

Charlotte

OCTOBER/NOVEMBER 2019

HOME

DESIGN & DECOR

DESIGNERS
at HOME

PLUS:
COLOR CRUSH:
MUSTARD SEED

DESIGNER
DESTINATIONS



SEEK YOUR STYLE

By Jim Noble

Designing a restaurant isn't all that different from designing a home.

It's a combination of what we add, keep, and take away from a space that creates a style, which in turn evokes a feeling. All of my restaurants have a distinctive design that enhances the dining experience—specific furniture, art, flooring, and other structural elements.

Noble Smoke opened this summer in a building that is more than seventy years old. We kept the exposed brick, concrete floors, and oversized windows and doors to give it a slightly industrial and more casual feel. But the design doesn't stop there; it extends to our family-style service of smoked meats and sides, served on trays and in bowls so people can share. At Rooster's, dark wood and an open kitchen stir up feelings of warmth and comfort, almost like you're dining in a home—our home. Copain



was designed to help you entertain in *your* home. With carefully curated menus, wine to pair, and serving platters that can be placed directly on your table alongside your favorite flowers, china, and crystal.

Sarah Wrenn and Maris Ochoa, our leaders at Copain, are both thoughtful designers, entertainers, and bakers. Together, they have thrown some beautiful gatherings.

“One of my favorite things to do when

entertaining is to mix high and low foods, meaning not all fancy foods and not all casual foods. Pizza and Champagne actually go together really well, as do oysters and grilled cheese or fried chicken and red wine,” Wrenn says.



“PUT YOUR OWN PERSONAL TOUCH ON YOUR GET-TOGETHER.”

“Family recipes are typically what grace our table,” Ochoa adds. “Something you remember your grandmother making when you were a child or a recipe passed down from your spouse's family comes with a story and a bit of comfort.”

I, too, am a big fan of family recipes. If you've been to The King's Kitchen, you've probably had Aunt Beaut's Pan-Fried Chicken. Beaut was my great aunt, and I remember her frying chicken for us on Sundays after church. Getting to share her recipe (and others from my family) with our guests every day is one of my great joys.

With the holidays coming and parties on everyone's mind, I encourage you to put your own personal touch on your get-together, whether it's by creating a special menu, thinking of an engaging theme, or spending more time on the decor. Whatever you do, know that you can outsource the “hard stuff” if you want.

Wrenn and Ochoa's holiday planning is in full swing. They love helping folks welcome guests into their homes with ease and comfort—and a good meal.◆

Chef **JIM NOBLE** is the executive chef and owner of **NOBLE FOOD & PURSUITS** and **NOBLE SMOKE**. **BOSSY BEULAH'S** opens this fall. For more information, visit NOBLEFOODANDPURSUITS.COM.