



Performance Driven

Like a luxury automobile, this sleek and stylish kitchen

BY AMBER DAWN BARZ | PHOTOS STACEY BRANDFORD | FIELD EDITOR KHRISTI S. ZIMMETH

Dramatic and eye-catching, this fully renovated kitchen feels as open and alluring as a European roadster.



turns heads while delivering superior performance.





Opposite: Stacked backsplash tile, instead of a staggered running bond pattern, furthers the kitchen's sleek, low profile design. **Left:** Fumed oak flooring anchors the dramatic contrasting-color cabinets. A second sink installed near the cooktop is ideal for food preparation. **Below:** High arcs and lustrous chrome lend a commercial look to the primary cleanup area.



The luxury sports cars in his garage were Richard Perng's favorite things about his Ontario home. "They are impressive, engaging, comfortable, and entertaining," he says. But he told designer Nathalie Tremblay of Atelier Cachet that his kitchen was "nice, very typically traditional, not really me."

Revving up Richard's enthusiasm for his kitchen to a level comparable to how he feels about his automobiles required dramatic changes. "Richard's cars are fast, bold, and low to the ground with sleek lines and gleaming finishes, so they became the inspiration for the home's interior," Tremblay says. "Like the cars, I knew the design would have to push the edge to satisfy him."

"Nathalie immediately homed in on my appreciation for clean lines, so I knew she was the designer for me," Richard says. Custom cabinets feature a series of flat and Shaker-style panels in white and charcoal that allow the subtle grain of the riftsawn wood to show. "Allowing the natural grain to show through the finish lends a touch of natural warmth," Tremblay says.

Polished stainless-steel appliances, including a refrigerator-freezer, coffeemaker, cooktop, dishwasher, and ovens, are built in to ensure a streamlined look. The refined layout features separate work zones for food preparation, cooking,

cleanup, and storage and an efficient work triangle formed by the main sink, refrigerator, and cooktop. Aisles are purposefully wide so guests and family members can meander through the kitchen without causing a bottleneck.

An expansive T-shape island provides an enviable amount of work surface and enough dining space for six. "Varying the island's countertop height and color lends interest and reduces its visual mass," Tremblay says. Adding to the interest is a television that rises from or lowers into the island countertop at the touch of a button.

Made from stacked ribs of riftsawn wood, the custom range hood underscores the designer's emphasis on parallel lines. Even the 2×10-inch white glass backsplash tiles are stacked partway up the wall to lend additional horizontal focus.

If the distinctive range hood is the kitchen's equivalent to upgraded carbon fiber trim, then



This photo: Shiny, contemporary barstools provide seating at the T-shape island. A television that rises and lowers at the push of a button enables diners to stay tuned in to the day's events. **Opposite top:** Glass rod handles complement the kitchen's minimalist style. **Opposite bottom:** "The wine room turns storage into an attractive and functional design element," designer Nathalie Tremblay says.

“Natural surfaces, such as a wood floor and a stacked-stone pillar, lend warmth to a modern space.”

Nathalie Tremblay
designer

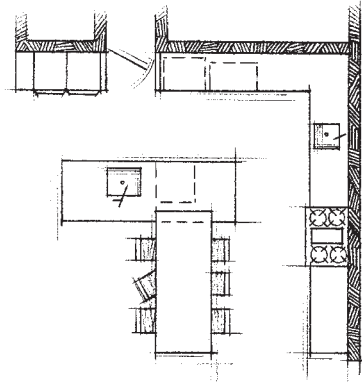


the wine room—just beyond the kitchen—surely provides limited edition status. Encased in glass and tucked beneath an open staircase, the temperature-controlled storage area displays more than 100 bottles of wine.

“A black Porsche and a white Lamborghini are not cars you see every day in the grocery store parking lot,” Tremblay says. “I knew Richard would like his kitchen to have a similar wow factor.”

Richard agrees. “Thanks to Nathalie, the kitchen is a room I enjoy almost as much as my cars.”

RESOURCES BEGIN ON PAGE 122.



DESIGNER INSIGHTS

Designing the Ultimate Island

Even in its most basic form, an island adds function and style to a kitchen, but if you want all the bells and whistles, follow these designer tips.

- **Multiple surfaces.** Varying the countertop surface adds visual interest. Pair two colors or materials and raise one area or extend it in a different direction. To break up the look of a long stretch of countertop, consider partnering a stone countertop with wood or stainless steel near the sink for food prep.
- **Work zone.** Include appliances or a sink to add efficiency. Opt for a small sink, which is perfect for prep work and discourages a pileup of dirty dishes.
- **Custom seating.** Guests always gather in the kitchen. Consider extending the countertop to give them a comfortable perch.
- **Bonus amenities.** Equip the island with extra features that personalize the space, such as wine storage or a baking center. For gadget lovers, trick out the island with a TV and outlets for laptop use.

