



Springboard

A lush and lavish setting affirms that the freshest of the seasons has arrived

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PHOTOGRAPHY BY PETER KRUMHARDT

This spring, design aims for a different kind of greenhouse effect. Statement textiles explode with motifs featuring large-scale ferns, fronds, and grasses that make interiors not only an extension of nature, but a virtual science lab of visual chlorophyll, too.

In this sun-drenched dining room, a casual lunch gathering lauds nature's ubiquitous green. The tablescape marries wares

as delicate as young budding trees with vibrant outdoor decoration. A white ash table wearing a contrasting khaki stain supports a field of green on top. Chartreuse linen runners set a bright foundation for layers of darker greens: tropical shades on embroidered placemats and napkins and additional foliage-inspired hues on salad and dinner plates. Tortoiseshell glassware glows in a mottled brown. ▶



menu

RECIPES BY CHEF MARY PAYNE MORAN

- | | | |
|--|---|---|
| Lemon-Mint
Frappé | Butterhead and
Fennel Salad
with Avocado
Green Goddess
Dressing | Pan-Seared
Halibut with
Cherry Tomatoes
Cacio e Pepe |
| Asparagus and
Goat Cheese
Mousse Mini
Gallettes | | Angel Food Cakes
with Strawberries |



Clockwise from top left Table runners made of Thibaut's "Lucas" linen fabric in chartreuse ground grass-green "Venezia" embroidered linen placemats and nookings, "Casablanca" salad plates by Julia B., and "Into the Jungle" dinner plates from Vietri. William Yeoward Crystal's lacquered green-and-gold fern tray presents lemon-mint frappa served in Codinger's "Rondo" footed glasses. Vietri's "Optical" clear wineglass offers quiet elegance; William Yeoward Crystal injects energy with the "Vanessa Tortoise" water glass. Satin gold accents Julieka's "Berry & Thread" flatware. **Opposite** Butterhead lettuce, fennel, and orange share the plate with marigolds, dianthus, and bachelor's button petals. The simplicity of the main course, pan-seared halibut with basil pasta, relies its deliciousness. Roasted cherry tomatoes add a burst of acidity. Cacio e pepe, a classic four-ingredient Roman pasta dish, is a rich, silky side. **Preceding page** Pillows made of Kravet's "Back in Style" and Schumacher's fringed "Sonora" cushion a Lee Industries settee. Pillows in Ralph Lauren Home "Kotoni Floral" in jade soften wicker chairs. The solid-ash "Whitmer" table is from Aranzon Woodworks. Greenery and tulips are from Natural Decorations Inc.





THE MENU TAKES ITS
CUE FROM A GARDEN-
FRESH COLLECTION
OF SPRING FLAVORS
GRACED WITH
EDIBLE FLOWERS AND
DELICATE
MICROGREENS.

Clockwise from top left Light-as-air angel food cakes are baked in muffin tins and halved to form the base in a riff on strawberry shortcake. Pretty rose petals tuck in at the base, adding their scent and a slight hint of fruit. Edible flowers and microgreens—on a “Perla” oval platter from Vietri—enhance the garden flavor. (Visit TraditionalHome.com/Springboard for a guide.) A savory russic galette pastry holds onion compote topped with goat cheese mousse and asparagus.

Succulents, topiaries, and ferns sprout in the table's center and around the room's perimeter. A console table holds matching green lamps—in a glaze that looks like it earned its patina over many years—and displays yellow tulips that interrupt the monochromatic theme with sunny spirit.

Complementing the vibrant green table decor, the menu showcases spring's garden-fresh ingredients and flavors: asparagus, butterhead lettuce, lemon, mint, and avocado in the early courses, halibut and a creamy, cheesy cacio e pepe pasta in the mains. Dessert? What's springier than an angel food take on strawberry shortcakes? Fluttering across the menu are lacings of edible flowers, microgreens, mint, and sensuous rose petals. Spring most definitely has arrived. **m**

Interior designers: Rebecca Cartwright and Alicia Held-Morris, R. Cartwright Design

For recipes and a shopping list, visit TraditionalHome.com/Springboard