





OPPOSITE: A bridge-style faucet and apron-front sink form a classic duo. Inset cabinetry with elegant trimwork supports the room's sophisticated style.  
THIS PHOTO: Freshly squeezed lemonade and bright lemons are a common sight in a kitchen designed for entertaining.

# *open* INVITATION

*Dazzling details make a traditional white kitchen the star act in a New York home's dramatic renovation.*

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## THE STORY OF THIS NEW YORK HOME'S

transformation began when one couple's friend shared his predicament: He'd bought a Cape Cod on a beautiful street in an idyllic area of New York, but his wife no longer wanted to move. The couple saw an opportunity and bought the property from their friend, sight unseen. When their first visit to the house revealed the updates it needed were too daunting to handle themselves, the homeowners enlisted help from a team of professionals.

The kitchen was a top priority for the couple, both of whom enjoy cooking and hosting dinner parties. Mike Martin of Total Interiors worked in collaboration with architect Peter Heintzelman to create an open layout with a small gathering area at the island and a formal dining room just beyond the kitchen—still within earshot of conversation. The homeowner wanted people around her, rather than being isolated, while she worked in the kitchen. Interior designers Michele Chagnon-Holbrook and Shannon Heritage of Casabella Interiors introduced curvy upholstered stools so guests will be inclined to linger. "If you have comfortable seating, you'll have a hard time getting people out of your kitchen," Chagnon-Holbrook says.

The big kitchen maintains its warmth thanks to an island that is roomy yet small enough someone could easily pass plates across it. The hardworking island houses a prep sink, trash bin, two refrigerator drawers, and a microwave. A custom end treatment gives the quartz top an elegant appearance without sacrificing durability.

The team was careful to create efficient workstations. The homeowners can grab ingredients, prepare them at the prep sink, and





THIS PHOTO: The homeowners enjoy hosting friends and family in their kitchen. Their dream culinary space needed to accommodate a crowd while maintaining its warmth for dinners shared alone or with their adult children. OPPOSITE: An additional sink in the island allows the couple to easily prep and clean up.

“When the homeowner is in the kitchen, she is entertaining. It was important that it became a big element of her home.

—MICHELE CHAGNON-HOLBROOK, INTERIOR DESIGNER

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clean up all at one end of the kitchen. The main sink is placed under a large window that has pretty views to make washing dishes less of a chore. A large pro-style range and custom hood are just close enough to the refrigerator and island to form a hardworking triangle.

While visiting a stone yard, the homeowner and Chagnon-Holbrook were stopped in their tracks by a slab of icy quartzite. The piece—seen behind the range and on the perimeter counters—inspired the kitchen’s soft and inviting color palette. Gold-tone hardware complements the All White Farrow & Ball paint on the cabinetry, crafted by Indiana’s Pennville Custom Cabinetry. The cool color scheme is a stark contrast from the homeowners’ previous warm, Tuscan-style kitchen.

“[The homeowner] is a rare breed in that she knew exactly what she wanted,” Chagnon-Holbrook says. For example, she and the Casabella Interiors team ensured the herringbone pattern in the backsplash created about 45 degree-angles—not too perfect and not too sharp. Like many of its counterparts, the wall design came from ideas the homeowner plucked from magazines or Pinterest and tucked away for her dream space. Says Chagnon-Holbrook: “This was the kitchen of a million details.”

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## DESIGNER INSIGHTS: ACING KITCHEN CABINETRY

For the most efficient cabinet storage, interior designer Michele Chagnon-Holbrook of Casabella Interiors lives by these best practices.

- **Map it out.** The Casabella Interiors team and the homeowners sketched on the floor plan where everything should be stored, down to baking sheets, mixing bowls, drinking glasses, and knives. “I’ve come into many projects late where homeowners say, ‘I wish I had a drawer here or a door there,’” Chagnon-Holbrook says. “It’s so important to plan how you’ll use the kitchen.”

- **Know your measurements.** Not all plates are the same size. Make sure the cabinets you’re installing are wide enough for both heirloom dish sets and the new ones you’re eyeing.

- **Simplify installation.** If possible, the professional who designs the cabinetry should install the cabinetry. This gives the homeowner one point of contact, streamlines the process, and reduces any last-minute installation hiccups.

OPPOSITE LEFT: A butler's pantry includes an additional sink, extra storage, and ample counter space, making it an ideal place to prep meals or clean dishes away from the main kitchen. OPPOSITE RIGHT: Artlike tilework above the pantry sink is a scene-stealer. **THIS PHOTO:** The gold-tone knobs on the pro-style range were matched to the finishes of the pot filler and hardware.



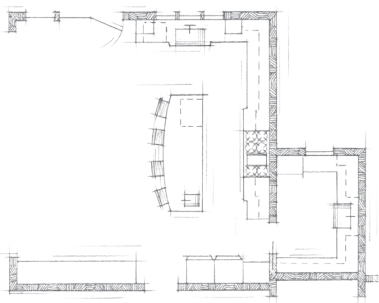




OPPOSITE: Inspired by a photo the homeowner had seen, the island's custom waterfall edge required the manufacturer to install a new cutting tool to create the look in the quartz. RIGHT: Mirrored antiqued-glass inserts in a few upper cabinets offer a touch of glam while concealing the storage within. BELOW: An icy blue quartzite tops perimeter countertops. BELOW RIGHT: "Less is more," interior designer Michele Chagnon-Holbrook says of incorporating two oversize light fixtures, "but go big and bold."



## *the plan*



A large island, separating the work zone from the casual dining space, anchors the L-shape kitchen. An adjacent butler's pantry offers bonus prep and storage space. The design team compartmentalized the layout to streamline prep, cooking, hosting, and cleanup tasks.