



WILLIAMS-SONOMA

WEDDING &
GIFT REGISTRY
GUIDE

WILLIAMS-SONOMA

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WILLIAMS-SONOMA

A PERFECT MATCH

Williams-Sonoma and weddings are the perfect match. We offer everything you'll need for a lifetime of cooking, entertaining and celebrating every day together. Explore our exclusive, world-class assortment of cookware, home furnishings and décor to create the home of your dreams. Let one of our Registry Specialists show you the possibilities. Register at Williams-Sonoma and say "I do" to gifts you'll love and cherish, for many anniversaries to come.

TOP 10 REGISTRY BENEFITS

When you register with Williams-Sonoma, you're not just choosing a store, you're choosing a partner. We'll be there with you every step of the way, from setting up your registry to sending out thank-you notes. We'll also help you complete your collections with an exclusive discount so you can live happily ever after.

1 10% COMPLETION DISCOUNT

After your big day, enjoy an unlimited 10% discount for up to six months on all Williams-Sonoma products—even on furniture.



2 EXCLUSIVE PRODUCTS

Williams-Sonoma offers an exclusive assortment of top-quality products for cooking, entertaining and living. They're designed to last a lifetime—and you won't find them anywhere else.

3 REGISTER FOR EVERY ROOM IN THE HOUSE

Furnish every room of your home—from kitchen and living room to bed and bath. Use your completion discount or gift cards for larger items like furniture, rugs, lighting and more.

4 AT YOUR SERVICE

There's a lot to consider when you register, and our associates are here to make the process easy and enjoyable. Just call your local store for a private appointment.

5 VISA® BRIDAL REGISTRY BONUS

Williams-Sonoma Visa Card members receive bonus points for gifts purchased by others from their registry, plus other exciting perks.

Learn more: WSVisaCard.com/4112 or 1-855-978-4723.

6 FUN STORE EVENTS & CLASSES

Join us for private registry events at our stores. You can even sign up for special cooking and technique classes designed for cooks of all levels, from novice to pro. Once you register, you'll receive a \$10 discount on cooking classes until 6 months after your event.

7 THANK-YOU NOTE MANAGER

We make it easy for you to properly thank all of your guests. Our Thank-You Note Manager tracks who sent which gift, who you've already thanked, and who you still need to thank.

8 BONUS GIFTS

Enjoy free gifts and special offers when you register for products from our leading brands. To preview these bonus opportunities, visit williams-sonoma.com/registry or ask your store associate.

9 USE GIFT CARDS AT OUR PARTNER BRANDS

Add Williams-Sonoma gift cards to your registry—and redeem them at West Elm and Pottery Barn. We offer many flexible ways to create your perfect home.

10 PERSONALIZE YOUR GIFTS

Make your gifts even more memorable with a monogram. From kitchenware to bedding to home décor, many registry items can easily be personalized with the initials of your choice.



CREATE YOUR KITCHEN

One of you is an adventurer: a pinch of this, a dash of that. The other is about prep, precision and presentation. It's all about the journey, but the destination always turns out delicious...

FIND IT ALL AT [WILLIAMS-SONOMA.COM](https://www.williams-sonoma.com)





ALL-CLAD 4-SQUARE
WAFFLE MAKER



BUTTERMILK WAFFLES WITH HONEY WHIPPED CREAM RECIPE IS ON PAGE 58



BREVILLE DUAL-DISC JUICE EXTRACTOR



START OUT TOGETHER

From Monday's toast and coffee to a lazy Sunday brunch at home, every day's delicious when you start it together.

FIND IT ALL AT WILLIAMS-SONOMA.COM



BREVILLE 4-SLICE DIE-CAST TOASTER



BREVILLE ELECTRIC CITRUS PRESS



CUISINART ELITE GRIDDLER





NESPRESSO PIXIE ESPRESSO MAKER

MORNING BREW



CUISINART EXTREME BREW
ELITE COFFEE MAKER



BREVILLE PROGRAMMABLE
ESPRESSO MAKER



TECHNIVORM MOCCAMASTER COFFEE
MAKER WITH THERMAL CARAFE





Breville

BREVILLE

Breville believes that listening to home chefs is the key to creating smart, intuitive products that create efficiencies for busy lives. Born in Australia and found in kitchens all over the world, Breville's culinary innovation is yours with products that keep things moving from breakfast to dinner.

BREVILLE YOUNBREW COFFEE
MAKER WITH THERMAL CARAFE



ALL-CLAD D5 STAINLESS-
STEEL COOKWARE



FOR A LIFETIME OF COOKING



ALL-CLAD D5 STAINLESS-STEEL 10-PIECE SET



ALL-CLAD

From simple sautéés to special-occasion dinners, All-Clad is functionally flawless. Made in the USA, these pieces have stainless-steel interiors and exteriors that sandwich an aluminum core for exceptional temperature control and easy care. Available in a range of sizes, they have a sleek style that travels from stovetop to table with ease.

MAKE IT TRULY YOURS WITH A MONOGRAM

Choose from over 15 font styles and customize your own unique monogram.



ALL-CLAD STAINLESS STEEL LARGE ROASTER WITH THERMOMETER & RACK



ALL-CLAD D5 STAINLESS-STEEL SAUTÉ/SIMMER PAN, 4 QUART



ALL-CLAD PERFORATED MULTIPOT, 8 QUART



ALL-CLAD D5 STAINLESS-STEEL SAUTÉ PAN, 2 QUART



HIGH PERFORMANCE MEETS EASY CARE



CALPHALON UNISON SLIDE & SEAR
NONSTICK 10-PIECE SET



CALPHALON UNISON SEAR
NONSTICK 16" ROASTER WITH RACK



CALPHALON UNISON SLIDE
NONSTICK EGG POACHER



CALPHALON

American-made Calphalon has nonstick options for every cook. The Contemporary line's versatile finish is foolproof and forgiving—perfect for kitchen novices. Cooks who have mastered a few techniques will love Unison. This high-performance cookware has two custom finishes, Slide and Sear.



CALPHALON CONTEMPORARY
NONSTICK 11-PIECE SET



CALPHALON CONTEMPORARY
NONSTICK 11" SQUARE GRILL PAN



CALPHALON CONTEMPORARY
NONSTICK 12" COVERED FRY PAN





CALPHALON UNISON SLIDE
NONSTICK 8" FRITTATA PAN





LE CREUSET SIGNATURE
ROUND OVEN, 5½ QUART



OVEN TO TABLE, BRILLIANTLY



LE CREUSET HERITAGE CHEF'S OVEN, 4¼ QUART



LE CREUSET

Le Creuset goes from oven to table with classic style and brilliant color. Expertly crafted in France, these handmade enameled cast-iron pieces distribute heat evenly and hold it exceptionally well, making Le Creuset the choice of generations of cooks.

And you'll find the Signature collection only at Williams-Sonoma.

FIND OUR COMPLETE SELECTION OF COLORS ONLINE



LE CREUSET SIGNATURE ROUND
OVEN, 5½ QUART



LE CREUSET HERITAGE STONWARE
RECTANGULAR COVERED CASSEROLE, 4 QUART



LE CREUSET SIGNATURE
SAUCEPAN, 1½ QUART



TAKING CAST IRON TO A NEW LEVEL



STAUB MINI ROUND COCOTTE SET, ¼ QUART



STAUB GRILL PAN

STAUB

Staub has reinvented classic cookware with the perfect marriage of technology and tradition. Crafted in France, these enameled cast-iron pans will last a lifetime. You'll find them in top restaurants and home kitchens around the world.

FIND OUR COMPLETE SELECTION OF COLORS ONLINE





STAUB OVAL COQ AU VIN OVEN,
5 1/4 QUART



BRINED ROAST CHICKEN WITH WINE JUS RECIPE IS ON PAGE 58



KAJI

Euro-style knives that adapt ancient Japanese forging techniques to high-tech metals.



EDO

Ergonomic knives engineered for exceptional power, precise control and maximum comfort.



FUJI

Best-in-class knives with razor-thin blades for extraordinary sharpness and precision.



CLASSIC

Our largest collection, with a wide variety of precision knives for specific cutting tasks.



HIRO

Our newest Shun knives, with innovative steel cores for strength and long-lasting sharpness.



BEAUTY, BALANCE & PRECISION



SHUN CLASSIC 5½" HOLLOW-GROUND SANTOKU KNIFE



SHUN CLASSIC 6-PIECE KNIFE BLOCK SET



SHUN

Shun cutlery is prized for its unrivaled precision, thanks to razor-sharp blades with exquisitely thin 16° edges. Ergonomic handles guarantee perfect balance and a comfortable grip. Following the revered tradition of samurai sword making, these precision knives are handcrafted in Japan. We're proud to carry the world's largest assortment of Shun knives—many of them found only at Williams-Sonoma.



A CUT ABOVE



WÜSTHOF CLASSIC CHEF'S KNIFE

W Ü S T H O F

Equip your kitchen for a lifetime of precise prep with Wüsthof. This professional-quality cutlery is made by master craftspeople at a family-owned factory in Solingen, Germany. Precision Edge Technology means the forged high-carbon stainless-steel blades start sharp, and stay sharp. The ergonomic handles feel like an extension of your hand—providing perfect control with each cut.



WÜSTHOF CLASSIC 4-PIECE STEAK KNIFE SET



WÜSTHOF CLASSIC CARVING SET

WÜSTHOF CLASSIC
7-PIECE KNIFE BLOCK SET

BREAD KNIFE
Slice with no squashing or tearing

PARING KNIFE
Peel, slice, trim & dice

UTILITY KNIFE
Chop & slice





CHEF'S KNIFE
Chop, slice, dice & mince

HONING STEEL
Keep knives razor sharp

KITCHEN SHEARS
Cut, snip & portion

ZWILLING J.A. HENCKELS
PRO 6-PIECE SET

EUROPEAN STYLE & SUBSTANCE



ZWILLING J.A. HENCKELS PRO
4-PIECE KNIFE SET



ZWILLING PRO 6" WIDE CHEF'S KNIFE
ZWILLING PRO 3" PARING KNIFE

Z W I L L I N G

Zwilling combines world-class performance with functional, elegant European designs.

Developed with Italian architect Matteo Thun, these innovative German knives will help you sail through basic prep or craft a culinary masterpiece. Special arched bolsters provide a perfect thumb grip for easier, more accurate cutting. Precision forging and ice hardening guarantee lasting sharpness and durability.

LEFT TO RIGHT: COLE & MASON ELECTRIC
SALT & PEPPER MILLS, MICROPLANE BOX
GRATER, IMPERIA PASTA MACHINE,
ALL-CLAD MESH COLANDER



ALL-CLAD STAINLESS-STEEL
TOOL SET



ICI SILICONE TOOLS



STAINLESS-STEEL
5-QUART COLANDER



ALL-CLAD STAINLESS-STEEL
MEASURING SET



TOOLS FOR THE TASK

Whatever your culinary skill level, task or budget, we have a cadre of tools to meet the challenge. Clever by design, our tools support the workhorses in your kitchen lineup, helping you cook more efficiently and joyfully.



DE BUYER DICING
MANDOLINE



MOLCAJETE



OXO STAINLESS-STEEL
SALAD SPINNER



RÖSLE GARLIC PRESS





BREVILLE PANINI PRESS



TRUSTED TIME SAVERS

Using our time-saving equipment as your sous chef, you can make hearty, healthy and satisfying meals even on the busiest nights. That beats takeout any day of the week.

ALL-CLAD DELUXE
SLOW COOKERCUISINART ELITE 16-CUP
FOOD PROCESSOR

BREVILLE CONVECTION OVEN

VITAMIX PRO SERIES
750 BLENDER



CUISINART

Since launching America's first food processor in 1973, Cuisinart has led the charge in professional-quality appliances. Today, their world-class cookware and small kitchen electrics make cooking easy and efficient. Plugged or unplugged, Cuisinart appliances help kitchens and cooks do the job better every day.

CUISINART 9-SPEED HAND MIXER



ANNIVERSARY BUNDT® PAN



10-PIECE GLASS BOWL SET



CUISINART 9-SPEED
HAND MIXER



GLASS DOMED CAKE
PLATE/PUNCH BOWL



PERFECT BAKING

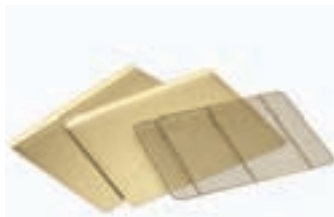
Life is sweeter when you take the time to celebrate, even when schedules get tight. Find everything you need to easily whip up a birthday cake, a Valentine treat—or a batch of Tuesday-night brownies for someone special.



ALL-CLAD STAINLESS
STEEL MIXING BOWLS



PERSONALIZED SILICONE
SPATULAS



GOLDTOUCH® NONSTICK
COOKIE BAKEWARE SET



GOLDTOUCH® NONSTICK
ESSENTIALS BAKEWARE SET



TASK MASTER



KITCHENAID ARTISAN STAND MIXER

KITCHENAID

KitchenAid is your culinary superhero. This classic American stand mixer helps you do it all: whip up a birthday cake, knead bread, make pasta, grind meat, juice oranges and swirl ice cream. And that's just the beginning.



ICE CREAM ATTACHMENT



PASTA ROLLER ATTACHMENT



PASTA PRESS ATTACHMENT

FIND OUR COMPLETE SELECTION OF COLORS ONLINE





KITCHENAID 7-QUART
STAND MIXER IN METALLIC



NEW TABLE, NEW TRADITIONS

*The table is set. The wine is chilled. Everything's ready
and you still have time to relax. Sunday-night dinner
parties might just become your new tradition.*

FIND IT ALL AT WILLIAMS-SONOMA.COM





YOUR TABLE, YOUR WAY

When setting the table, you don't need to go the conventional route. Get creative—match your dinnerware with the flatware and linens that define your style. Mix patterns and colors in new ways. Introduce resilient, scratch-proof and chip-proof French porcelain into the everyday. These beautiful, classic, core patterns are always available to build your collection. Welcome family and friends to your well-set table.



WILLIAMS-SONOMA EXCLUSIVE



LEFT

ABSOLU FLATWARE
HEMSTITCHED LINEN NAPKIN, IVORY
ECLECTIQUE PORCELAIN BY PILLIVUYT



MIDDLE

FLUTE FLATWARE
WASHED LINEN NAPKIN, EUCALYPTUS
ZEN PORCELAIN BY APILCO



RIGHT

HAMPSTEAD FLATWARE
HOTEL DINNER NAPKIN, WHITE
BASKETWEAVE PORCELAIN BY PILLIVUYT





1

2

3

4

5

6

7

FINE CHINA

Invite your fine china to everyday dinners as well as holiday fetes. Twist tradition—mix and match on weeknights and weekends, serve burgers and brunch in grand style. Add to your set with a 10% discount on any remaining registry items for up to six months after your big day.



1 WEDGWOOD SILVER ASTER

Contemporary English bone china with platinum-patterned rims and Wedgwood detailing.



2 RAYNAUD CRISTOBAL TURQUOISE

Playful ocean-themed porcelain with a graceful coral pattern, crafted in Limoges, France.



3 RAYNAUD ALLEE ROYALE

Delicate botanicals and 24k gold fillets decorate this porcelain from Limoges, France.



4 ROYAL COPENHAGEN BLUE FLUTED

Collectible Danish porcelain with a classic lacework pattern that dates back to the 1770s.



5 PICKARD SIGNATURE MONOGRAM PLATINUM

American porcelain monogrammed in platinum or 24k burnished gold with matching fillets.



6 BERNARDAUD CONSTANCE

Regal French porcelain inspired by Napoleon's Empire style, finished with 24k gold fillets.



7 BERNARDAUD ÉTOILES

Stellar French china with a retro star pattern, accented by a 24k gold trelliswork design.

STEMWARE TO SAVOR

RIEDEL

Ripe and robust flavors reach their full potential in perfectly appointed stemware by Riedel, a family company that has crafted glassware in Germany since 1756. Made exclusively for Williams-Sonoma, each glass is customized to highlight the best attributes of a specific varietal.





RIEDEL "O" WINE DECANTER

HANDPICKED & PERFECTLY PAIRED

Celebrate long after the big day with gifts from the vine. We offer handpicked selections from the world's best winemakers, each paired with a special recipe. Collections for couples include The Honeymoon Collection, The Dinner Party Collection, The Date Night Collection, The Reserve Collection and The Anniversary Collection. Monthly club shipments also available.

LEARN MORE AT WILLIAMS-SONOMA.COM/REGISTRY







SODASTREAM PENGUIN WATER CARBONATOR

BAR TOOLS

A cocktail puts an elegant finish on a day well lived, or kicks off a night to remember. With the proper tools that perform as beautifully as they look, you'll be perfectly equipped to build classic cocktails from your home bar.

STAINLESS-STEEL BAR
TOOL SETINSULATED COCKTAIL
SHAKERSCREWPULL VERTICAL LEVER
WINE OPENER



DORSET GLASSWARE COLLECTION





BACCARAT SPIN HIGHBALL GLASSES & TUMBLERS
BACCARAT BELUGA HIGHBALL GLASSES & TUMBLERS
BACCARAT PERFECTION SQUARE DECANTER





DORSET COCKTAIL SHAKER



CUT CRYSTAL

The sparkle of cut crystal lends even casual occasions a touch of old-world elegance. Perfectly balanced and hand-cut to capture candlelight, our crystal glassware elevates the moment and the mood to something more special.

BACCARAT SPIN HIGHBALL
GLASSES, BOXED SETWATERFORD LISMORE
ESSENCE STEMWAREWATERFORD LISMORE
TALL STEMWARE

DORSET STEMWARE



WELCOME HOME

When you register for gifts from Williams-Sonoma Home, you can relax: The quality and craftsmanship will stand the test of time. Classic design—crafted from the best materials—will make every room your favorite. Distinctive furnishings, elegant lighting and unique accessories help you make your house a home. For larger items, we offer group gifting and gift cards. For up to six months after your wedding, you'll also enjoy a 10% completion discount on everything at Williams-Sonoma—even furniture.

FIND IT ALL AT [WILLIAMS-SONOMA.COM](https://www.williams-sonoma.com)





SIMPLEHUMAN DISH RACK



WILLIAMS CERAMIC CANISTERS



KEEPING HOUSE

Now that you're shopping, cooking and living for two, keeping everything shipshape is key. Make the most of shared space and enjoy a clean, happy, organized house with our homekeeping essentials.

GLASS & STAINLESS-STEEL
BREAD BOXSIMPLEHUMAN FINGERPRINT-PROOF
BUTTERFLY TRASH/RECYCLER

ROWENTA STEAMIRUM IRON





METRO STEEL SHELVING
ROWENTA STEAMIUM IRON
BRABANTIA IRONING BOARD

THE WELL-MADE BED

Midnight movies and Sunday-morning spooning. Snuggling under the covers or stealing them. A bed this comfortable is the best reason to hit the snooze button—the world can wait.



CHAMBERS® HERITAGE TOWELS



MAKE IT TRULY YOURS WITH A MONOGRAM
Choose from over 15 font styles and customize your own unique monogram.





FAIRFAX HEADBOARD,
PERCALE BORDER BEDDING



LIBRARY OF COOKBOOKS

Whether you're a kitchen novice or a seasoned chef, nothing is more fun than cooking together. Get cooking with easy-to-follow books that inspire great meals. Expand your horizons with global cuisines—or find out what's happening in kitchens across America.

Discover exciting new recipes for all the ways you love to cook, eat and entertain. You'll find everything you need in our kitchen library, including over 80 fabulous cookbooks.



COOKING CLASSES

Make every day delicious—we offer culinary classes for couples at over 100 of our stores. Join us for a delicious evening of fun and discovery, and improve your culinary prowess. As Williams-Sonoma registrants, you'll each receive a \$10 discount on all classes—from the moment you register until six months after your wedding.

COUPLES COOKING

From quick weeknight meals to romantic dinners for two, these custom classes make cooking a couples' sport.

ENTERTAINING

Classes so good, they're not just cheat sheets for when the in-laws visit—throw great parties year-round.

CELEBRITY CHEFS

From Mario Batali's Italian dinner to Giada's vegetarian feast, our exclusive classes reveal the tips and tricks of your favorite celebrity chefs, based on their latest cookbooks.

GRILLING

Take dinner outside with creative recipes that will put a new spin on your basic backyard barbecue menu.

WEEKNIGHT DINNERS

Ditch the microwave—go for homemade. Learn to whip up great weeknight meals in no time at all.

CURRICULUM VARIES BY STORE

Call your local participating store for its class schedule.





ON THE COVER: ECLECTIQUE PORCELAIN BY
PILLIVUYT, RIEDEL GRAPE CHAMPAGNE COUPE,
FLUTE FLATWARE, HEMSTITCHED LINEN
NAPKIN, HEMSTITCHED LINEN TABLECLOTH



RECIPES

Start your recipe collection with two of our favorites. Visit williams-sonoma.com for more recipes.

BUTTERMILK WAFFLES WITH HONEY WHIPPED CREAM (PAGE 10)

1 CUP HEAVY CREAM
 2 TBS. HONEY, WARMED, PLUS MORE FOR DRIZZLING
 3 EGGS, SEPARATED
 1¼ CUPS BUTTERMILK
 8 TBS. (1 STICK) UNSALTED BUTTER, MELTED
 ½ TSP. VANILLA EXTRACT
 1¼ CUPS ALL-PURPOSE FLOUR
 1½ TSP. BAKING POWDER
 1 TSP. BAKING SODA
 ½ TSP. SALT
 ½ CUP SUGAR
 ORANGE SEGMENTS FOR SERVING
 BREAKFAST SAUSAGES FOR SERVING

In a bowl, lightly whisk together the cream and the 2 Tbs. honey. Pour into a cream whipper and refrigerate until ready to use.

Preheat a Belgian waffle maker on medium-high heat according to the manufacturer's instructions. Preheat an oven to 200°F. In a large bowl, whisk the egg yolks, then whisk in the buttermilk, butter and vanilla until blended. Over a sheet of waxed paper, sift together the flour, baking powder, baking soda, salt and sugar. Add the flour mixture to the yolk mixture and whisk until smooth.

In another bowl, whisk the egg whites until stiff peaks form. Using a rubber spatula, fold 1 cup of the egg whites into the batter, then carefully fold in the remaining whites. Pour ⅓ cup batter into each well of the waffle maker and close the lid. Cook the waffles until golden brown and crisp, 5 to 6 minutes. Transfer the waffles to a wire rack set on a baking sheet and keep warm in the oven. Repeat to cook the remaining batter.

Top the waffles with the honey whipped cream, drizzle with honey and garnish with orange segments. Serve breakfast sausages alongside. Serves 6.

Source: Williams-Sonoma Kitchen

BRINED ROAST CHICKEN WITH WINE JUS (PAGE 21)

1 CUP KOSHER SALT OR 1/2 CUP PLAIN SALT
 1 QUART HOT WATER
 3 QUARTS COLD WATER
 1 CHICKEN, ABOUT 6½ LB., GIBLETS RESERVED FOR ANOTHER USE
 2 TBS. UNSALTED BUTTER, AT ROOM TEMPERATURE
 FRESHLY GROUND PEPPER, TO TASTE
 4 FRESH THYME SPRIGS
 4 FRESH ROSEMARY SPRIGS
 1 SMALL YELLOW ONION, COARSELY CHOPPED
 1 SMALL CARROT, COARSELY CHOPPED
 1 SMALL CELERY STALK, COARSELY CHOPPED
 FOR THE WINE JUS:
 ½ CUP CRISP, DRY WHITE WINE, SUCH AS SAUVIGNON BLANC
 1 CUP CHICKEN STOCK
 1 TBS. CHILLED UNSALTED BUTTER
 SALT & FRESHLY GROUND PEPPER, TO TASTE

In a plastic container or stainless-steel bowl large enough to hold the chicken, stir and dissolve the salt in the hot water. Add the cold water and stir. Rinse the chicken, then submerge it in the brine. Cover and refrigerate for 1 to 4 hours, the longer the better.

Preheat an oven to 400°F. Remove the chicken from the brine and pat dry with paper towels. Rub with the butter and season inside and out with pepper. Place the thyme and rosemary sprigs in the cavity.

Place the chicken on its side on a V-shaped rack in a roasting pan. Roast for 30 minutes. Turn the chicken on its other side and roast for 30 minutes more. Turn the chicken on its back and place the onion, carrot and celery in the cavity. Roast until an instant-read thermometer inserted into the thickest part of the thigh, away from the bone, registers 170°F, about 45 minutes more. Pour the juices from the chicken cavity into the pan and transfer the chicken to a warmed platter. Cover loosely with aluminum foil and let rest for 10 to 15 minutes.

Meanwhile, make the wine jus. Strain the cooking juices into a bowl. Skim off any visible fat from the surface and pour the juices back into the roasting pan. Set the pan on 2 burners over medium-high heat. Add the wine and boil until reduced by half, about 1 minute. Add the stock and boil until the liquid is reduced to ½ cup, about 6 minutes. Remove from the heat and whisk in the butter. Season with salt and pepper. Pour the jus into a sauceboat.

Carve the chicken and serve hot with the wine jus. Serves 6 to 8.

Source: Adapted from *Williams-Sonoma Collection: Chicken*, by Rick Rodgers (Simon & Schuster, 2001)

CHECKLIST

DINING & ENTERTAINING

DINNERWARE

We recommend service for 12.

- 5-Piece Place Settings (12)
- Dinner Plates
- Salad & Dessert Plates
- Soup & Pasta Bowls
- Breakfast Bowls
- Mugs
- Cups
- Saucers
- Bread & Butter Plates
- Sugar Bowl
- Creamer

SERVEWARE & ENTERTAINING

- Serving Platters
- Serving Bowls
- Serving Trays
- Cake Stand
- Tiered Stand
- Appetizer Plates
- Covered Dishes
- Sauce/Gravy Boat
- Dip/Condiment Bowls
- Butter Dish
- Pitcher
- Teapot
- Punch Bowl
- Bread Basket
- Candleholders
- Chargers (12)
- Candles
- Coasters

DRINK & BARWARE

- Williams-Sonoma Wine Club
- White Wine Glasses (12–14)
- Red Wine Glasses (12–14)
- Champagne Flutes (12–14)
- Tumblers (12–14)
- Juice Glasses (12–14)
- Beer Glasses (8–12)
- Double Old-Fashioned (8–12)
- Highball (8–12)
- Martini (8–12)
- Wine Decanter
- Whiskey Decanter
- Pitcher
- Cocktail Shaker
- Ice Bucket
- Bar Tool Set
- Wine Opener
- Water Carbonator

FLATWARE

- 5-Piece Place Settings (12)
- Serving Set
- Ladle
- Serving Spoons
- Serving Forks
- Pie/Cake Server
- Steak Knives
- Cheese Knives
- Spreaders

TABLE LINENS

- Formal Tablecloth
- Formal Dinner Napkins (12–18)
- Casual Tablecloth
- Casual Napkins (12–18)
- Table Runners (2–3)
- Formal Place Mats (12–18)
- Casual Place Mats (12–18)
- Cocktail Napkins (12–18)
- Napkin Rings (12–18)

YOUR HOME

HOMEKEEPING

- Apron
- Dish Towels
- Oven Mitts
- Paper Towel Holder
- Bread Box
- Canisters
- Cleaning Brushes
- Hand Soaps/Lotions
- Drawer Organizer
- Iron & Ironing Board
- Steamer
- Hamper
- Stepladder/Stool
- Trash Can/Recycler
- Vacuum
- Doormat

BEDDING & BATH

- Towel Sets (4)
- Sheet Sets
- Duvet
- Duvet Cover
- Blankets
- Pillows
- Pillow Shams

GIFT CARDS

- Register for the Gift of Choice

CHECKLIST

YOUR KITCHEN

COOKWARE

- Cookware Set
- Fry Pans (2)
- Saucepans (2)
- Sauté Pans (2)
- Saucier
- Stockpot/Multipot
- Roaster & Roasting Rack
- Dutch Oven/Braiser
- Wok
- Cast-Iron Skillet
- Grill Pan
- Griddle
- Casserole
- Egg Poacher
- Fondue Pot

CUTLERY

- Slicing Knife
- Chef's Knife
- Cleaver
- Paring Knife
- Bread Knife
- Boning Knife
- Steak Knives (12)
- Carving Knife
- Santoku Knife
- Utility Knife
- Kitchen Shears
- Carving Set
- Knife Block
- Honing Steel
- Electric Sharpener
- Cutting Boards (2-3)

ELECTRICS

- Coffee Maker
- Espresso Machine
- Stand Mixer & Attachments
- Handheld Mixer/Immersion Blender
- Food Processor
- Slow Cooker/Multicooker
- Electric Grill/Griddle
- Blender
- Teakettle
- Juicer
- Waffle Maker
- Toaster/Toaster Oven
- Convection Oven
- Panini Press
- Rice Cooker
- Ice Cream Maker
- Bread Maker

BAKEWARE

- Baking Sheets (4)
- Round Cake Pans (2)
- Square Pans (2)
- Rectangular Cake Pan
- Muffin & Cupcake Pans (2)
- Pie Dish/Tart Pan
- Loaf Pans (2)
- Cookie Cutters
- Bundt Pan
- Cooling Rack
- Rolling Pin
- Silpat Cookie Sheet Liner
- Cookie Sheet

COOKS' TOOLS

- Measuring Cups
- Measuring Spoons
- Nesting Mixing Bowls
- Slotted Spoon
- Wood Spoon
- Soup Ladle
- Tongs
- Colander/Strainer
- Can Opener
- Grater
- Mandoline/Slicer
- Salt & Pepper Mills
- Spatulas
- Whisks/Egg Beaters
- Vegetable Peeler
- Spoon Rest
- Garlic Press
- Timer
- Pasta Maker
- Thermometer
- Ice Cream Scoop
- Food Mill
- Pizza Stone/Crisper
- Mortar & Pestle
- Salad Spinner
- Cookbooks
- Corkscrew
- Ramekins/Prep Bowls

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