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TRADITIONAL HOME

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Come Summer

CELEBRATE THE JOYS OF JUNE WITH A COLORFUL
TABLE AND A LIGHT AND LIVELY MEAL

WRITTEN BY REBECCA CHRISTIAN
PHOTOGRAPHY BY LUCA TRAVATO PRODUCED BY KRISSA ROSSBUND



Red and green may be synonymous with Christmas, but when you use cherry red and apple green—accented by a white as bright as Tom Sawyer’s legendary picket fence—the result is the epitome of summer joie de vivre. “When paired with vivid color, bright white becomes the ultimate summery accent,” explains *Traditional Home*’s senior style editor Krissa Rossbund of the scheme she created for this alfresco dinner for weekend houseguests at the Malibu home of designer Erika Brunson.

Old Meets New

Red "Color Concept" glass buffet plates and "Anmut My Colour" bone china dinner plates, both from Villeroy & Boch (villeroy-boch.com), take a vintage spin when paired with "Lace Edge" milk glass salad plates and mother-of-pearl flatware from Replacements (replacements.com).

Got Milk Glass?

Reminiscent of summer days gone by, vintage milk glass from Replacements, including Westmoreland "Grape Panel" iced tea glasses and Denton hobnail tumblers, brightens the clear "Miss Desiree" crystal champagne flutes from Villeroy & Boch.

Tulip Treasures

Back-friendly pillows in Romo's "Tulipa Coral" cotton fabric amp up the color factor on existing bright apple-green cushions with rope trim. The cushions soften the white metal furniture from Erika Brunson Couture Living that is accented with gold-finish details.



Night Lights

Extended summer sunlight creates early evening ambience while these "Careen" rattan-and-bamboo lanterns from Crate & Barrel (crateandbarrel.com) provide an after-hours glow as the night deepens.

Berry Delicious

Welcome guests with summer's bounty by offering jars of fresh preserves as a gift to take home with them. Create custom labels for each jar, then tie with a coordinating ribbon for a signature look.

Check & Check Again

Gingham checks are back. Here they suggest the homespun look of a picnic on pretty, fanciful placecards. It's just one of those personalized touches that help make an occasion more memorable.

A light and breezy printed linen tablecloth in "Tilia Apple" softly enhances the table set for guests on a covered patio at the home of designer Erika Brunson. Napkins are made of "Melbury Ginko" and "Elmore Rocoto" cotton, underscoring the gingham check elements that distinguish the table setting. All fabrics are by Romo through Thomas Lavie (310/278-2456).



Grilled Hazelnut Salmon with Watercress, Snow Pea & Beet Salad

Grilled Hazelnut Salmon with Watercress, Snow Pea, and Beet Salad

- 8 ounces golden or red baby beets, trimmed, scrubbed or peeled, and quartered
- 6 ounces snow peas, trimmed (about 1½ cups)
- 4 (6-ounce) skinless salmon fillets, about 1 inch thick
- 1 tablespoon hazelnut oil
- ½ cup finely ground hazelnuts
- 2 tablespoons all-purpose flour
- ½ teaspoon kosher salt
- ½ cup white balsamic vinegar
- ½ teaspoon kosher salt
- ¼ cup hazelnut oil
- 2½ cups watercress
- 3 tablespoons finely chopped chives

Cook beets in boiling lightly salted water 15 to 20 minutes or until tender; drain. Set aside. Meanwhile, place steamer basket in saucepan; bring 1 inch of water to boil. Add snow peas; cover and steam 2 to 3 minutes or until just tender. Rinse with cold water; drain. Set aside.

Brush rounded side of salmon with 1 tablespoon hazelnut oil. In 9-inch pie plate combine ground hazelnuts, flour, and ½ teaspoon kosher salt. Dip brushed side of salmon in nut mixture to coat.

For charcoal grill, arrange heated coals around drip pan; test for medium heat above drip pan by holding palm above coals for 3 seconds without removing. Place fish, coated side up, on greased grill rack over drip pan; cover. Grill 14 to 18 minutes or until fish flakes easily when tested with fork. For gas grill, preheat and then reduce heat to medium and adjust for indirect cooking. Place salmon on grill rack not directly over heat. Cover; grill as above. Or place fish, coated side up, in baking pan. Bake, uncovered, in 450°F oven 8 to 12 minutes or until fish flakes.

Meanwhile, in small bowl combine white balsamic vinegar and ½ teaspoon kosher salt; whisk in ¼ cup hazelnut oil. Remove ¼ cup dressing; set aside. In large bowl toss watercress, chives, pea pods, and beets with remaining dressing. Divide among 4 serving plates. Add one salmon fillet, coated side up, to each plate. Drizzle salmon with reserved dressing. Makes 4 servings.



WANT TO RE-CREATE THIS MENU?

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.

Menu

- Hibiscus and Goji Berry Iced Tea
- Chipotle Cheese Puffs
- Chilled Tomato, Basil, and Bread Soup
- Grilled Hazelnut Salmon with Watercress, Snow Pea, and Beet Salad
- Triple Cherry Trifle

A pro at mixing flea-market finds with fine tableware, Krissa created a tablescape that is casually luxurious, using crystal glasses and sterling flatware with mother-of-pearl handles. Yet it's also reminiscent of lazy, hazy summer days spent picnicking (napkins in an oversized check), antiquing (the hobnail milk glass your grandmother collected), gardening (fragrant mini-pots of herbs at each guest's plate) and boating (rope trim on the cushions that make patio chairs comfortable enough to linger in until the fireflies come out).

Jewel-toned fruit set out as a warm-weather appetizer confirms that life is a bowl of cherries while rattan lanterns flicker, introducing a rougher texture to the polished tabletop. The menu is as light and refreshing as a summer shower, featuring chilled tomato-basil soup, grilled salmon, and a cherry trifle.

With good food and lively company in a smashing seasonal setting, such an evening proves—as a poet once said—that spring being a tough act to follow, God created June. ■

The meal evokes the colors and tastes of a farmer's market, starting with summer-flavored iced tea and chilled tomato soup.

