

Carpe Diem!

SEIZE THE DAY BY STARTING WITH A BEAUTIFULLY PREPARED
AND PRESENTED BREAKFAST GATHERING

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Why wait until the end of the day to enjoy an exceptional meal in a beautiful setting? If breakfast is considered the most important meal of the day, celebrate by giving it prominence. In creating this breath-of-spring setting—replete with a fresh, upscale take on breakfast classics—*Traditional Home* senior style editor Krissa Rossbund wanted the tablescape and the food to go beyond—far beyond—the usual morning muffins and coffee in paper cups.

Terrific Textures

A mix of finishes and textures makes a table display look easy and effortless. Casual bamboo flatware from Juliska (juliska.com) rests on placemats fashioned from Duralee's rickrack fabric #14561 (duralee.com).



Into the Fold

Printed menu cards with a scallop motif are tucked into the folds of Sferra's "Festival" linen hemstitch napkins in rose (sferra.com). Sprigs of thyme add an organic touch. Solid placemats in lilac are also from Sferra.



Mini Nantucket Baskets

Small jars of fragrant lavender honey, each with a wooden honey dipper, are presented in mini Nantucket baskets as favors for guests. All Nantucket baskets in the room are from Basketville (basketville.com).



Cheery Bouquets

Red roses, fuchsia-colored astroemeria, and eryngium bracts in Mottahedeh's embossed creamware cachepot make up just one of several bouquets that give the table a garden ambience (mottahedeh.com).

Oh So Pretty

"Botanical" plates from Chelsea House hang above the pierced back of Somerset Bay's "Sullivan's Island" bench. Softening the bench, a pillow matches the drapery panels. Another is in Duralee's "Plaid 14852."



Classic Compotes

William Yeoward's "Amanda" crystal compotes serve up a mélange of colorful berries with an elegant sabayon sauce. The crystal footed compotes confer a slight formality (williamyeowardcrystal.com).



“IT’S NEVER TOO EARLY TO MAKE SOMETHING LOOK POLISHED.” —senior style editor Krissa Rossbund



The distressed finishes of Somerset Bay's "Killington" table, "Carmel" chairs, and "Lake Norman" breakfront (somersetbayhome.com) are springboards to varying textures, including Kravet's "Cavallo" linen drapery panels (kravet.com); C.R. Laine's "Copley" linen host chairs (crlaine.com); Currey & Company's wood "Simplicity" chandeliers (curreyco.com); "Roxie" crystal tumblers from William Yeoward Crystal; and Replacements' hobnail cake pedestal (replacements.com). Ceramics in the display cabinet are from chelseahouseinc.com.



Used to present Blinis with Lavender-Honey Syrup, the textural "Meteus" dinnerware collection is available in eight glazes; Bia Cordon Bleu through Bloomingdales (bloomingdales.com). Mimosas fill Juliska's pretty footed "Octavia" glasses (juliska.com). Each is garnished with an orange slice and a mint sprig, signaling that these are a special part of the meal.

Menu

- Orange Dream Mimosas
- Blinis with Lavender-Honey Syrup
- Smoked Salmon Benedict on a Potato Pancake
- Spring Fruits with Sabayon

The menu created by chef Mary Payne Moran—whose namesake catering firm is Hail Mary Food of Grace in L.A.—heralds spring with mini blinis served with Lavender-Honey Syrup for a delicate floral flavor. Creamy Dreamsicle-style mimosas imbue the morning with a celebratory air, while Smoked Salmon Benedict on a Potato Pancake is served with capers and pancetta to add notes of salt and tang.

Memorable? Yes. Stuff? No. Hence Krissa's choice of tableware was suggested by the garden colors of the draperies: purple, fuchsia, and green. Purple placemats ground the place settings. Adding texture, rattan chargers are topped with stoneware plates in a purple glaze whose variance creates that artisanal, touched-by-hand look. A grandmotherly milk-glass cake stand gives height to a bouquet spilling exuberantly from a friendly woven basket. Instead of placecards, nostalgic egg cups at each guest's place are filled with wheat grass and tucked with an inspirational quote.

"It's never too early to make something look polished," Krissa says. "We start each morning focusing on a put-together personal appearance, and the same should be true for the environment around us." A springtime table and a beautiful meal presentation—what better way to inspire guests to seize the day? ☺

Blinis with Lavender-Honey Syrup

- ½ cup maple syrup
- 1 tablespoon honey
- 1 teaspoon vanilla
- 1 or 2 drops lavender extract*
- 1 cup all-purpose flour
- 2 teaspoons sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 egg, lightly beaten
- 1 cup milk
- 1 tablespoon vegetable oil
- Powdered sugar
- Slivered almonds, toasted

In small saucepan combine maple syrup, honey, vanilla, and lavender extract. Cook and stir over low heat just until heated through. Cover; keep Lavender-Honey Syrup warm.

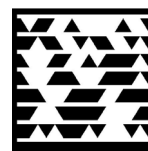
Meanwhile, in medium mixing bowl combine flour, sugar, baking powder, and salt. In another bowl use fork to combine egg, milk, and vegetable oil. Add liquid mixture all at once to flour mixture. Stir just until moistened.

For blinis, pour about 1 tablespoon batter onto hot, lightly greased griddle or heavy skillet. Cook over medium heat 1 to 2 minutes on each side or until pancakes are golden brown. Turn over when surfaces are bubbly and edges are slightly dry (keep blinis warm in 200°F oven while cooking remaining blinis).

To serve, place blinis on serving plates. Sprinkle with powdered sugar and slivered almonds. Drizzle with Lavender-Honey Syrup. Serve immediately. Makes 8 servings (about 5 to 6 blinis each).

**Find lavender extract at a specialty grocery store. Use sparingly, as it is very strong.*

Menu and recipes by chef Mary Payne Moran, Hail Mary Food of Grace (marypaynemoran.com)



WANT TO RE-CREATE THIS MENU AT HOME? For recipes, a complete shopping list, and preparation instructions, go to gettag.mobi on your smartphone, download the free tag reader app, then snap this tag. Or, visit traditionalhome.com.