



# Seasonal Settings

Set a table with style

## 1. NAPKIN

When an appetizer is on the table before guests are seated, place the napkin to the left of the forks. Otherwise, center it on the chargers.

## 2. SALAD PLATE

These plates go above and to the left of the salad fork unless your family eats salad after the entrée—in which case, put them out after dinner.

## 3. BREAD PLATE

Slightly smaller than the salad plate, this sits above and to the left of the charger. Use extras as dessert plates or saucers.

## 4. BUTTER SPREADER

Guests use their own spreaders to smooth butter on bread—while a butter knife with its pointed tip is used to slice butter from the communal serving dish. Spreaders go on the bread plate, blade down and to the left.

## 5. DESSERT SPOON

The same shape as a teaspoon, though slightly larger, this utensil rests above the dinner plate.

## 6. WATER GLASS

Since water is consumed throughout the meal, it's served in the largest glass or goblet on the table. We used a casual bistro glass.

## 7. RED WINE GLASS

Because red wine has big flavors and aromas that need room to expand, this glass is larger than a

white wine glass. Red wine is traditionally served with the entrée, so place the glass closest to the table's center.

## 8. WHITE WINE GLASS

The sides of this glass are straighter than those of a red wine glass to concentrate the delicate flavor, which is also why this glass is smaller. White wine is often served with lighter dishes, such as fish. The glass goes second in from the right.

## 9. CHAMPAGNE GLASS

“Tulip” (above) is the Champagne glass shape experts prefer. Since Champagne is often enjoyed before wine, place the glass on the far right.

## 10. SALTCELLAR

In medieval times, salt was so valuable that it was locked in the cellar after meals. Today, formal dinners include saltcellars placed at each diner's far right, with a small spoon for sprinkling.

## 11. SEAFOOD FORK

This small, three-pronged fork is meant for eating seafood, such as shrimp cocktail, and should be placed to the right of the soup spoon. It can be used to spear condiments, such as olives or lemon slices.

## 12. SOUPSPOON

Similar in shape to a tablespoon, this is used for eating chunky soups, such as minestrone or stew, and goes on the right of the outermost knife.

## 13. DINNER KNIFE

The longest knife in a flatware set, this should be at every place setting except when soup is the main course. It goes directly to the right of the charger.

## 14. COMPOTE

This type of footed bowl was popular in 16th-century Italy and was often used as a candy dish. Small compotes can be used to serve an appetizer or dessert; we chose a small teacup instead.

## 15. CHARGER

Meant as a base for the appetizer plate at formal meals, a charger should already be on the table before guests are seated. Then you clear it and replace it with the salad or dinner plate before serving the next course. In less formal situations, you can use a charger as a dinner plate or vice versa.

## 16. DINNER FORK

Originally called a “table fork,” this utensil goes directly to the left of the dinner plate because it is the final fork used during the main meal.

## 17. SALAD FORK

The fork originally had claw-shaped tines, the better to spear lettuce. Today it's broader than the average dinner fork. Place it to the left of the dinner fork since it will be used first (unless, in the European style, you enjoy salad after the entrée—then it should go closest to the plate).