

FOOD & WINE

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Hot New Restaurant Styles



Courtesy of RH

See ya, subway tiles and back-challenging stools. **Glen Coben**, the designer behind Kreuther Handcrafted Chocolate and Carbone in New York City, tells us the restaurant styles that'll be hot (and not) this year.

Instead of **French bistro tumblers**...beaker-like **Borosil glassware**. \$29 for 6; wayfair.com

Instead of **pendant lights**...angular, industrial-looking **Varick Chandelier**. \$1,095; restorationhardware.com

Instead of **backless stools**...sleek **Bacco Barstool** with lumbar support. From \$645; dwr.com

Instead of **subway tiles**...showstopping **metallic wallpaper** From \$60/yard; innovationsusa.com

Instead of **gold cutlery**...chunky, **mod cutlery** \$110 for 5 pieces; georgjensen.com

Instead of **rustic stoneware**...simple, line-rimmed **enamelware** \$80 for 4 dinner plates; barnlightelectric.com