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Haute Happy Meals

Nibble+squeak founder Melissa Elders set out to bring a community of like-minded, food-loving families together over restaurant meals. The organization, which launched in New York City, hosts private culinary events for babies, toddlers and their parents; though all ages are welcome. Rather than settle for chicken fingers and mac and cheese, Elders took things up a notch, partnering with renowned chefs and world-class restaurants to offer family-centric epicurean experiences that deliver on both hospitality and a kid-friendly atmosphere. Case in point: Nibble+squeak recently hosted two soldout gigs at the venerated three-Michelin-star Eleven Madison Park in the Big Apple. The organization has been so successful that Elders has since branched out to 13 cities, including Atlanta. Nibble+squeak manages all of the details from menu-planning to securing high chairs and changing tables. Next up? A luncheon at Cakes & Ale March 3. *Meal tickets free-\$62, nibbleandsqueak.com* —KKB

ORANGE IS THE NEW ROSÉ

By Katie Kelly Bell

Orange wine may sound like a new riff on rosé, but it has an ancient history that dates back thousands of years. While rosé is made with red wine grapes and fleeting skin contact, orange wine is made with white grapes and extended skin contact. Extra time on the grape skins imparts this wine style's exotic orange color, tannic structure and lusciously psychedelic flavor profile. Indeed, orange wine makes for some fascinating drinking; try for yourself with a sip of these three bottled beauties.

Bellina Alimentari (bellina-alimentari.com) at Ponce City Market offers several orange wine selections. General Manager Bethany Thompson is partial to "the magical fennel and orange peel notes" in Coenobium Ruscum 2013, an orange wine made by nuns living near the Italian Alps. She suggests drinking it with cured meats. For steak lovers, Thompson recommends a bolder orange wine such as the Radikon, Venezia Giulia Oslavje 2008 with heady aromatics of candied orange peel and lime. James Nichols at Perrine's Wine Shop recommends the 2007 Vodopivec from Italy's Friuli-Venezia Giulia region. "Made from a white grape called vitovska and fermented on the skins in clay amphorae for six months, it has beautiful candied citrus, pine resin and nutty flavors. It makes a great pairing with a variety of grilled pork and herbed roast chicken dishes."

