

Triangle

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# HOME

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# THE NEW OLD-FASHIONED WAY

A Chapel Hill designer shows her gratitude through an elegant holiday brunch with an old-fashioned twist.

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The holiday season calls for joyous celebrations, festive decorations, and, yes, party invitations. Interior designer Debra Zinn combined all three of those elements for a holiday brunch she and her colleague Laura Montross hosted for friends they have met through the design industry.

“We wanted to show our gratitude to the amazing women we have worked with,” Zinn says, “and what better way to say ‘thank you’ than hosting someone for a meal in your home?”

Zinn enjoys entertaining and loves a good party theme. For this particular brunch, she wanted to create an old-fashioned

Christmas. She selected an airy, unsheared fir tree and embellished it with organic trimmings such as dried fruits and flowers and natural fiber ribbons. Her windows and mantel were adorned with fresh magnolia leaves and emerald lace from Weston Farms and styled by Diane and Lily Joyal of Bowerbird Flowers.

Guests were greeted with crystal coupes of freshly squeezed citrus-ade mimosas and silver trays of pimiento cheese BLT bites. Chef Paris Mishoe created a traditional Southern brunch, including shrimp and grits, fresh local greens, and homemade



Zinn and her guests toast with mimosas in William Yeoward champagne coupes.



## HOLIDAY BRUNCH MENU

### MIMOSA BAR

citrus-ade, sparkling wine, fresh fruits

### SHRIMP & GRITS

white cheddar and thyme grit cake, scallions, shiitake mushrooms, bacon

### VEGETARIAN FRITTATA

SPINACH & LOCAL GREENS SALAD  
baby cucumbers, radish, cherry tomatoes, toasted almonds, sun gold tomato vinaigrette

### BUTTERMILK ROLLS WITH WHIPPED BUTTER

### FRENCH MACARONS

### CROQUEMBOUCHE WITH SPUN SUGAR

**TOP:** Chef Paris Mishoe prepared traditional Southern fare for the brunch, including shrimp with grit cakes and yeast rolls. On the table are Royal Crown Derby salad and dinner plates, Anna Weatherley chargers, Vietri silverware, and vintage amber goblets. The tablecloth and napkin fabrics are by Erika M. Powell Textiles.

**BOTTOM:** A stunning centerpiece, the croquembouche is garnished with spun sugar by Miel Bon Bons in Durham.



Terrain faux fir tree is styled by Debra Zinn Interiors with dried oranges, dried hydrangeas, and natural fiber ribbons.



yeast rolls. But for dessert, Zinn requested a classic French croquembouche from Miel Bon Bons. This confectionery tower of cream puffs provides a stunning centerpiece. “It’s not only beautiful, but it’s also delicious and fun to eat!” Zinn adds.

As for the table, that’s Zinn’s specialty. An interior designer since 2013, she started her latest venture, The Curated Table,

just last summer. “I was hosting my mother’s eightieth birthday party in Cape Cod and was disappointed with the rental options for china, crystal, and linens,” Zinn explains. “I saw an opportunity and pursued it.”

The Curated Table’s goal is to create unique and memorable events by setting a beautiful table, layer by layer. “Plates are



**TOP LEFT:** Zinn puts the finishing touches on her dining table with Royal Crown Derby salad and dinner plates, Anna Weatherley chargers, Vietri silverware, and vintage amber goblets. The tablecloth and napkin fabrics are by Erika M. Powell Textiles.

**TOP RIGHT:** Chef Paris Mishoe's fresh garden salad sits atop a Royal Crown Derby plate and Anna Weatherley charger. The silverware is by Vietri, and the tablecloth is by Erika M. Powell Textiles.

**BOTTOM LEFT:** Guests visit while sipping mimosas from William Yeoward champagne coupes. The tree and wreath were designed by Bowerbird Flowers.



pretty by themselves but really shine when you add flowers, linens, and candles,” Zinn says. “Every detail matters.”

And no detail was overlooked for Zinn’s holiday table. Green and gold china plates were accentuated by vintage amber crystal goblets. The Erika Powell tablecloth featured a vine pattern, which Zinn emphasized with gold ivy wire wrapped around complementary linen napkins. Party favors of gourmet chocolates were artfully wrapped and topped with hand-calligraphed gift cards by Myra Jester that doubled as place cards.

Zinn believes that taking the time to set a pretty table makes your guests feel appreciated and cared for. “My favorite moment is to see guests smile when they walk into the room and realize that a very special time is in store for them,” Zinn smiles. “It makes all of the effort worth it.” ♦