



Seven designers divulge the enhancements they're incorporating into cooking, dining, and entertaining spaces

BY ANDREW SESSA

A STONE WITH PROVENANCE

"For the kitchen of a Westport, Connecticut, home with fieldstone-clad walls, we wanted limestone counters for aesthetic reasons, but my client was concerned about staining. We turned to Ancient Surfaces to source slabs of limestone formed off the shores of Malta during the Jurassic Period. The nature of the environment they were formed in makes them impervious to staining and scratching—a rare combination!"

—NINA FARMER, *Nina Farmer Interiors, Boston*

A FANTASTIC FANTASY

"A number of homeowners have wanted to get more daring with their kitchen—an area usually reserved for utilitarian purposes. For one London client, we've done a kitchen with a stucco bas-relief depicting a savanna scene on the wall, and we designed storage towers complete with acorn pediments in each corner of the room, hanging an 18th-century tapestry in between."

—MARTIN BRUDNIZKI, *Martin Brudnizki Design Studio, London*

A KITCHEN THAT WHISPERS

"Clients are looking for 'quiet' kitchens with minimal clutter, and appliances that can be hidden when not in use. That strategy extends to other elements like concealed hardware and ultrathin counter surfaces. This economy of materials, as well as the use of composites, has important environmental benefits, while also contributing to a sense of airiness and a more zen atmosphere."

—KEVIN KUDO-KING, *Olson Kundig, Seattle*

THE NEW CUSTOM BANQUETTE

"Banquettes are on the rise again. They've been used before to elevate a room with the addition of statement fabrics, but now we're designing them with more custom woodwork—cerused, ebony-stained white oak; fluted panels; and cantilevered bases that give you extra space. For a current project, we've placed a metal rod behind a banquette, and made it look like the back is hanging from straps off of it."

—TAVIA FORBES AND MONET MASTERS, *Forbes + Masters, Atlanta*

ALL-DAY DINING

"My clients have a lot going on in their lives, so I'm always looking to make the most

of their space—especially when it comes to dining rooms, which have long been underused. That means making them multifunctional by adding comfortable seating for cocktails or business meetings; pianos and sound systems for entertaining and jam sessions; and cozy fireplaces, statement lighting, and large-scale art that keeps it all visually interesting."

—ANTHONY DUNNING, *Traders Haven Design, New York City*

THE KITCHEN THAT DISAPPEARS

"The goal is to keep the cooking functions in the background until the last minute. So we create moving countertops that hide sinks or stovetops, retractable door systems that conceal appliances and look like regular cabinet fronts, and sliding screens that separate the space without closing it off entirely. We also choose materials that help the kitchen blend seamlessly with the design of the rest of the space."

—GIACOMO MOOR, *Giacomo Moor, Milan*