Talent Show
"At Red Rooster, we hold an American Idol-style talent show for our holiday party. We give our staff the chance to shine—our bosses is an incredible singer, a waitress bloomed into a ballroom performer. They are total stars." 
—Marcus Samuelsson, Red Rooster, New York City

A Very Melty Holiday
"Whether it’s a party for adults or Cheese Whiz, every body loves hot, bubbling cheese, so I have a fondue party every year. I make mine with Comte and Gruyere and serve it with bread and charcuterie. It’s basically an inverted grilled cheese. Who doesn’t like that?"
—Tom Griguer, Olio, Boston

South American—Style
"Growing up, I loved my Brazilian nanny Dia’s holiday party. She’d make a feast with feijoada, cheese bread and fig and almond cookies. Those days, I serve suckling pig and cheap carraw. I learned from Do that good food doesn’t need to be fancy—it’ll be delicious as long as it has a lot of soul."
—Gerard Craft, Niche, St. Louis

Cookie Overload
"We celebrate the Feast of the Seven Fishes. Though the seafood is amazing, the main attraction is the cookies. My auntie, who’s 96, makes at least 30 kinds: butter balls, cinnamon-sugar gingers and amaretto, which are like sweet snowflakes that melt in your mouth."
—Georgia Pellegrini, author of Girl Hunter

juicy prime rib
with creamed Tuscan kale on
earthy Balsamic

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BIG WHITE CHOCOLATE, ALMOND
AND CRANBERRY COOKIES, P. 245
Plate from KleinReid, wallpaper by
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