

HAPPY HOUR

At the Presidio Social Club in **SAN FRANCISCO**, this update of the classic winter cocktail showcases oaky small-batch rum against warm notes of cinnamon, nutmeg, and cloves. Bonus: Any leftover Toffee Sauce is delicious on vanilla ice cream.

HOT BUTTERED RUM

Stir together **2 tablespoons Toffee Sauce** (recipe below) and **1 1/2 ounces (3 tablespoons) Mt. Gay Black Barrel Rum** in an 8-ounce glass. Fill with hot water; stir. Garnish with a **cinnamon stick**, if desired. Makes 1 cocktail.

TOFFEE SAUCE

Combine **14 tablespoons butter**, **3/4 cup packed brown sugar**, **1/4 teaspoon freshly grated nutmeg**, **1 1/2 teaspoons ground cinnamon**, and **1/4 teaspoon ground cloves** in a medium saucepan over medium heat; bring to a boil. Boil, stirring constantly, 1 minute. Stir in **3/4 cups heavy cream**; return to a boil. Remove from heat, and strain. Makes 1 1/2 cups.



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All for nautical: marine flair at Blue Plate Oysterette

NEW WAVE

L.A.'s Blue Plate Special

It's like you've stumbled into a hip Montauk surf shack or a Cape Cod sailing club set smack in the middle of L.A. In fact, you've just arrived at Blue Plate Oysterette, the newly opened sister restaurant to the popular Santa Monica beachside eatery of the same name.

Owner Jennifer Rush Morton and interior designer Tim Clarke have created a space that's at once airy and elegant, yet wonderfully relaxed. And brilliantly coastal: Clarke says the design details add up to a beachy-chic vibe with a subtle urban edge. "It was important to evoke the casual charm of California's Catalina Island, but also reflect the exterior city surroundings."

Every touch works marine magic. A mural of a ukulele-strumming mermaid overlooks the action, and nautical pendant lights hang authoritatively above the marble bar. Pewter

sculptures of flounder and snapper grace the walls, while navigation charts of oyster-rich locations serve as tabletops, making you even hungrier for the catch of the day.

And the menu provides. Dinner options include a mouthwatering medley of New England's greatest hits: The zesty clam chowder with bacon is a delicious and generous portion, and the lobster roll overflows with chunks of Maine shellfish, served "dressed or undressed" on buttery toasted brioche. Hand-lettered on a large chalkboard are the "just hooked" offerings of the day—the freshest catch, from striped bass to red trout—along with eight to 10 kinds of oysters.

The best finish at the Oysterette comes by way of South Florida, in the form of a sweetly perfect Key lime pie. By now you may have happily forgotten what coast you're on—which is just the point. —Larry Carlat

CROWD SOURCE

How early would you agree to a cocktail while flying?

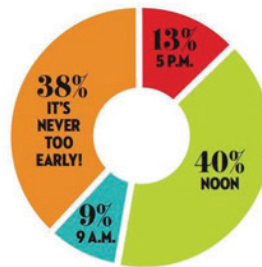


PHOTO LEFT: MALPUECCI; PHOTOS RIGHT: JIM BYRON/SHUTTERSTOCK; BETSEI LEE



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