

USE VINTAGE RECIPE CARD BOXES FILLED WITH FAMILY FAVORITES FOR THE CENTERPIECE. ASK GUESTS TO BRING NEW DISCOVERIES TO SHARE.





## ART OF THE CULINARY

# Table

*Looking for inspiration to make your Christmas table settings extra sweet? Try these food-theme ideas for a scheme that's visually delicious.*

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### **Recipe for Celebration**

Sharing and traditions are at the heart of Christmas gatherings. Here, rustic recipe boxes are the focal point, with long-perfected recipes inside and new ones waiting to be tried. A jovial mix of unmatched dishes and glassware creates a red-and-green palette anchored by snowy white. Tiny tannenbaums, red bulb ornaments, and gingham-pattern ribbon, napkins, and flatware add a casual, kitchen-table air to the setting.



### Partridge and Pears

Pears and partridges pair on the table as beautifully as they do in song, *above*. A bevy of birds takes center stage, perching among pears in varying materials: wood, marble, and shiny gold-finished iron. Branches, winter greens, and wood-handle flatware hint at a tree. Speckled ivory and white plates rest on top of two woven place mats—one round, one rectangular—in complementary shades. For a DIY place marker, a pear from the market is spray-painted gold, elevated on a candleholder, and pinned with a name card.



### Scent of the Season

Holiday meals are punctuated with the scent of rosemary at this table, *opposite*. A rectangular glass tray backed with marbled paper gives humble rosemary plants an elegant presentation. Basic ceramic planters reference the dinner and salad plates in material. A wood slice beneath the plants echoes natural materials and textures as do the chargers, place mats, and flatware. A scattering of silver ornaments adds shimmer. A wood napkin holder encloses sprigs of the fragrant centerpiece atop a napkin at each place setting.



KEEP SCENTS—AND MEMORIES—OF THE GATHERING ALIVE. OFFER EACH GUEST A ROSEMARY PLANT TO TAKE HOME.





*An edible centerpiece is sure to keep guests meeting in the middle.*



### **Sweet & Savory**

Honey and cheese make for a beautiful centerpiece that's both sweet and savory, *above left*. Honeycomb's texture repeats in a variety of scales on the vase, salad plate, and tumbler. A honey dipper tied to the napkin encourages guests to sample the golden fares. The acrylic-handle flatware, charger, and napkin all echo the verdant cut foliage and the herbed cheeses at the table's center.

### **Citrus & Spice**

Decorating with fruit and spices, *left*, is a timeless Christmas tradition. Clove-studded oranges and fresh pine sprigs form a festive, fragrant centerpiece when placed in a footed silver compote. Dried orange slices arranged as a runner down the table's center enhance the scented theme. Cinnamon sticks wrapped in twine pair nicely with a star anise-adorned place card.

### **Milk & Cookies**

A dusting of snowflakes adds sparkle to a tabletop inspired by Santa's favorite snack, *opposite*. Milk glass—a tiered serving tray brimming with cookies, pitchers used as vases, and each place setting's charger—charms the setting. A novelty snowflake salad plate adds a seasonal twist to its solid red host. Icy beaded trim dangles from the place mat, where mother-of-pearl-look flatware hearkens the shine of a moonlit snowfall. A wood rolling pin, burnished with a snowflake design, links the winter and baking themes.



FOR HEIGHT AND  
TEXTURE, LOAD A TIERED  
TRAY WITH A VARIETY OF  
SUGARY GOODIES TO BE  
SHARED AMONG FRIENDS  
AND FAMILY.

