

Grand Openings

THOUGH ITS TABLEAU MAY BE TRADITIONAL. THIS ACCESSIBLE BEACH-STYLE GETAWAY AND ITS BEAUTIFULLY INTEGRATED KITCHEN TELEGRAPH A STYLE THAT'S ANYTHING BUT. BY SANDRA ESPINET



In many homes, the kitchen is tucked away, separated from the main living areas in a zone all its own. More an architectural afterthought than a core component, it serves as a backroom hub for the kids and their friends. But not, as you will see, in this beachfront abode, a second home designed in such a way that every space—fully functioning kitchen included—flows into the next and then out to the cool blue water beyond.

right down to the simply elegant pulls on doors and drawers, the lofty kitchen exudes an airy warmth. The faux-finished range hood features a golden cantera stone with custom-designed molding and a plaster top. That same golden cantera stone also appears above the cabinet tops to connect the soffit while imbuing a clean, traditional feel. Dark wood beams further punctuate this cozy domain.

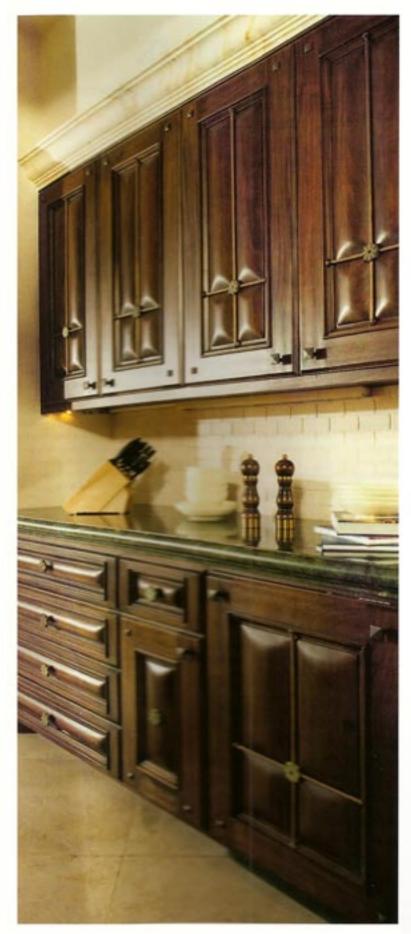


Custom wood cabinets with iron detailing and pillow-styled doors snuggle up to the creamy walls and understated travertine brick-size backsplash. The designer and the homeowner both agreed that this nonpatterned element would allow the beautiful woodwork and delectable foodstuffs to take center stage. Colorful cupcakes, bright fruits, and heaping bowls of pasta stand out against the subtle palette.

Another important design consideration in this heavily visited space: traffic flow and walkability. The solution came by way of a generous 44-inch space encircling the island that grants room for two adults to pass by each other without disturbing flow.

WATER, WATER EVERYWHERE No matter if the top chef at this beachcomber's hideaway is standing at the large or the small basin—users get everything and two kitchen sinks in this extraspecial space—they're granted sweeping ocean panoramas. Designed with two levels and curved at the end so guests can view each other while visiting, the island forges a user-friendly atmosphere.

AN APP FOR THAT Premium spaces merit premium appliances, and this maritime marvel is no exception. Featuring a highly functional gourmet suite of Energy Star products, the kitchen has everything a serious gourmet needs and nothing they don't. Conspicuously missing from the design, frivolous appliances like trash compactors were nixed for environmentally sound and usable elements like recycling trash bins to separate plastic and biodegradables.



eco-Logical Layout Thanks to the lack of walls and excess of windows, this breezy cocina is bathed in never-ending sunlight from dawn to dusk. The bonus: Lights don't need to be turned on until late afternoon, shaving a bundle off the electric bill. The designer also opted to source only local woods of the highest quality, hewing the beautiful cabinetry from 100 percent timber. Local artisans hand-forged the iron detail work and crafted the chandelier, while the beams were borne of recycled wood.

A QUIET ZONE The small chef's prep kitchen located behind the main kitchen allows staff to cook meals—and clang as many pots and pans as needed—without disturbing the family and their guests. Louder appliances like the blender and mixer make nary a noise from this shrouded setup. When the homeowner hosts formal dinner parties, caterers can set up and prep in here as well.

So when the workweek winds down and this busy family is ready to escape the hustle and bustle of city life, they pack up a suitcase full of sundries and head straight for their seaside address. What they leave behind in daily obligations and evening-time routines, they gain in a weekend retreat that mixes traditional stylings with a modern twist. And that classic-meets-comfort composition is especially evident in the sweeping living/dining/culinary zone, a wide-open space that encourages cooking and conviviality in this first-rate second home.

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