

# CTC&G

Connecticut Cottages and Gardens

COTTAGESGARDENS.COM | JANUARY 2024

20th  
Year  
Anniversary!

KITCHENS  
WITH CHARACTER





CHRISTOPHER PEACOCK



DEANE



GL DESIGN



NUKITCHENS

Customized solutions  
create the perfect  
one-of-a-kind kitchen

BY ANN LOYND BURTON



D2 INTERIEURS



# DESIGNED YOUR WAY





# PREP-SCHOOL PANACHE

**Island Time** (CLOCKWISE FROM ABOVE) Paul Ferrante pendant lights illuminate a Christopher Peacock island topped with Imperial Danby marble from Triton Stone Group. The custom antique pewter range hood has polished nickel straps. Cabinetry throughout is from Christopher Peacock's Refectory Collection and wears signature oversized hardware. *See Resources.*



For a client with a large family who also loves to entertain, kitchen connoisseur Christopher Peacock began with a spacious island for both prep and play. "The large island is perfect for having friends over and offers plenty of options for seating and/or buffet-style service," Peacock confirms. The look was designed to complement surrounding spaces as—thanks to an open floor plan—the island and its custom pendant lights make a strong design statement when viewed from the living room.

Millwork throughout is from Peacock's eponymous line. "The cabinetry style is from my Refectory Collection, which is inspired by my prep-school dining hall or 'refectory,' as we called it," he explains. "The finish selections are a combination of quarter-sawn oak and hand-painted finishes, with soft gray on the perimeter cabinetry and earthy olive green for the island." Signature oversized hardware complements polished nickel straps on the custom antique pewter range hood.

To tie in architectural details like the arched beams by Hurford & Associates, butcher block was installed on either side of the island, and quarter-sawn oak conceals the refrigerator and freezer. Classic tiling adds texture to the large back wall space. "The arched ceiling also complements the arched window on the front of the house, a beautiful backdrop to the kitchen," Peacock explains. "Using the symmetry of the arches and beams, the design of the kitchen is very balanced and not too full of cabinetry, which keeps the eye from being overwhelmed. The result is nicely balanced and well-proportioned."

PHOTOGRAPHS BY **MEGAN LORENZ**







# CLUB ETIQUETTE

PHOTOGRAPHS BY PAUL JOHNSON

**T**his one-season, generational beach house underwent a major renovation to become a family's year-round destination. Working with architect Brooke Girty, the homeowners tasked Deane to tackle the kitchen. "Dearly beloved and the center of countless family traditions, the home's renovation needed to preserve the original charm while updating the infrastructure and interior millwork," explains company principal Peter Deane.

The home has a large footprint to accommodate summer guests and family for year-round stays and

holiday celebrations. At the center of it all, the kitchen extends to the living area and bar for casual gatherings and butler's pantry and formal dining room for elevated entertaining.

"As this is first and foremost a beach house, the white kitchen perimeter cabinets and bleached oak island were selected to enhance the feeling of light, bright and airy waterfront living," Deane explains. "The blue and white nautical color palette reinforced the vibe with casual, timeless elegance."

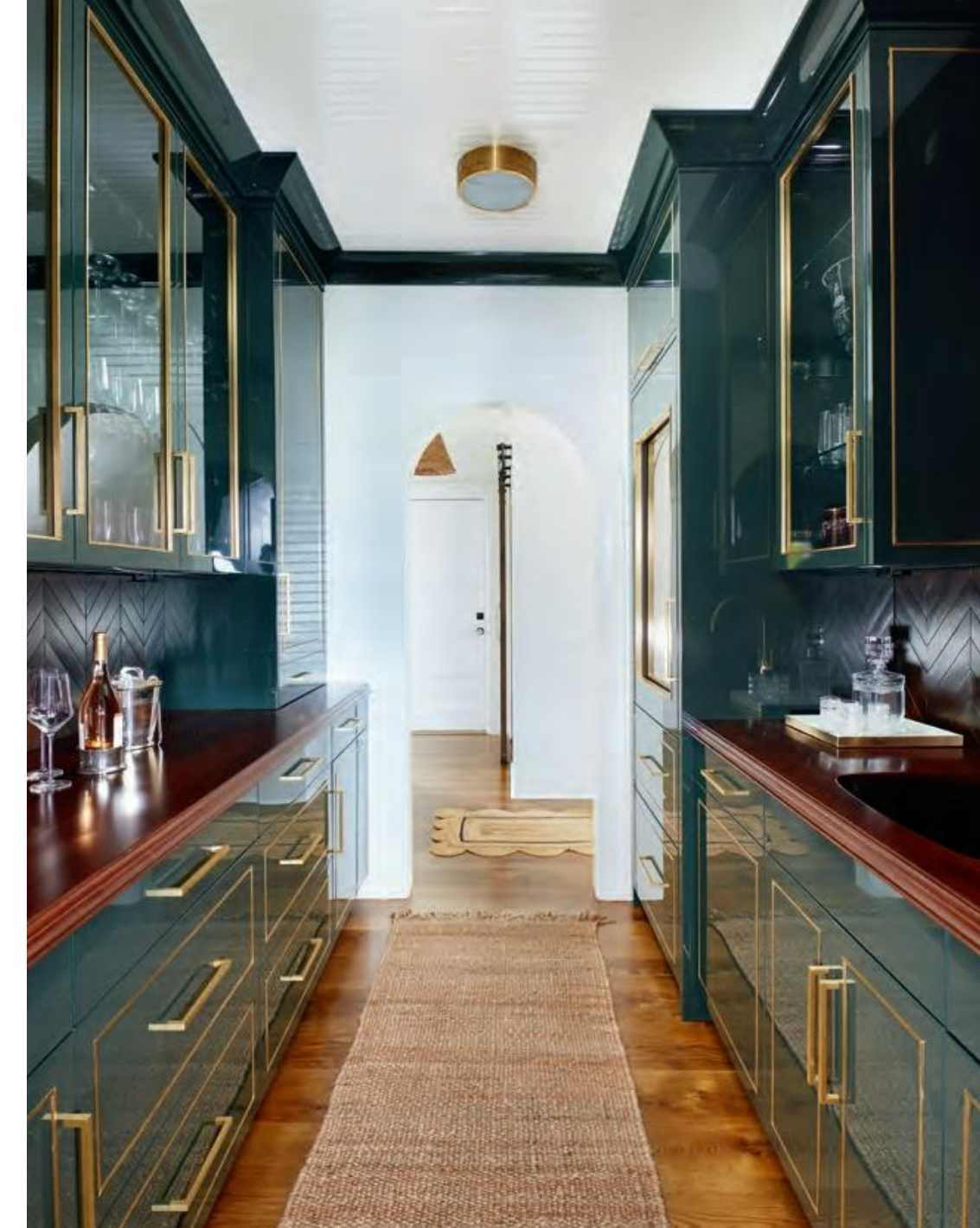
For the butler's pantry (which connects to the dining room), green high-gloss cabinetry was custom colored to match the Fenwick Golf Course

Championship Morgan Cup colors. It wears a satin brass inlay and hardware suited for formal entertaining. "The two spaces coexist in separate areas, allowing them to have distinctive and different personalities," he adds.

In the adjacent family room (designed by Pamela Christensen), Deane incorporated a bar with stainless steel shelving to pick up on the custom La Cornue range and stainless steel hood. "The high-gloss Lafayette Blue lacquer cabinetry visually connects the space, while the nautical cleat hardware echoes the lighting fixtures—all delivering casual elegance," Deane adds.



**Into The Gloss** (CLOCKWISE FROM OPPOSITE PAGE) The main kitchen features dual Wolf ovens through Clarke and a custom La Cornue range through Deane. In the butler's pantry, high-gloss Deane cabinetry is complemented by a Perrin & Rowe faucet. A Waterworks faucet in the bar echoes nautical-style hardware on the blue custom cabinetry. See Resources.







**Coastal Cool** (CLOCKWISE ACROSS SPREAD FROM THIS PHOTO) Serena & Lily Palma pendants set a beachy vibe in the dining area. White quartz tops the 10-foot island, across from a Shaws fireclay sink; cabinetry is by John June Custom Cabinetry. A GE Monogram stove through Aitoro is complemented by a custom stucco hood with white oak detail. See *Resources*.



# GATHERING PLACE



When Gaelle Dudley (founder and creative director of GL Design) first met with her clients, they were only looking to refresh their kitchen space. “After walking through our kitchen vision and discussing a kitchen’s ROI, we collectively decided to expand their kitchen and take over the existing dining room,” Dudley explains, adding, “Bye-bye, wall!” Dudley enlisted builder Made by Slade to turn an unused formal living room into the new dining room and redesign the family room to allow for more seating. Now, the family room flows into the kitchen space for a great room that can accommodate the homeowners’ two children and large dogs. “By combining the two spaces, it allowed for the gorgeous kitchen they always dreamed of and created the heart of the home every past, present and future owner would want,” the designer says.

Lots of function is packed into the beachy aesthetic—like GE Monogram appliances, a five-in-one kitchen oven/microwave in the island, and a 36-inch farm sink. “By simply removing builder spec cabinetry, updating trim and adding beachy neutrals like bright white countertops, touches of white and a textured backsplash, we were able to achieve the perfect balance,” Dudley says. “It is our mission to translate that light and breezy vacation vibe into spaces like this kitchen. We pride ourselves on balancing a traditional home with an elevated coastal aesthetic.” Oversized Serena & Lily woven pendants and a bleached wood table extend the look to the dining area as well.

PHOTOGRAPHS BY **FRANCES ISAAC**





# SMOOTH OPERATOR

PHOTOGRAPHS BY KYLE NORTON

**W**ith a spectacular waterfront location in Rowayton, the homeowners wanted a sleek, modern kitchen that would keep eyes on the view. “The kitchen is on the back side of the house, so it’s in a more compact area,” explains Nukitchens director Gabriella Najmy, who worked with founder Joseph Najmy, showroom coordinator Karin Nakashima and decorator Kim Zimmerman

on the project. “They wanted to use all the space they had without making it feel tight.” An open plan connects to the family room, and understated black frame doors flank the island—one to the pantry and one to the office, complete with a custom built-in desk. To maximize the square footage, Nukitchens employed a cutting-edge pocket-door system that seamlessly conceals the doors into the exterior wall. The team also utilized a mirrored wall instead of a traditional backsplash. “You see a view of the water in the mirror, and it gives a light and airy effect,” Gabriella

notes. “It’s also easy to clean and holds up well.” Poggenpohl cabinetry was a natural choice to keep the design as minimal as possible. “We started with the white acrylic high-gloss cabinets and then injected other materials into the space,” she explains. “The hood looks like stone, but it’s actually clad in Neolith.” For the island countertop, Nukitchens enlisted a Caesarstone quartz. The final touch? “The light fixture dangles like a piece of jewelry. Like a scale, it’s weighted perfectly for an airy effect that feels like it’s floating,” Gabriella says.

**Light Bright** (CLOCKWISE FROM ABOVE) The spacious island is topped with Caesarstone, and the base holds a The Galley Workstation and a Wolf microwave drawer. The perimeter countertops and hood surround are Neolith. Custom doors open to the water view from the family room, where cabinets by Plain & Fancy Custom Cabinetry complement the overall aesthetic. See *Resources*.







**Just Add Water** In this lakeside kitchen (THIS PHOTO AND RIGHT), pops of blue are found in the quartzite countertops from Dushi Marble & Granite, the Bone Simple Design pendants and chandelier, Philomela window treatments and Soho Concept kitchen chairs. Eye-catching custom cabinetry creates a one-of-a-kind look in the wet bar. See *Resources*.

# PERFECT SYMMETRY



**T**here was no shortage of space at this sprawling 14,000-square-foot estate—the combination of two lakeside properties—and the kitchen was no exception. Denise Davies of D2 Interieurs was tasked with filling in the layout, with its open plan that extends to the wet bar, dining room and family room beyond. Davies incorporated a breakfast nook overlooking the lake, a sitting island and a working island, and worked closely with Cusato Architecture to add exposed beams that would designate each area and add architectural interest. “We wanted the feature to be the lake, and we had to fit in a lot,” the designer notes. “We tirelessly worked with the architect to create the beams to make the space symmetrical.” Once the layout was solved, “we completely customized every single item down to the fork drawer,” says Davies. Every detail was tailored to the client—a veterinarian and home chef—who likes to cook for her large family. “With the open floor plan, we didn’t want it to scream ‘kitchen.’ So we built everything in seamlessly and concealed the hood.” Blue-and-white pendants over the island and a mobile rope chandelier in the breakfast nook pick up on the notes of blue in the hood and island countertops’ quartzite stone, all selected to mimic the water views beyond.

PHOTOGRAPHS BY JANE BEILES