



DOMeSTICA

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Chicago HOME
+GARDEN



Shelf Appeal

The swanky new [Hotel Palomar Chicago](#) held a kick-ass kick-off party for [Art Chicago](#) and [NEXT](#) recently, and it left me with not only excitement for the [art overload](#) that was held last weekend in the Mart, but also some creative, unorthodox ideas on food presentation. Nibbles and bevs came courtesy of chef Heather Tehune, the driving force behind the hotel's lauded [Sable Kitchen & Bar](#), and her method of serving a charcuterie assortment was downright revelatory. Along one wall of the Gallery Ballroom, which served as party central for the fashion show, DJ, and art installations, was what appeared to be glass bookshelves—here purposed as serving stations for mounds of prosciutto, speck, pancetta, and a variety of other salumi, cheeses, nuts, and olives. This is news you can use, I thought, especially if you're throwing a cocktail party and you don't have a lot of square footage. Why not clear out a couple of shelves of books and trinkets, give them an attentive scrub-down and use the space to serve some snacks? It's unexpected and fun, and you can use small bowls to hold the unruly roly-polies such as olives and nuts.