



The Nakashima table.



Guests mingle in the dining area.



From left: Barbaraalee Diamonstein-Spielvogel, Philip Galanes, and Calvin Klein.



The home of Philip Galanes and Michael Haverland.

Novel Approach

Author and etiquette arbiter Philip Galanes unveils his new book around the Nakashima table that inspired its stylish plot



From left: Galanes, Haverland, and Edwina von Gal.



A place setting.

There were two stars at the elegant summer fête author and *New York Times* etiquette columnist Philip Galanes hosted with his partner, architect Michael Haverland: Galanes's new novel, *Emma's Table*, and the stunning George Nakashima piece that inspired it. The book's namesake heroine is a domestic diva who finds redemption after a short prison stint with the help of a beloved table. And while Galanes may not need salvation, like his protagonist he certainly knows how to throw a dinner party.

On this night at the couple's modernist glass-box house in East Hampton, New York, their 1976 walnut burl Nakashima with butterfly joints and an artful center gap was decked out in Hermès porcelain, vintage Georg Jensen silver, and Ted Muehling glassware by Steuben. Place cards were made from the book jacket, and napkins were emblazoned with the hosts' initials in vibrant red to match the cover.

Friends such as Calvin Klein, Jessica Seinfeld, artist David Salle, architects Richard Meier and Charles Gwathmey, decorator Eric Hughes, and Knoll CEO Andrew Cogan stopped by for drinks and dinner. "This is a table of people who care about design," declared Galanes, who also moonlights as a decorator. The meal that followed was classic Hamptons, from the vine-ripened-tomato salad to the whole roasted Montauk striped bass.

Gazing at the Nakashima surface, designer Joe D'Urso remarked, "I'm jealous. Not of owning it, but of being it. It emits such warmth to those who sit around it." The warmth of the night was not lost on the guests, and Seinfeld summed it up best: "Philip is one of the most fun people to be around," she said. "I wouldn't miss anything he invites me to." If only Emma could see her table now. **MARTHA MCCULLY**

The Main Ingredients:

- Three Hermès china patterns (Fil d'Argent, Balcons du Guadalquivir, and Chaine d'Ancre)
- Multicourse menu: endive with goat cheese and pistachios, tomato salad, and grilled local calamari; whole roasted Montauk striped bass and assorted grilled vegetables; green-apple-and-lemon sorbet, brownies, and pecan sandies
- Thirteen distinguished guests



Richard Meier (far left) and Charles Gwathmey.