



# RUBINO

In a blender or food processor, puree the raspberries. Using a fine-mesh strainer, strain the puree into a small bowl, pressing on the solids in the strainer. (Discard the solids.) Fill 2 wine goblets with ice. Divide the raspberry puree, Champagne, and Lillet Blanc between the goblets; stir gently until blended. Makes 2.



## JERSEY PROUD

Mark and Deb Pellegrino opened **MADE**, this great bean-to-bar chocolate shop in the middle of Atlantic City, New Jersey. Everything is roasted on the premises for yummy bars like the Sea Salt and Dark Orange. [madeacchocolate.com](http://madeacchocolate.com)



# THINGS I'M LOVING RIGHT NOW

## LAST STRAW

I was recently gifted an eco-friendly **FinalStraw**, and I'm obsessed with it. Yes, \$25 might seem like a lot for a straw, but it's reusable and collapsible. Plus, it comes with a drying rack, a cleaning squeegee, and a case to put everything in. Cute + considerate = win-win! \$25, [finalstraw.com](http://finalstraw.com)



## SHOW PONY

Danielle Priano is a celebrity hairdresser known for doing the best ponytails. She's done Mariah Carey, Ariana Grande, and Victoria's Secret—everything. Her **PS \* Danielle** ponytail elastics don't damage your hair or lose elasticity. From \$7, [psxdanielle.com](http://psxdanielle.com)



## INCREDIBLE INDIA

Lately, I've been really loving **GupShup**, an Indian restaurant in New York City. It's a little Bombay in the middle of the Gramercy Park neighborhood. Chef Gurpreet Singh was known for his cooking at Indian Accent in New Delhi, but this spot is more casual and fun. He does a ramen with lobster and loads of mushrooms. So good! [gupshupnyc.com](http://gupshupnyc.com)

