

Charlotte

DECEMBER 2020

# HOMIE

DESIGN & DECOR®

**GREAT**  
*Gatherings*

**PLUS:**  
TABLETOP  
CURIOSITIES

DESIGN  
ON A DIME





# EMBRACING JOY

By Jim Noble

Photography by The Plaid Penguin

We're coming up on the holiday season that some of us need more this year than any year before.

The holidays are a time for restoration, a time for togetherness, and a time for joy. None of those things should be erased by a pandemic.

In the restaurant industry, we're in the business of restoration, literally. The word *restaurant* comes from the French verb *restaurer*, meaning "to restore." To us, that restoration comes from bringing people together around the table. This year, whether it's at your table or ours, we'd love to help you bring a little joy and maybe even a bit of normalcy to your holidays.

We've added two new gathering spaces in our restaurants: the Honey Monk room at Noble Smoke and an outdoor

terrace at Rooster's SouthPark. Those are in addition to the other three separate dining spaces at Rooster's SouthPark and the dining rooms of Rooster's Uptown and The King's Kitchen. Our restaurants are open for you to gather and entertain with ease this holiday season.

For those who aren't venturing out too much, we'll bring the party to you. Our culinary team has crafted a comfort-filled Holidays at Home menu encompassing some of our favorite seasonal foods. At Copain, you'll find delightful, French-inspired breakfast items like croissants, cinnamon rolls, yogurt parfaits, and frittatas, plus curated appetizers, entrees, sides, and dessert selections for evening gatherings. And the Copain shop is filled to the brim with amazing gifts, from fresh-baked bread to cookbooks and coffee-table books to gourmet culinary provisions from Italy.



“LET US ALL EMBRACE THIS HOLIDAY SEASON—AND EACH OTHER—WITH KINDNESS IN OUR HEARTS AND GREAT GATHERINGS AROUND THE TABLE.”



Noble Smoke is packaging up a simple and heartfelt Southern holiday menu featuring a smoked turkey breast with four sides built specifically for Thanksgiving and Christmas meals, on top of the entire daily take-out menu. And, if you ask me, barbecue always has a place on the holiday table.

As we look forward to the holidays and beginning a new year, it's hard not to wonder what 2020 will look like in the rear-view mirror. However you decide to look at it, my thought is to make the most of the time we have, not wish it away, even in the toughest of circumstances. Who knows what 2021 (and beyond) holds, so let us all embrace this holiday season—and each other—with kindness in our hearts and great gatherings around the table. ♦



Chef **JIM NOBLE** is the executive chef and owner of **NOBLE FOOD & PURSUITS**. For more information, visit **NOBLEFOODANDPURSUITS.COM**.