

Sparkling Pointe's Tasting House is open throughout the winter.

Nick & Toni's

A perennial East End favorite, Nick & Toni's offers two Prosecco-based drinks: It's a Wonderful Life and the Bubble Garland. "What we love the most about the Bubble Garland is that the Cointreau-soaked cranberries dance in the glass, rising up with the bubbles, then dropping back to the bottom of the glass," says Food and Beverage Director Richard Scoffier. "It's the perfect way to start a meal on a chilly day." **136 N. Main St., East Hampton, 324-3550; nickandtonis.com**

Red|Bar Brasserie

This brasserie serves a no-frills, perfect bubbly with its classic Champagne cocktail. House mixologists soak a sugar cube with orange bitters and top it with the French sparkler. Try it with Red|Bar's black sea bass with potato artichoke puree, roasted beets, and shaved fennel, and savor the tastes of summer all winter long.

210 Hampton Road, Southampton, 283-0704; redbarbrasserie.com

Serafina

Tuck into Serafina's seasonal fare, such as ravioli alla salvia, risotto ai porcini, or ravioli al tartufo nero, while sipping on the Serafina Champagne cocktail—a mixture of Champagne, Grey Goose La Poire vodka, St-Germain, and fresh raspberries. **104 N. Main St., East Hampton, 267-3500; hamptons.serafinarestaurant.com**

Sotto Sopra

Hearty Italian fare keeps the East End sated throughout the winter. Over dinner, sample a Sotto 75—the restaurant's take on the French 75, made with Champagne, Farmer's Organic gin, St-Germain, lime juice, blueberry syrup reduction, and fresh blueberries. **231 Main St., Amagansett, 267-3695 H**

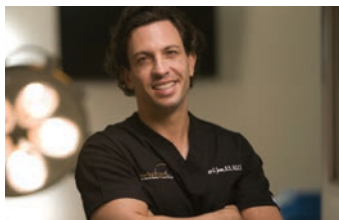


ADD A LITTLE SPARKLE

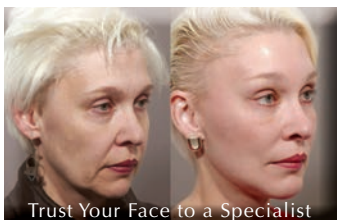
Long Island's only winery devoted to sparkling wines serves holiday bubbly.

"Sparkling wine is great as an aperitif enjoyed with guests, but it is also very food-friendly and can be enjoyed with any holiday meal," says Kelsey Cheslock, marketing and social media coordinator for Sparkling Pointe, the only New York winery dedicated to the exclusive production of Méthode Champenoise sparkling wines. "We recently released our first-ever sparkling red wine, Cuveé Carnaval Rouge, which is sure to be a hit for Thanksgiving and holiday dinners with its ripe red fruit notes and spices reminiscent of the season, like cinnamon and cardamom." Serve it at home, or try it at Tasting House, open daily.

39750 County Road 48, Southold, 765-0200; sparklingpointe.com



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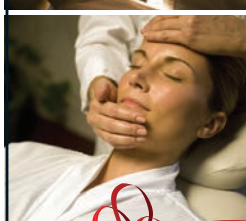
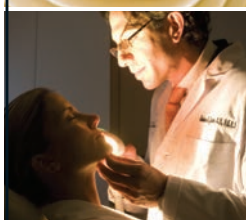
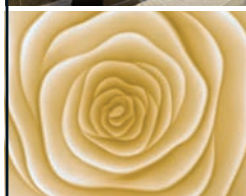
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