Happy New Year-2017!!

Am I the only one, but doesn't it seem like the turn of the century was just a few years ago???? Happy New Year~~wow, 2017!

Yesterday, we celebrated New Year's Eve with a late afternoon dinner with family and friends. We began the day with a walk to the Fiesta Bowl parade, which starts just down the street from us. Thankfully the rain held off until after the parade..

We returned home and started our feasting with an apple cider mimosa~~ which surprisingly was quite yummy! My son made mussels in white wine and dunking soft French bread in the broth was the best part. A small charcuterie tray kept us satisfied until dinner.



I chose a gold-theme this year for the dinner table \sim mostly to match the Champagne Cake made by my son (he loves to cook and

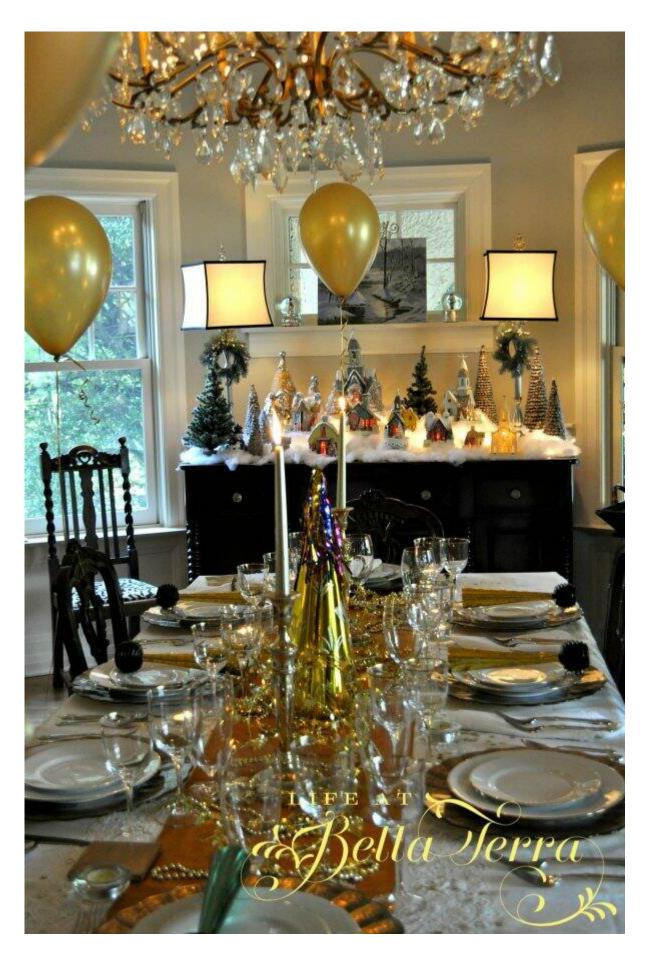
takes full advantage of it while home from college!!!) The chargers are from <u>Lesley Roy.</u>



The dishes are simple white with a gold edge from Pottery Barn. Flatware is Wallace Napoleon Bee (with gold accents) that I purchased from Horchow.







The dinner menu was Chicken Breasts Sauteed in Apple Cider (from the Nordstrom Family Table cookbook), brussels sprouts

(cooked the Trader Joe way with maple syrup, olive oil and pomegranates) and a simple kale salad with mandarin oranges and pine nuts.

Ah, dessert....the Golden Champagne Celebration Cake.



The cookbook, <u>Layered</u>, by Tessa Huff, is dog-eared as we have used it so much lately. The goal is to bake every cake in the

book and we are well on our way. A pure, buttery, vanilla cake with champagne buttercream~~with gold sanding sugar was truly spectacular.

Wishing you a very happy and healthy New Year. I hope 2017 is filled with joyful moments with family and friends.

Mary