

OCEAN HOME™

THE LUXURY COASTAL LIFESTYLE MAGAZINE
December 2014 + January 2015

The Next Wave

COASTAL TRENDS 2015 | ARCHITECTURE • INTERIOR DESIGN • KITCHENS • BATHS
FURNITURE • OUTDOOR LIVING • POOLS AND MUCH MORE

EXCLUSIVE!
See inside
this stunning
private home
on Mustique
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+ Luxury Travel and Real Estate



A Nova Scotia masterpiece by leading architect Alexander Gorlin.

OCEAN HOME TRENDS 2015

It's a given that savvy ocean homeowners follow their own innate and refined design aesthetics rather than any passing trend or fashionable fad. As we all know, however, contemporary coastal home design is a fast-moving and constantly evolving business with talented architects, interior designers, landscape architects and dedicated artisans creating new and exciting ideas and ways of doing things that improve all our lives. For this special Trends 2015 edition, we asked some of America's finest coastal designers to look into their crystal balls and predict what's in store for us in the coming year. Their forecasts make for fascinating reading,



Me with Zhanna Drogobetsky, owner of the trend-setting Casa Design Boston.

offering a unique window to an array of clever and inventive concepts that will shape coastal lifestyles in 2015 and beyond. This edition also embarks on its annual "Wanderlust" sojourn, visiting spectacular and exotic islands and destinations from Mustique and Mauritius to Venice, all of which will surely be trending very soon on your ultimate vacation bucket list.

Andrew

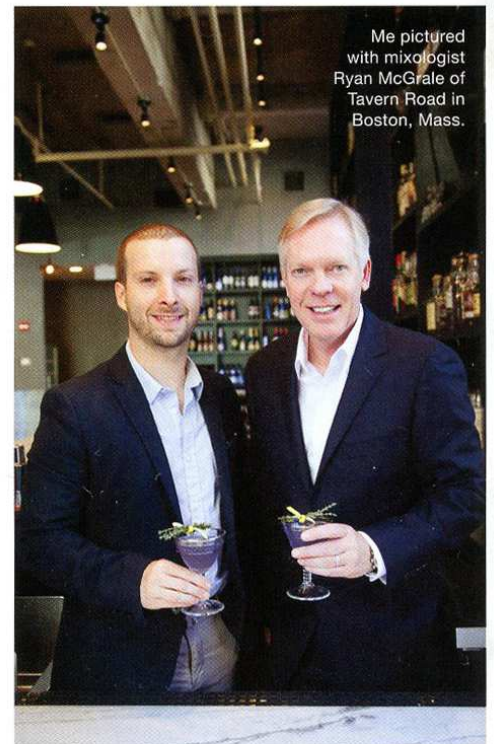
Andrew Conway

Editor

aconway@oceanhomemag.com

THE WRITE STUFF

Congratulations to Paul Rubio, a long-time and regular contributor to *Ocean Home* and a winner in this year's highly coveted Lowell Thomas Travel Journalism Competition, sponsored by the Society of American Travel Writers Foundation. Rubio placed in the "Short Work on Travel" category for "Secret Saba," published in our December/January 2014 issue, with one of the judges commenting: "I had never heard of this Caribbean island before, but this article makes me want to go, and explains why it's such a cool place. I want travel journalism to tell me about things that I don't know, and this does that."



Me pictured with mixologist Ryan McGale of Tavern Road in Boston, Mass.

A TOAST TO THE HOLIDAYS

My thanks to Ryan McGale, one of America's top mixologists and beverage director at the excellent Tavern Road restaurant in Boston, Mass., who not only created a delicious holiday cocktail for this edition's Entertaining feature (Page 28) but also graciously named it the "Ocean Home." I, for one, will be making it during the upcoming season, and will raise a toast to all our readers in wishing you a safe and joyous holiday season surrounded by loved ones, and a prosperous 2015.

We'd love to hear from you. Send your ideas and comments to editor@oceanhomemag.com or visit oceanhomemag.com

✚ Cast your votes for the Platinum List 2015 Readers' Choice Awards now at oceanhomemag.com/platinumlist/

SHAKEN NOT STIRRED

FOUR LEADING COASTAL MIXOLOGISTS CREATE STYLISH COCKTAILS FOR YOUR HOLIDAY PARTY

words by **Andrea Collins**



DEEP BLUE TEA

WENDY HEILMANN
PEBBLE BEACH RESORTS, MONTEREY

pebblebeach.com



- 2 ounces Deep Eddy Sweet Tea Vodka
- 1/2 ounce blueberry simple syrup
- 1/2 ounce lemon juice
- 1 ounce club soda
- 4 fresh mint leaves
- Lemon slices for garnish

Muddle the mint with the blueberry simple syrup in a cocktail shaker. Add ice and the rest of the ingredients and shake vigorously. Pour into a Collins glass and garnish with a lemon wheel.



WAVE WHISPERS

JACK ARAQUE
THE METROPOLITAN BY COMO, MIAMI

comohotels.com



- 4 fresh raspberries
- 4 mint leaves
- 2 ounces coconut mix (milk and cream)
- 1 ounces peach schnapps
- 1 1/2 ounces Dry Fly gin
- Splash of lime juice
- Splash of Cointreau

Muddle 3 raspberries, mint leaves with the lime juice in a cocktail shaker. Add the coconut mix, peach schnapps, Dry Fly Gin, Cointreau and Peach bitters with 1 or 2 ice cubes and shake hard. Strain cocktail into a brandy glass and add crushed ice. Garnish with 1 raspberry and 2 mint leaves.



A GIFT FOR YOU

JENNIFER BRYANT CHONG
THE CLUB AT KUKUI'ULA, KAUAI

kukuiula.com



- 2 ounces Kauai Koloa coconut rum infused with Kukui'ula cinnamon
- 1/2 ounce Kauai honey syrup
- 3 ounces fresh grapefruit juice
- 1/2 ounce hibiscus syrup

Place all ingredients in a shaker, shake with ice and pour into a wine glass. Garnish with a rosemary sprig and hibiscus bloom.



OCEAN HOME

RYAN MCGRALE, TAVERN ROAD, BOSTON

tavernroad.com

Inspired by the Blue Moon of the early 1900s (later known as the Aviation) – our very special Ocean Home is McGrale's modern spin on an old classic. "The cocktail is refreshing, floral, sweet, sour, elegant and, most importantly, balanced," he says. "Perfect for drinks on an ocean home deck during the holiday season."

- 2 ounces gin
- 3/4 ounce fresh lemon juice
- 1/2 ounce Creme de Violette
- 1/4 ounce simple syrup
- 1/2 teaspoon of thyme (leaves removed from stem)

Shake all ingredients with ice. Double-strain (using a Hawthorne through a tea strainer) into a pre-chilled cocktail glass. Garnish with three sprigs of thyme tied with a lemon string.

