eorgia Jacksonville Louisiana Virginia Jultry Dining Boudin Pairings

FOOD CULTURE OF THE SOUTH

SONU

THE LAST HERRING SHACK
KNIFE CRAFTERS LATE, SWEET & SAVORY WILD GAME MENU

DISPLAY UNTIL MARCH 31, 2014



FEB/MARCH 2014 THELOCALPALATE.COM

SETTINGS



Weathering the Cold

Ellen Cohn-Robinson brings warmth to classic winter with bright accents and one-of-a-kind-pieces

THIS WINTER my table settings will have a mixture of silver and gold metallics, and the shiny pieces will be well-complemented by wood grain inspired accents. In keeping with a high-low style philosophy, try mixing family heirlooms with more casual, inexpensive pieces. Heirlooms make great conversation starters and can foster a sense of comfort and tradition, while adding newer and more playful accents keeps the décor fun. The idea is to create a warm and inviting atmosphere for guests, so I also enjoy making a meal family-style, which allows for people to get acquainted as they are passing dishes and sharing food. A hearty stew makes a great main course on a chilly winter night, and serving it in bright orange dishware can add a nice contrast to neutrals and metallics. To finish the table, I use succulents and candles for a distinct centerpiece. Painting the tips of the leaves can make the common succulent feel refined and festive. I prefer using gold paint— it pairs beautifully with my mercury glass! —Ellen Cohn-Robinson, Principal Designer at W.E.D. (Wedding. Event. Design)

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WINTER WARMER

A surprising way to welcome your guests upon arrival is by serving small bites. Soup shooters served in these orange ombré cups or pretty demi-tasse china make for a delicious and warm welcome.



PLAY ON PRINTS

Mixing gold and silver metallic accents with a colorful Ikat pattern creates an abundant feeling. By varying layers and textures, you are able to do more with less.



AN EASY POUR

The bar is always open in our house! An array of mismatching decanters and glasses in different shapes and sizes provides height and allows for each guest to personalize his of her drink of choice.



TIME FOR TEA

Get everyone up and moving after a meal! A tea and dessert station allows your guests to progress to the food finale at their own leisure. How sweet...



"Use a mixture of inexpensive pieces and family heirlooms—this adds a fresh take on family tradition while prompting conversation on the history of the pieces."—**Ellen Cohn-Robinson**, **Principle Designer**, **WED**

