

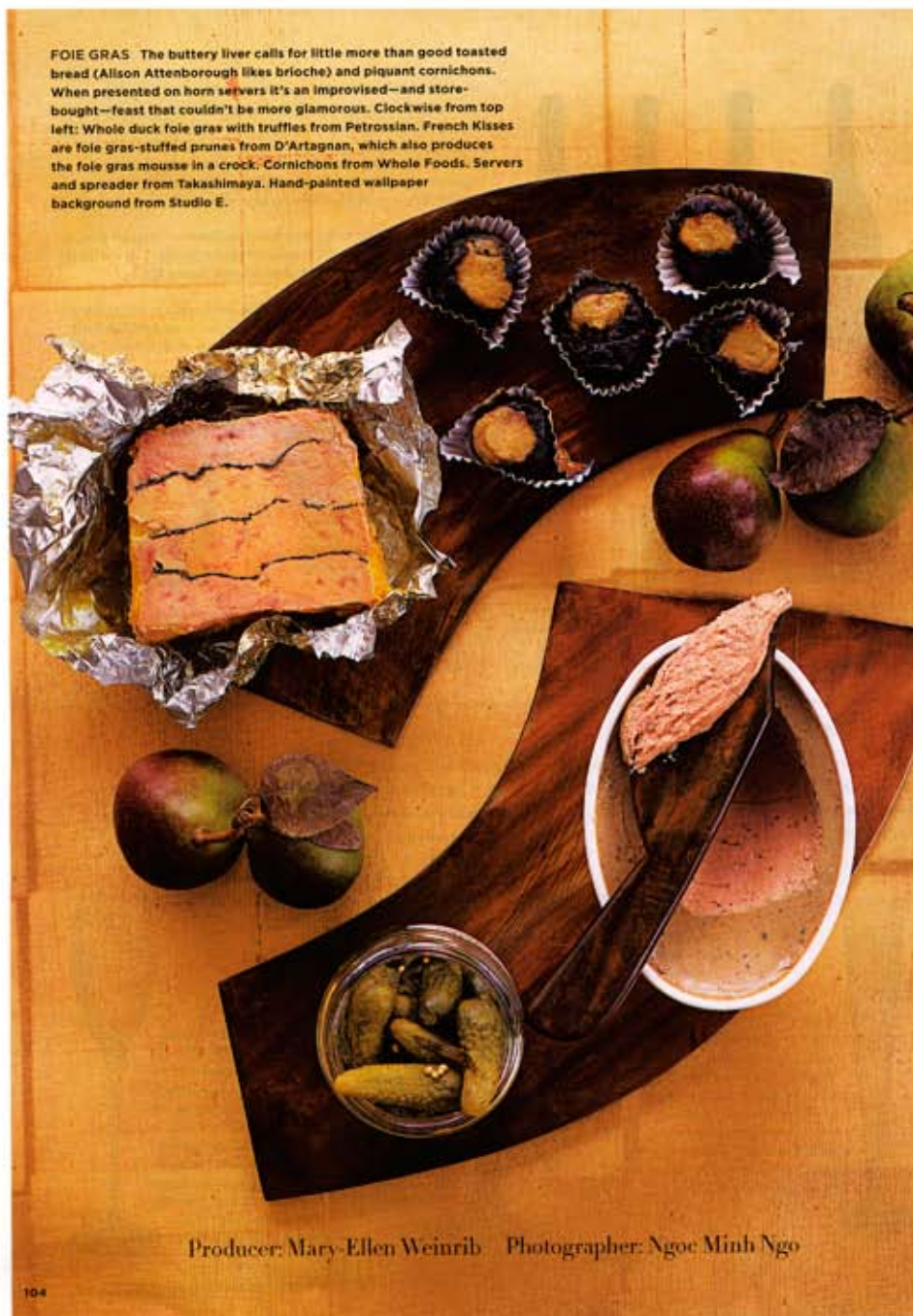
# House Beautiful

JANUARY 2006

## BE PREPARED

Stock five staples for rich spreads that are table-ready in minutes and perfect for a season in which unexpected guests are common and time is scarce. Food pro Alison Attenborough explains.

**FOIE GRAS** The buttery liver calls for little more than good toasted bread (Alison Attenborough likes brioche) and piquant cornichons. When presented on horn servers it's an improvised—and store-bought—feast that couldn't be more glamorous. Clockwise from top left: Whole duck foie gras with truffles from Petrossian. French Kisses are foie gras-stuffed prunes from D'Artagnan, which also produces the foie gras mousse in a crock. Cornichons from Whole Foods. Servers and spreader from Takashimaya. Hand-painted wallpaper background from Studio E.



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