. Tall metal sabots add a resplendent flair. These versatile tables are perfect for casual entertaining.

**Features**
- Tables can be stacked, pulled apart or used separately
- Polished stainless steel metal accents on legs and drawers
- Two drawers on front surface for hiding the remote
- Glass shelf with metal edge on smallest table
- Personalized finish options

**Pairs well with... LAVENDER BEES KNEES**
- 2 oz. Botanist gin
- 3/4 oz. lavender syrup
- 1 oz. freshly-squeezed lemon juice
- Lavender sprigs or honeycomb, for garnish
- Ice

Combine gin, syrup and lemon juice in a cocktail shaker with ice. Shake until cold and pour into a rocks glass. Garnish with lavender sprigs or honeycomb.
This banquette-inspired sofa will make you feel like you are sitting at the Brown Derby or at Romanoff’s. The drama of the Veronica Sofa is in the details. Standard with two 21” throw pillows.

**Features**
- Classic shape with T-cushion
- Comfortable, tight channel back with buttons
- Optional nail trim around base
- Tapered wooden legs
- Personalized finish options

**Pairs well with... SORORITY HOUSE**
6 oz. (3/4 cup) apple cider
6 oz. (3/4 cup) pumpkin beer
1 cinnamon stick

*Fill a glass with apple cider, followed by beer. Pop in a cinnamon stick.*
Inspired by the geometry of a Nautilus shell, the spiral form of the Spencer Cocktail Table creates structure with beautiful chambers for books or accessories.

**Features**
- White oak solids and veneers
- Wood base with metal accents on the tops of “blades”
- Satin Brass hardware details evoke Cartier jewelry
- Large 48” round glass top
- Personalized finish options

**SPENCER COCKTAIL TABLE**

G200C | Diameter 48 H 18.5

**Pairs well with... AVO-RITA**

| 1 1/2 oz. 1800 Silver tequila | 3/4 oz. Cointreau |
| 1/2 oz. lime juice | 1 1/2 oz. agave nectar |
| Half a ripe avocado | 2-3 sprigs of cilantro |
| Kosher salt/celery salt, for rim* | Lime wedge, for garnish |

*Salt Rim*: In a small bowl, mix 1 teaspoon celery salt with 4 tablespoons Kosher salt. Wet rim of Margarita glass with lime wedge and dip into salt mixture. In a mixing glass, muddle the avocado with lime juice and agave nectar. Add tequila and Cointreau. Top with ice and shake vigorously. Strain into ice-filled, salt-rimmed glass. Garnish with lime wedge.
The Leda Chair and Ottoman are a stylized take on the classic wing chair. Perfect in pairs flanking a fireplace, sleek curved arms and exaggerated height add drama in spaces with high ceilings or lofts.

Features
- Sleek curved arms and lightly tapered legs — perfect height for iPad/tablet comfort
- Matching ottoman for long nights of back-to-back movie watching
- Personalized finish options

Pairs well with... CAHÉ PACIFICO
1 1/2 oz. Partida Blanco tequila
1/2 oz. coffee liqueur
4 oz. freshly-brewed hot coffee
3 bar spoons of cinnamon and sugar mixture (4 parts granulated white sugar to 1 part ground cinnamon, mixed together)
Heavy cream
Cinnamon stick

Add tequila and coffee to a warm glass. Mix in the cinnamon-sugar mixture. Float heavy cream on top of coffee. Garnish with a sprinkle of cinnamon-sugar on top and a cinnamon stick.
The Jean-Paul Martini Table cantilevers in a flowing curve that mimics falling water. The airy metal base curves and swerves, culminating at the top with smoked glass or optional Artisan Mirror Glass surrounded by brass. This table surprises with its structure and panache.

**Features**
- Jean Paul Brass metal table with inset round top
- Smoked glass top or optional Artisan Mirror Glass finish

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**Pairs well with... FRENCH MARTINI**

2 cups fresh pineapple juice
2-1/2 cups vodka
1/4 cup vermouth
2 tsp. raspberry liqueur (preferably Chambord)

*Pour all ingredients into a tall bar glass. Shake with ice, pour into a cocktail or martini glass, and serve.*
A contemporized club chair, the Gary Chair is low slung for slouchy comfort. The concave front seat rail of the chair fits perfectly with the convex shape of the ottoman to create a yin yang harmony.

Features
• Loose cushion seat and back
• Gently curved arms — perfect height for iPad/tablet comfort
• Classic tapered legs
• Personalized finish options

Pairs well with... PINA FUMADA
50 ml. mezcal
20 ml. velvet falernum (lime and clove liquor)
25 ml. lemon juice
25 ml. pineapple juice
20 ml. acacia honey
Soda water to top
Crushed ice
Lemon wheel and pineapple leaf, for garnish

Mix ingredients in glass and shake. Strain into a large glass filled with crushed ice. Garnish with a lemon wheel and pineapple leaf.
The sculptural detail of the Stewart Martini Table’s elegant base was inspired by a Brancusi sculpture — evoking a sense of a bird in flight.

Features

- Sculptural metal base with round glass top
- Warm Patina brass base
- Perfect for living room or great room

Pairs well with... MEXICAN MARTINI

2 oz. tequila
2 oz. lemon-lime soda
1 oz. fresh-squeezed lime juice
1 oz. fresh-squeezed orange juice
Splash of olive juice
Coarse salt (for rimming glass)
1 oz. orange liqueur (such as Cointreau or Triple Sec)
Pimiento-stuffed green olives (manzanillas), for garnish

Measure tequila, soda, orange liqueur, lime juice, orange juice and olive juice into a shaker filled with ice. Shake and strain into salt-rimmed martini glass. Garnish with a skewer of olives.
From bangle to bourbon, the Bracelet Martini Table was inspired by the iconic stacking Elsa Peretti bracelets made famous during the 1970’s. This table is inspired by Goralnick’s iconic Bracelet Lamp for Visual Comfort.

Features
- Shaped cylindrical base with round glass top
- Bracelet Brass base
- Perfect next to a club chair or sofa

Pairs well with... SPARKLING GIMLET
2 Tbsp. sugar 2 Tbsp. hot water
2 cups chilled vodka Ice
2 1/4 cups chilled sparkling water
1/4 cup plus 2 Tbsp. yuzu juice
2 cups lightly packed mint leaves, plus small sprigs for garnish
1 1/2 cups lightly packed basil leaves, plus small sprigs for garnish
1 cup thinly sliced English cucumber, plus 8 spears for garnish

In a small bowl, whisk sugar with hot water until dissolved. In a pitcher, muddle mint and basil leaves with sliced cucumber and sugar syrup. Stir in yuzu juice, vodka and sparkling water. Serve in ice-filled Collins glasses garnished with small sprigs of mint and basil and a cucumber spear.
Inspired by a 1960’s sculpture, the Selene Martini Table reflects the inverted sensuous silhouette of a woman’s body. This table is a version of Goralnick’s lamp for Visual Comfort.

Features
- Selene Brass frame with four supports for round glass top
- Perfect for drinks next to a chair
- Optional Artisan Mirror Glass finish on top

Pairs well with... MANGO & ELDERFLOWER RITA
10 oz. frozen mango
1/2 cup tequila
1/4 cup fresh lime juice
3 Tbsp. elderflower liquor or triple sec
1/4 cup cold water

*Purée mango in a blender with tequila, elderflower liquor, lime juice and water until smooth. Divide between 4 glasses and serve.*
Drawing inspiration from a 1940’s fire screen, the Yves Martini Table features delicate curved metalwork with decorative finials.

Features

• Beautiful open grillwork
• Finials that resemble plumb-lines
• Yves Brass metal base with square glass top

Pairs well with... FROBISHER

2 oz. Plymouth gin
3/4 oz. rosé vermouth
1/4 oz. Luxardo maraschino liqueur
Orange-peel twist
1 maraschino cherry
Ice

Stir gin, vermouth and maraschino liqueur in a cocktail shaker. Add ice and stir again until the drink is chilled. Strain into a martini glass and squeeze the orange peel over the cocktail; discard the peel. Garnish with maraschino cherry.
The Montgomery Martini Table features a crescent-shaped gallery top evocative of the phases of the moon. It is a chic combination of mirror, marble and brass.

**Features**
- Telescopic shaft adjusts to fit the height of chair arm or sofa
- French Brass metal with black marble base
- Plain mirror top with optional Artisan Mirror Glass finish

**Pairs well with... AVIATION**

4-1/2 oz. gin  
1-1/2 oz. lemon juice  
1-1/2 oz. maraschino liqueur  
1 maraschino cherry for garnish  
Ice

Add all ingredients into cocktail shaker filled with ice. Shake well and strain into cocktail glass. Garnish with a cherry. Serves two.
Inspired by Gothic arches, the Rudolph Martini Table is a modern nod to 20th century structures like the St. Louis Arch. It features sensual parabolic legs as well as hexagonal top options.

Features

- Small six-legged table with hexagonal shaped top
- Geometric bone top or optional Artisan Mirror Glass finish
- Personalized finish options

Pairs well with... ESPRESSO MARTINI

50 ml. Grey Goose vodka
35 ml. coffee liqueur
1 shot (25 ml.) of espresso
Ice

Pour vodka, coffee liqueur and espresso into cocktail shaker. Fill a martini glass with ice to chill, and then fill cocktail shaker with ice as well.
The Françoise Bar Cart was inspired by a 1950’s French piece. It is an ambulatory bistro on wheels. Don’t get up; we’ll bring libations to you. Cart includes spinning bottle-ring for easier access to liquor. Coordinating martini table for hors d’oeuvres or drinks.

**Features**

- Françoise Bronze metal frame with glass top and shelf
- Swivel wine bottle rack
- Four supports with space-age shapes
- Four casters for easy rolling

**Pairs well with... LADY MARMALADE**

1/4 oz. absinthe  
1 oz. vodka  
1 oz. French blanc vermouth, such as Dolin  
1/2 oz. ginger liqueur (preferably Domaine de Canton)  
1/4 oz. chilled verjus  
1 tsp. grenadine (preferably homemade)  
Ice

*Rinse a chilled coupe with the absinthe; pour out the excess. In a mixing glass, combine vodka, vermouth, ginger liqueur, verjus and grenadine. Fill the glass with ice and stir well. Strain into the prepared coupe.*
The base of the Luise Rectangular Bench was inspired by a version of an “unraveled Greek Key.” Its unique design blends classic with modern. Highly versatile, it is ideal for the foot of the bed or foyer.

Features
- Tailored box cushion
- Wood base and stretcher with geometric details
- Personalized finish options

**Pairs well with... RUM PUNCH**
- 80 mint leaves, torn or thinly sliced
- 8 oz. light rum
- 8 oz. aged rum
- 8 oz. fresh orange juice
- 8 oz. mango nectar or juice
- 4 oz. pineapple juice
- 8 pineapple wedges
- Ice

In a pitcher, combine all of ingredients except the ice and pineapple wedges and refrigerate until chilled, about 2 hours. Stir well and serve over ice in red wine glasses. Garnish each drink with a pineapple wedge.
The Cary Hall Chest is an elegant metal cabinet featuring Asian-inspired fretwork and is perfect for narrow hallways, foyers or as a mini-bar cabinet.

Features

- Mirrored doors and end panels behind fretwork add drama and dimension
- French Brass metal frame and tapered feet
- Simple metal door pulls
- Two glass shelves inside for storage

**Pairs well with... THE SALTED NEGRONI**

1 1/2 oz. Boodles gin  
3/4 oz. sweet vermouth  
3/4 oz. Campari  
1 oz. grapefruit juice  
2 oz. soda water  
Sea salt  
Grapefruit peel, for garnish

Quickly shake gin, vermouth, Campari, grapefruit juice and a small pinch of sea salt in a cocktail shaker. Strain into a Collins glass over ice and soda water. Add another small pinch of sea salt and garnish with long grapefruit peel.
The Audrey Chair is a curvy game chair with an exaggerated back that hugs the body like a bucket seat. It works in the dining room, game room or as a pull-up chair in the living room.

Features
- Stylized volute arms
- Tight seat and gently curved back
- Sexy legs, X stretchers and casters
- Personalized finish options

Pairs well with... PURPLE JESUS
1 part ginger ale
1 part grape juice
1 part grain alcohol
1 part vodka

Add ice and look out!
The unusual asymmetrical design of the Josephine Etagère is both functional and sculptural. The wooden bamboo frame combines classic Chippendale style with a modern aesthetic. The étagère mixes well with other Josephine elements in the collection.

Features
- Wooden bamboo frame with fretwork side panels
- Stationery wood shelves in varied widths
- Personalized finish options

Pairs well with... GRANDY’S BRANDY

2 oz. pisco
2 oz. fresh Granny Smith apple juice
1/2 oz. fresh celery juice
2 tsp. honey mixed with 1 tsp. water
1/4 oz. fresh fennel juice
2 oz. chilled club soda
1 celery stalk, for garnish
Ice

In a cocktail shaker, combine pisco, apple and celery juices, honey and fennel juice. Fill the shaker with ice and shake well. Strain into a chilled, ice-filled Collins glass. Stir in club soda and garnish with celery stalk.
Inspired by 1950’s French design, the Françoise Martini Table features a streamlined design with serving shelves on top and bottom. Metal casters make it a portable way for serving drinks and hors d’oeuvres right to your guests.

Features
• Françoise Bronze metal frame
• Two black glass shelves
• Oval shaped top handle and three casters for easy rolling
• Metal frame edges make sure drinks don’t slide

Pairs well with... CUCUMBER MINT MARTINI
2 oz. vodka
1 oz. simple syrup
3/4 oz. fresh lemon juice
3 slices peeled English Cucumber
Mint

Muddle all ingredients together, add ice and shake in cocktail shaker. Strain into a chilled martini glass and garnish with a cucumber slice.
The Greta Chair is an updated version of a Louis XV barrel chair with a wooden base and tapered legs. Elegant yet relaxed, it works well in formal and casual settings.

Features
- Curved back for enveloping comfort
- Fully upholstered with wooden base and tapered legs
- Personalized finish options

Pairs well with... THE PERSIAN PRINCESS
Slightly crushed ice
1 oz. vodka
1 oz. gin
1½ oz. rose sherbert (available at Middle Eastern grocers)
1½ oz. sour cherry juice
0.3 oz lemon juice
1/2 tsp. finely grated lemon zest

Place ice into a cocktail shaker; then add all ingredients in the order they appear. Shake, then pour though a fine strainer into a cold martini glass. Garnish with dry or fresh edible rose petals.
Inspired by a 1960’s lamp design, the Vittorio Martini Table is a direct descendent of the space age combustion of furniture and physics.

Features
- Metal stalagmites and stalactites terminating in small beads
- Brass and Polished Nickel base
- Round Banswara marble top

**Pairs well with... JOHN COLLINS**
3 parts Gin  
2 parts freshly-squeezed lemon juice  
1 part simple syrup  
4 parts soda water  
Dash of Angostura bitters  
Ice

*Pour all ingredients directly into highball glass filled with ice. Stir gently. Garnish. Add a dash of Angostura bitters.*
Screens in mid-century homes inspired the delicate fretwork of the Brett Martini Table. Overlapping ovals create a sense of architecture.

**Features**
- Grillwork in curved modernist forms
- Brett Nickel base with round Agaria marble top
- Versatile as a lamp or accent table

**Pairs well with...** STINGER

5 cl. cognac
2 cl. white crème de menthe
Ice

*Pour cognac and crème de menthe in a mixing glass with ice. Stir and strain into a cocktail glass. May also be served on the rocks in a rocks glass.*
Mixed metals in uneven stripes add a sense of surprise to the playful Hedy Martini Table. Inspired by Eileen Gray classics, it is updated with a sense of visual flair and modern whimsy.

**Features**
- Glass top held in place by a Polished Nickel disc
- Metal stem features multiple sized bands
- Mixture of Brass and Polished Nickel
- Perfect for drinks or nibbles

*Pairs well with... DEEP PURPLE REPRISE*

<table>
<thead>
<tr>
<th>6 Concord grapes</th>
<th>2 shiso leaves</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 oz. simple syrup</td>
<td>1-3/4 oz. tawny port</td>
</tr>
<tr>
<td>1 1/2 oz. Lillet rouge</td>
<td>2 oz. chilled club soda</td>
</tr>
<tr>
<td>3/4 oz. French blanc vermouth, such as Dolin</td>
<td></td>
</tr>
<tr>
<td>3 ice cubes, plus crushed ice for serving</td>
<td></td>
</tr>
</tbody>
</table>

*In a cocktail shaker, muddle grapes and 1 shiso leaf with simple syrup. Add port, Lillet, vermouth and ice cubes. Shake well and fine-strain into a chilled, crushed-ice-filled rocks glass. Top with club soda and garnish with remaining shiso leaf.*
The Maurice Martini Table is a contemporary twist on Neoclassic columns. Delicate paired legs with exaggerated metal sabots stand on tip-toe, like a ballerina dancing to *An American in Paris*.

**Features**
- Round wood top
- Slender paired wooden legs
- Unique metal cast sabots in Brass finish
- Personalized finish options

**Pairs well with… FLAMING S’MORE MARTINI**

<table>
<thead>
<tr>
<th>1 oz. cream de cacao</th>
<th>1 oz. marshmallow vodka</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 oz. irish cream</td>
<td>1 oz. heavy cream</td>
</tr>
<tr>
<td>1 tsp. chocolate syrup</td>
<td>1/4 cup crushed graham crackers</td>
</tr>
<tr>
<td>1 roasted marshmallow</td>
<td>Ice</td>
</tr>
</tbody>
</table>

*Rim martini glass with chocolate syrup. Coat in graham cracker crumbs. Combine cream de cacao, vodka, irish cream and heavy cream in a shaker over ice. Strain into martini glass and garnish with a toasted marshmallow.*
Flower power comes to the living room with this petal-like top. Inlaid with Agaria marble and wrapped in golden metal, the Norma Martini Table is like jewelry for the home.

**Features**

- Unusual top adds drama to a seating group
- French Brass metal adds pizzazz to a room
- Rich inlaid Agaria marble is easy to live with (no coasters needed)

**Pairs well with... SPICED COSMO**

1 oz. cranberry purée  
1/4 oz. agave nectar  
1/4 oz. Thomas organic ginger apple liqueur  
1/4 oz. Pimento Dram (allspice liqueur)  
2 oz. Absolut ginger/apple

Shake with ice and strain into a martini glass. Garnish with an orange twist.
Inspired by a Buckminster Fuller design made popular in the 60’s, this erector set becomes a table. The Olivia Martini Table’s radiating geometric lines and a gorgeous top of inlaid Agaria marble create sculpture as much as table.

Features
- Octagonal inlaid Agaria marble top
- Warm Patina Brass base is structural, but light

Pairs well with... MOSCOW MULE
3 muddled lime wedges
1.5 oz. vodka (El Centro uses Absolut Orient Apple)
1.5 oz. ginger-chili simple syrup
Modelo Especial Beer or other neutral beer
Ice

Muddle lime wedges in a pint glass. Add the chili-ginger simple syrup and vodka. Fill with ice and shake vigorously. Top with beer and stir to blend. Note: you can also substitute the vodka with tequila, should that be your preference.
Inspired by a bed designed for Sly Stallone in the 1970’s, this modern acrylic and brass Dean Side Table brings suave back to the room. Airy and transparent, it’s almost invisible and makes a perfect companion for the living or bedroom.

Features
- Acrylic frame with square glass top
- Brushed Brass base and structural elements
- Excellent as an occasional table or nightstand

Pairs well with... HONEY BEE MARTINI
1 Tbsp. lemon juice
2 oz. Skinny Girl Island Coconut vodka (or your favorite vodka)
2 oz. water
1 Tbsp. lavender honey (or any pure honey)
Fresh lemon wedges
Lavender sprigs
Ice

Chill martini glasses. Combine all ingredients in a cocktail shaker with ice. Shake vigorously so the honey combines well. Strain into martini glasses. Garnish with lemon wedges and lavender sprigs.
The Josephine Mirror reflects Asian influence rendered in a French shape. Its curvy vertical form is ideal over a console or vanity.

Features
- Wooden bamboo forms create the mirror border
- Unusual shaped mirror glass
- Personalized finish options

Pairs well with... DARK AND STORMY
2 oz. dark rum (preferably Gosling’s)
1/2 oz. fresh lime juice (optional)
1 candied ginger slice
3 oz. chilled ginger beer
Lime wheel
Ice

Fill a cocktail shaker with ice. Add rum and lime juice and shake well. Strain into an ice-filled Collins glass. Stir in ginger beer. Skewer the ginger slice and lime wheel and garnish the cocktail.
Classic modern meets Asian revival in this functional desk disguised as a Parsons table. The Josephine Desk mixes well with other Josephine elements in this collection.

**Features**
- Small wood writing desk
- Two flush pencil drawers
- Side panels in wooden bamboo fretwork
- Personalized finish options

**Pairs well with... THE BEET UP**
2 oz. blanco tequila
1 oz. fresh beet juice
3/4 oz. simple syrup
1/2 oz. fresh cucumber juice
1/2 oz. fresh lime juice
1 cucumber ribbon, for garnish
Ice

In a cocktail shaker, combine all ingredients except ice and cucumber ribbon. Fill with ice and shake well. Strain into a chilled, ice-filled rocks glass and add cucumber ribbon garnish.
The Josephine Bench is ideal for coastal or urban living. The versatile seat was inspired by a Robsjohn-Gibbings take on classic Chinese Chippendale design. The bench is perfect for the foot of the bed or in front of a fireplace.

Features

- Wooden bamboo shaped base with tight upholstered top
- Slight, elegant curve at base of leg
- Personalized finish options

Pairs well with... TANGLED UP

2 oz. oloroso or cream sherry
1/4 oz. Suze
4 oz. bitter lemon soda or San Pellegrino Limonata
1 spiral-cut lemon twist for garnish
Ice

In a chilled highball glass, mix the sherry and Suze. Add ice and stir well. Stir in lemon soda and garnish with lemon twist.
Inspired by a Buckminster Fuller design made popular in the 60’s, this erector set becomes a table. The Olivia Cocktail Table’s radiating geometric lines and a gorgeous top of inlaid Agaria marble in a mosaic pattern create sculpture as much as table.

Features
- Octagonal inlaid Agaria marble top in a mosaic pattern
- Warm Patina Brass base is structural, but light, to showcase carpets
- Commodious size for larger rooms

Pairs well with... ORANGE CRUSH
2 cups ice cubes, or as needed
2 oz. orange-flavored vodka
1 oz. triple sec liqueur
2 Valencia oranges, juiced
1 splash lemon-lime soda
1 slice orange

Fill a pint glass with ice cubes. Pour orange-flavored vodka, triple sec and orange juice over ice; top with lemon-lime soda. Mix well and garnish with orange slice.
Where sophistication isn’t formal.
And glamour is effortless.

Where entertaining is easy.
And stress simply pours away.

Where good times are precious,
but the furnishings aren’t.

Where no two days — or rooms —
are ever the same.