

ADPRO

THE ULTRA LUXURY KITCHEN



PRESENTED BY GAGGENAU

Have you—and your clients—been spending more time in the kitchen lately?

As I suspected! So I'm sure you will find this new trend report a compelling read. Our team of reporters, led by AD PRO editor **Katy Olson**, has reached out to top architects and designers across the country and combed market-places all over the world to divine what's around the corner. The result is a guide to everything that you can expect clients to ask for over the next several years. Read on to find the latest in lighting, cabinetry, surfaces, flooring, and, of course, appliances. Taken together, it's a comprehensive picture of what's next for all of us. One of my big takeaways: It might be time to invest in a steam oven—they seem to be everyone's new must-have!

Amy Astley
Editor in Chief
Architectural Digest



At left, a modular kitchen by VIPP features Gaggenau and Liebherr appliances, with art by Larry Bell. Below, the 400 series combi-steam oven by Gaggenau





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

● From left: a "quiet" design in a West Hollywood, California, kitchen by Olson Kundig design principal Tom Kundig; a functional but hidden drawer by Giacomo Moor; and a kitchen outfitted with limestone slabs from Ancient Surfaces

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*



Buyers are seeking bigger, pricier, more lavish homes throughout these key metro areas.

BY DANINE ALATI

THE NARRATIVE WE'VE BEEN HEARING is that people are fleeing cities for the suburbs and beyond. But is the mass exodus fact or fiction? The truth may be a bit of both. Due to drastically lowered interest rates, those with means are seizing the opportunity to buy larger, more extravagant houses; think: young urban families seeking more space in the suburbs, empty nesters opting for city

living. The New York City suburbs of Nassau and Suffolk Counties on Long Island have become destinations for those seeking more square footage; home prices were up 4.3% year over year in July. In Seattle, where the typical large home is off market in 13 days, local real estate agents see buyers upgrading to larger, pricier properties in the same area. People are on the move. And surely these

transactions translate to dollars for interior designers. A Redfin analysis provides data on which markets offer up the most design opportunities. "People want bigger—bigger houses, bigger properties," says Chris Houghton, a Redfin real estate agent in Vancouver, Washington. "Whether their idea of 'big' is one acre or 10 acres, [buyers] want a larger house with extra rooms and a

dedicated place for an office." Redfin found that the typical home that sold between July 20, 2020, and August 16, 2020, was on average 3.7% larger than one that sold a year earlier. According to a survey of more than 1,000 people planning to buy a home within the next 12 months, 10% say they now want a bigger residence. And 7% want designated learning spaces for children, 2% want designated space to work from home, and 21% want more outdoor or recreational space.

Home buyers' desire for that space is driving up new listings of larger homes 7.6% since last July. Home prices in rural areas are up 11.3% year over year and up 9.2% in the suburbs, while cities have only seen 6.7% growth. Overall, home prices rose on average 7.8% from January to July 2020.

Where are the real hot spots? The most significant price increases for large homes year over year were in Madison, Wisconsin (up 24.1%), Charleston, South Carolina (23%), and West Palm Beach, Florida (16.3%). The biggest increases in homes sold year over year are in Sacramento (55%); North Port, Florida (51.8%); and Bridgeport, Connecticut (46.6%). And the greatest portion of homes going off market within two weeks are in Seattle (50.7%), Indianapolis (46.9%), and Omaha (46.1%).

New York City and L.A. will always have competitive markets—Allison Chiaramonte of Warburg Realty says she thinks New Yorkers who are buying now "see their future in New York, no matter what." But as buyers test the waters in other regions, it would behoove designers to look beyond the major U.S. metropolises to hot secondary metro areas where opportunities abound.



EFFICIENT MULTITASKING

The Galley Workstation from The Galley Dresser

Helpful for a catering team or the household's own chef, a workstation sink provides for a variety of activities with at-arm's-length accessories like a cutting board, a drying rack, and a stainless-steel colander. The Galley Dresser takes the ultrafunctional idea of the workstation sink a step further with a thoughtfully designed, integrated storage system crafted of ebonized walnut.

OUTDOOR ENTERTAINING FOR PROS

Shokunin Kamado Grill from Kalamazoo Outdoor Gourmet

A notable 63.7% of designers surveyed in Brown Jordan Outdoor Kitchens' 2020 Industry Report con-

firmed a rising interest in outdoor living spaces among clients—particularly suburban and luxury homeowners. Top of the priority list for these outdoor spaces? Cooking appliances like the Shokunin Kamado Grill, which is taller and more versatile than a traditional slow-cooking Kamado grill, for seamless multizone cooking.



CREATURE COMFORTS

Kitchen customization will be valued above all else over the coming three to five years. Discover the tactile, immersive and efficient products that are making the menial downright enjoyable.

BY ERINN LOUCKS

HEALTH-CONSCIOUS INDOORS AND OUT

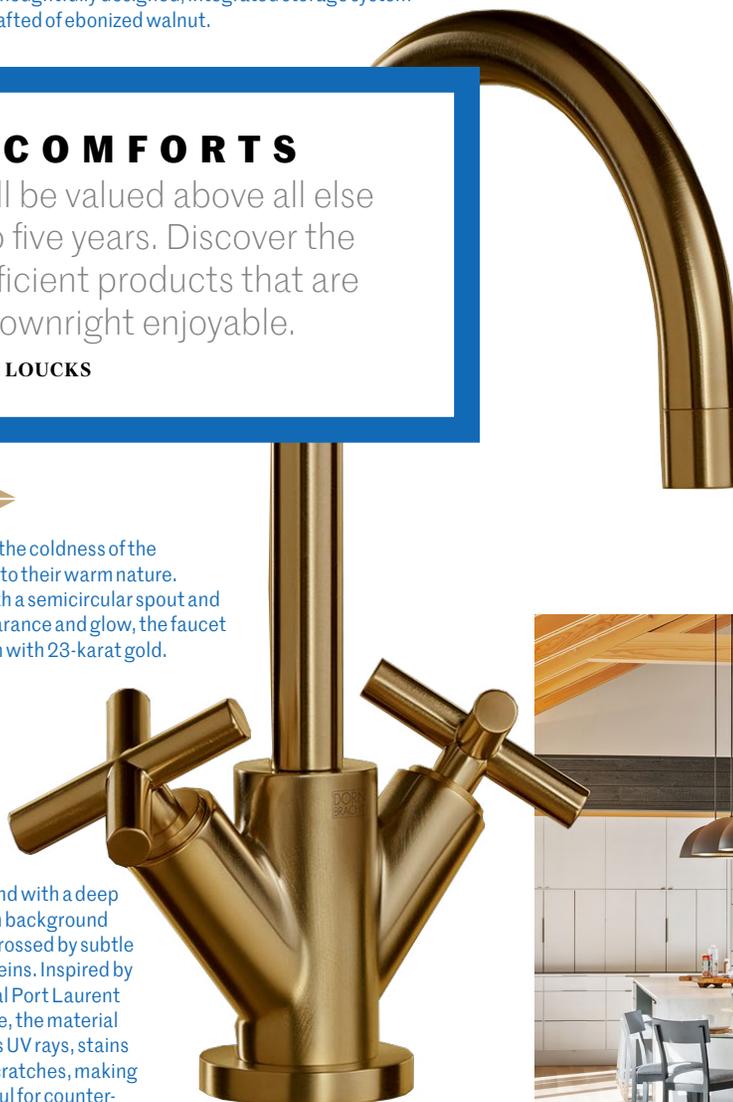
Puustelli Miinus

Known for Scandinavian design, Puustelli cabinetry recently reengineered its Miinus line to have a minimum carbon footprint and contribute to better air quality. Both endeavors are growing in demand among consumers, who, *Architecture Lab* reports, are increasingly conscious of environmental concerns. Puustelli Miinus' biocomposite structure offers zero formaldehyde emissions, is 100% recyclable, does not bend or bow, and can be easily modified for most efficient use.

AUTHENTIC, WARM CRAFTSMANSHIP

Tara Collection from Dornbracht

Consumers are drawn to tactile products that contrast the coldness of the digital age; finishes like brass and gold are trending due to their warm nature. Tara in Brushed Durabrass by Dornbracht is a faucet with a semicircular spout and cross handles. To give the fixture a modern matte appearance and glow, the faucet is finished in Brushed Durabrass, an electroplated finish with 23-karat gold.



DARK AND DURABLE SURFACES

Many are burned out by the all-white kitchen palette. Instead, they're looking for dark surfaces in particular to add contrast and drama to their spaces. Dekton's Laurent in the new Avante-Garde series fulfills this

demand with a deep brown background crisscrossed by subtle gold veins. Inspired by natural Port Laurent marble, the material resists UV rays, stains and scratches, making it useful for countertops, flooring, and outdoors.

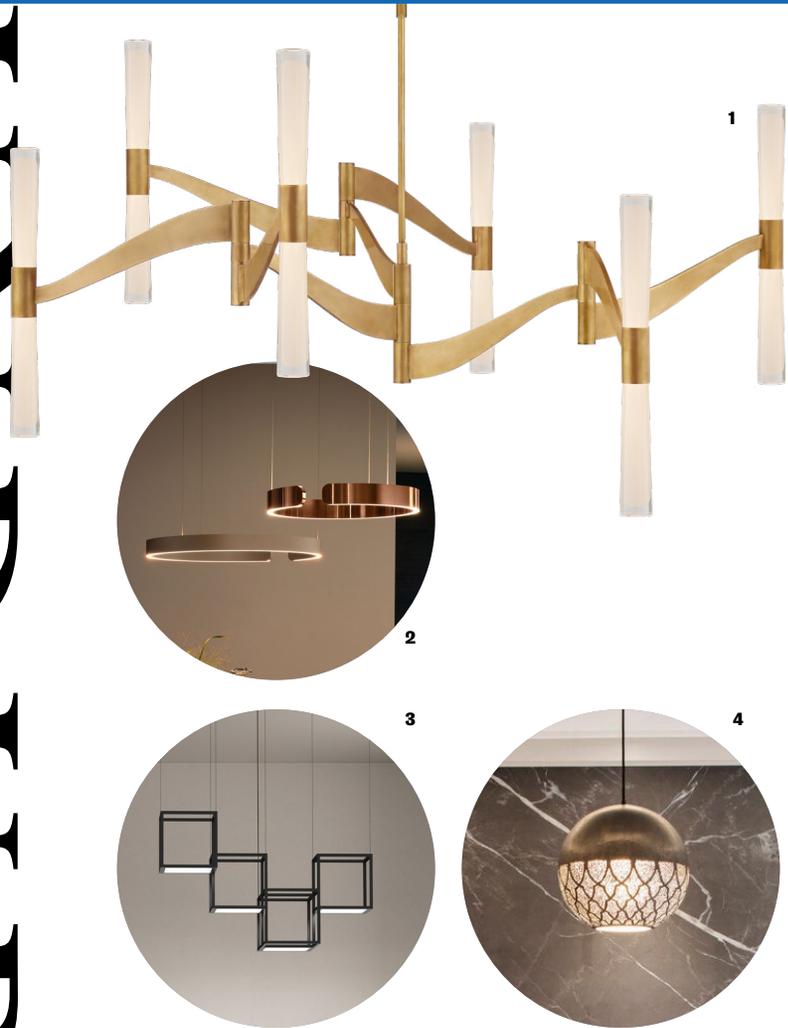


LIGHT IN SHINING ARMOR

Eye-popping lighting products complement extravagant kitchen decor with dazzling illumination.

BY DANINE ALATI

6



1

Aerin Brenta Chandelier

The dynamic midcentury-modern Brenta offers a showstopping focal point to any kitchen, with six cylindrical clear-glass lights at staggered levels. Designed by Aerin in bronze, antique brass, and polished nickel, the fixture comes in a medium-tall and grande chandelier (shown) versions. aerin.com

2

Occhio Mito Sospeso Fixture

High-end meets high-tech in this stunning fixture by Occhio. Available in four metallics or black or white finish options, the suspended, height-adjustable LED Mito Sospeso can be calibrated to move from warm to cool colored-light with a touchless control system. Adjusting the up/down fading can create targeted light that's suited

3

for various activities from cooking to eating to socializing. occhio.de

Sonneman-A Way of Light Cubix LED Pendant

The Cubix four-light LED pendant by Sonneman creates visual interest with its geometric shape. Each suspended cube—made of aluminum with a satin black finish—may accommodate a flat-panel LED light or be left as an open frame to cast more or less light. Cubix also comes in 12-light or six-light versions and as a nine-light vertical pendant. sonnemanawayoflight.com

4

Dounia Home Nur Reversed Pendant Light

An original interpretation of Asian and Moorish lamps, the Nur Reversed Pendant Light features an elaborate *darj w ktef* design—which is based on 12th-century tilework. The resulting effect casts a radiant shadow when light shines through. Available in a range of sizes, Nur is ethically handcrafted in Morocco by U.S.-based luxury lighting brand Dounia Home. douniahome.com

5

Tom Dixon Fade Copper Linear Pendant System

A metalized teardrop pendant that comes in copper, chrome, and gold, Fade features a subtle gradation from reflective to transparent along the body of the light for a striking effect. The blow-molded polycarbonate lamp focuses illumination like a spotlight. Fade is available as a single pendant or as a round or linear system. tomdixon.net

6

Ketra LED Lighting System

The most significant release from Ketra since its acquisition by Lutron in April 2018, a new software platform connects Ketra light sources to Lutron controls. It allows for the delivery of the brand's dynamic spectrum LED light that changes color temperature and intensity based on shifting sunlight throughout the day. Ketra's High Def palette allows users to customize illumination as needs arise, while its high-tech, advanced calibration system maintains accurate color output. ketra.com

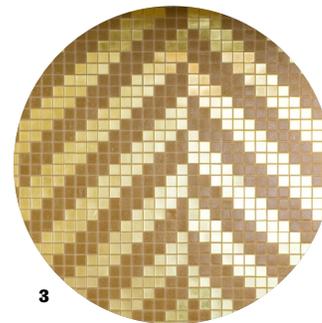
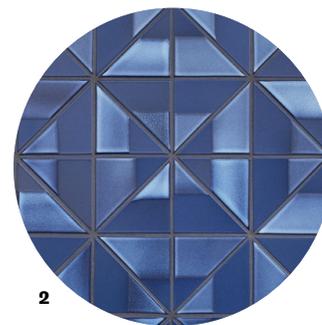
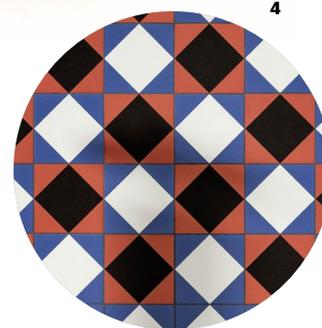
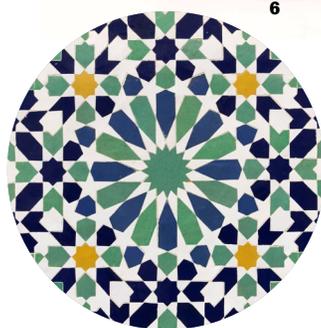
MAKE IT SPLASH

Vibrant colors, elaborate patterns, and iridescent and metallic tones: Statement backsplashes are on the rise.

BY DANINE ALATI

1 Clé Eastern Earthenware
Inspired by the Japanese firing process of raku, Clé's Eastern Earthenware collection consists of wood-fired terra-cotta tiles whose appearance is highly textural and unique—no two are identical—with deep dimension and color variation. One of the line's most popular colorways, Sacred River, creates a dramatic effect in the bar of designer Nicole Hollis (shown). cletile.com

2 Heath Ceramics Dual Glaze Triangles
Twice glazed by hand to create a dynamic, artistic, layered effect, Dual Glaze Triangles by Heath Ceramics afford myriad patterning options in varying geometric shapes. The palette of eight colorways ranges from two unglazed options (white and natural manganese) to vivid, saturated hues like Bay Blue Blend (shown). heathceramics.com



3 Bisazza Twill Oro Giallo
For an uberluxe, gilded aesthetic, clad your client's backsplash with Bisazza's striking 24-karat-gold glass mosaic tile Twill Oro Giallo, designed by Marco Braga. bisazza.it

4 Mutina Mattonelle Margherita
French-born, Milanese artist-designer Nathalie Du Pasquier has hand-designed the decorative surface tile collection Mattonelle Margherita for Italian manufacturer Mutina. Comprised of 41 patterns—33 graphics and eight plain elements—the sustainable tile line, which contains zero VOCs, offers a host of backsplash design possibilities to meld whimsy with minimal and modern. mutina.it

5 Ceramica Rondine Skyline
The 12 muted colorways of the Skyline collection by Ceramica Rondine offer a neutral palette that includes subtle color combined with a textured surface and a glossy finish. With an aesthetic reminiscent of traditional brick, these porcelain stone tiles are mold- and mildew-resistant to promote healthier interiors. ceramicarondine.it

6 Zellij Gallery Fassi
Expertly crafted by mosaic masons trained in the ancient techniques of Moroccan tile design, these ornate, artistic tiles by Zellij Gallery add an elegant pop of color with intricate, multicolored patterns, such as Fassi. zelligallery.com

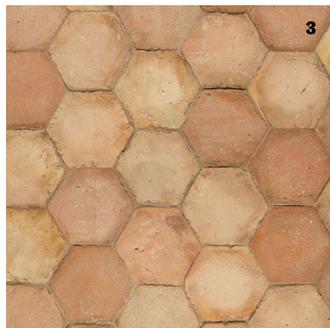
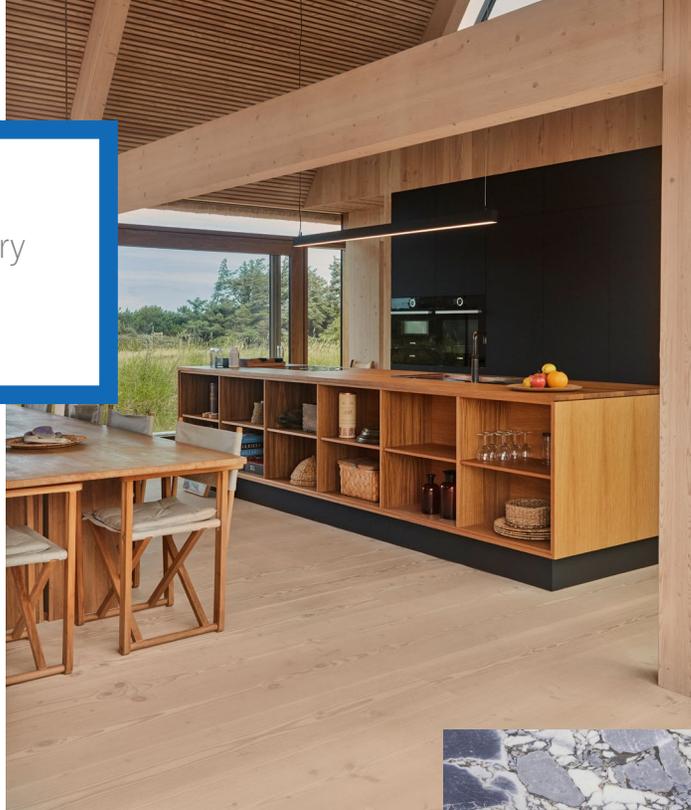
TAKE THE FLOOR

Three women at the helm of luxury flooring brands divulge what's au courant underfoot.

DINESEN

Nanna Skytte Hansen, marketing communications and PR coordinator

The present discourse and trends show that people buy smarter, more sustainable, and longer lasting, which indicates that classic and timeless kitchen flooring is preferred over more fleeting trends. What's more, we spend 90% of our time indoors and two thirds of that time in our home. A healthy indoor climate is closely connected to fresh air, comfortable temperatures, and good acoustics: factors that all improve our comfort, well-being, and indoor quality. Wood can have a positive impact on all these conditions. Fluctuations in the daily indoor humidity in your home can be reduced by applying wood surfaces. Wood has the ability to absorb and emit humidity according to the fluctuations that exist in the house. This improves the air quality significantly, which is of great importance for a good indoor climate. Besides, wood contributes to good acoustics, in contrast to other materials that do not carry the same resonance.



ARTISTIC TILE

Nancy Epstein, founder and president

The high end of the market has moved away from the staid whites and man-made agglomerates that dominated design for the last decade, and is once more embracing the exotic, rare stones and detailed patterns that have historically defined luxury tile and stone. Breccias, richly veined marbles, layered quartzites, and onyxes—these materials have an incredible history and are once again becoming focal points in the most sumptuously designed spaces.

Designers are not shying away from showcasing the complexity or drama of these materials—stone slabs are dominating backsplashes from counter-top to ceiling, are cascading to the floor in waterfall edges, and wrapping around islands. It's an exciting development, as these stones are so unique and beautiful, and truly enhance these spaces as the basic neutrals they replace never could. They're complemented by renewed interest in colorful mosaics and textured stone tile with mixed finishes.

AUTHENTIC PROVENCE

Susan Hofherr, owner

Antique flooring (1) is becoming more and more popular. It gives a sense of importance to a space. Over the next few years, we think, people will increasingly appreciate the signs of age and history as they seek to create layered interiors. We see that our St. Remy Grise is on the rise, as is the Belgian Bluestone (2) due to the Belgian taste movement, which is finally gaining popularity among U.S. clients thanks to Axel Vervoordt. And as indoor and outdoor living are increasingly blended, we are noticing a growing trend of clients using the same flooring indoors and outdoors (3), maybe with a different patina or dimensions. It creates a fluidity from one space to the next.

ROUNDTOP

FORM A CABINET

Open shelving, covetable material pairings, and unexpected pops of color are warming up contemporary kitchens.

BY MEL STUDACH

1 Xila Collection by Boffi
First developed in 1972 by Luigi Massoni, the Xila collection was an early proponent of clean, handle-free cabinetry. The Italian design legend's sleek vision pairs well with this year's debut Antibes System, which can be used as shelving and storage, an open-shelving bookcase designed to display everyday pieces. Available in lacquer or veneer wood finishes, the storage solution comes outfitted with LED bar lighting. boffi.com

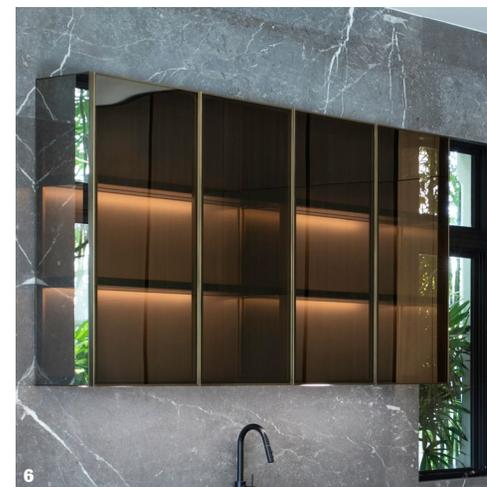
2 Metro Deco Collection by Clive Christian Furniture
An interior as hard-working as the kitchen deserves a few decorative-only details too. In Clive Christian Furniture's new Metro Deco series, cabinetry gets a tailored look thanks to the designer's choice of steel, brass, or maple pressed pinstripe inlay. clivechristianfurniture.com

3 Plain English
Paying homage to the free-standing kitchen cabinets familiar to British kitchens, Plain English's counter-standing cupboards are installed leaving several inches of countertop to spare to create that effect. Another signature maker's mark? A charming burst of color coating the inside of the cupboard. plainenglishdesign.co.uk

4 Hudson by Christopher Peacock
Traditional-style kitchens may be Christopher Peacock's calling card, but the fitted cabinetry maker is taking a modern turn with its recently unveiled Hudson collection. A material interplay of warm walnut and natural stone combines with custom hardware and riveting details to create a collection that's simultaneously sleek and enriched with character. peacockhome.com

5 Boxi Kitchen by Scavolini
Conceptualized by Rainlight Studio and part of the BoxLife collection, adaptable storage—designed to conceal everyday workspaces from cooking stations to offices—can be designed in linear, corner, or U-shaped layouts. Behind the paneled doors, a slew of smart organizational solutions (from pull-out worktops to storage doors and hide-away appliance drawers) abound. scavoliniusa.com

6 Italkraft Prive by Italkraft
There is no bad angle for Italkraft's new Prive cabinet. Fabricated from bronze Stop-sol glass, the floating cabinet is embedded with internal LED lights. When the fixtures aren't in use, the glass doors have a reflective surface, but once switched on and the shelf becomes a cosmopolitan showcase transparent to kitchen wares. italkraft.com



Designers share 7 predictions for the future of luxury kitchens

BY CARA GIBBS

COMFORT AND CONNECTION IN THE KITCHEN

have never been more essential. Four design firms weigh in on the future of all things luxury in the next wave of kitchen features. What's to come? Seven key trends that designers would do well to buy into today.

The Return of Wood

"My clients are showing a lot more interest in wood cabinets and finishes," shares Los Angeles-based designer Peti Lau. "Specifically, really beautiful, natural ash wood, which renders a rustic contemporary vibe." Down to earth by nature, but used in a more modern way, wood offers layers of luxury to the kitchen. "People are yearning for a sense of calm and for soothing palettes," says Lau. Echoing that stance is Los Angeles design duo Cayley Lambur and Lucia Bartholomew of Electric Bowery: "Lots of texture and warmth is important in the kitchen. We are seeing less white and more richness in

● Kitchen design by Nina Magon.

PHOTO: JULIE SOEFER



the overall palette. Whether that comes from a deeper, richer color to the wood, steering away from purely neutral palettes allows for a more personal approach to the kitchen.”

Little Details

“Kitchens are becoming as detailed as possible,” Los Angeles-based designer Brigitte Romanek of Romanek Design Studio declares. “And that’s a good thing. Clients are making their kitchens personal, not necessarily in keeping with the famous triangle [layout between stove, sink, and refrigerator] but rather what works best for them.” The art of details often opens up the conversation to custom work. Lau adds, “I find that there are more customizable options for designers and clients to select different finishes for the appliances. There are more customizable façades and covers to choose from, and that’s what clients request most—functionality and customization for their daily routines. Details like coffee and juice bars are common.”

Double Islands

Houston-based designer Nina Magon of Contour Interior Design sheds light on the double island craze. “This trend adds storage to your kitchen, and it provides more space to prepare food and entertain guests,” she says. With sleek sight lines and abundant counter space, double islands are the ultimate indulgence. “Double islands make a huge difference in kitchens and are the perfect gathering points,” adds Lau. “Having space for them—that’s the true luxury item.”

The End of Upper Cabinets

Thanks to the emergence of double islands, it appears that upper cabinetry may fall into the category of ornamental rather than necessary. “By increasing the functionality and usability, it eliminates the need for upper cabinets, creating an open concept kitchen,” says Magon. The Electric Bowery team confirms: “Kitchens are designed to be an extension of the living space, so it’s important that the design feel less purely utilitarian.” Their approach? “Incorporate open shelves as areas of display to house beautiful dishes and glassware, but be conscious not to overcrowd them.”

Smarter Kitchens

“Appliances are getting smarter,” notes Romanek. Tech advances are no longer confined to media rooms and sound systems but are proving to make some serious breakthroughs in the kitchen. “The integrated smart technology systems and options catering to the lifestyle of end users have been game-changing, and seemingly grow more advanced by the day,” muses Lau.

“Now you can have technology integrated into most functions and appliances, from smart faucets to ovens being controlled by your smartphone, to simple touch closing cabinets. Smart kitchens are really where the luxury kitchen design ethos is heading,” says Magon. Pointing out that the majority of clients are spending increased time in their homes, Magon notes that they “want their

NINA MAGON’S KITCHEN STANDBYS

FRIDGE Gaggenau

“The flexible range in Gaggenau refrigeration can sense and react to the most delicate and demanding of foods in an intelligent way. They can also offer ways that you can disguise the fridge into your cabinetry in a sleek and sophisticated way.”

DISHWASHER Gaggenau

“These are my go-to dishwashers because they come equipped with TFT displays, as well as handle-free push-to-open doors, and project the remaining wash cycle time onto the floor.”

COUNTERTOPS Quartz and Natural Stone from Cosentino

“Not only is it a stunning material to use in your kitchen that looks luxurious, but it is also stain-resistant, needs little maintenance, and each slab is unique due to its different veinings, textures, and unrepeatable colors.”

COFFEE MAKER Gaggenau

“These coffee makers make you feel like you are your very own barista! They are sleek and do not produce an eye-sore in the kitchen the way normal coffee makers do.”

HARDWARE Eggersmann

“I love using invisible hardware and lean more on push-to-open doors and cabinets because it produces a clean and sleek look without excess hardware taking away from the cabinet and countertop beauty. Eggersmann produces beautiful cabinet systems with these features.”

kitchens to ease their day-to-day tasks.... Subsequently, technology is leading to more eco-friendly kitchen environments complete with air purifiers for clean air.”

Concealment

“Most people have rediscovered the joys of cooking on a more regular basis, and kitchen appliances that were once left to collect dust in drawers and deep cabinets are being utilized” more, point out Lambur and Bartholomew. “Accommodating for a more permanent home for these appliances and gadgets that does not clutter your kitchen is highly desirable.” The solution? Concealed storage: “There are so many options now that remove the cluttered look from counters, such as pop-up plugs, rotating panels that contain storage behind them, and push-to-open cabinets with invisible hardware allowing your materials to take center stage.”

Rethinking Materials

“I’m seeing a big return of old materials used in new ways,” reflects Romanek. “Brass hoods, copper panels, wood cabinets, onyx instead of marble, unique lighting, sinks in different finishes—so much good stuff!” Paralleling Romanek’s sentiments, Magon shares, “Material selections are the most important part of designing a luxury kitchen. The future is more mixed materials such as concrete mixed with glossy natural stone, creating the ultimate impact.”



Some of the nation's top designers and trend forecasting experts discuss what clients want now—and what they'll want in the years to come.

BY DANINE ALATI

“**D**

ESIGN IS BEING INFLUENCED BY THE PIVOTS THAT HAVE TAKEN

place over the past few months, and we are focused on health and safety and stylish solutions for the utility of our spaces,” says Patti Carpenter of Carpenter + Company/Trendscope, who notes the need to design space for multiple generations living under one roof, as well as for shared meals and for learning and working from home. Designer Monique Gibson agrees. “Spending more time at home with changing priorities means we are asked to create rooms that support the new ways families find themselves interacting,” she says.

Increasingly, clients want to re-create the indulgent experiences they’re missing now that travel and other shared experiences are on hold. “We were heavily into a period of so-called experiential luxury, which values experiences over goods. But now we will see a shift back toward luxury goods, as our ability for travel is curtailed,” Carpenter predicts.

“My clients want their homes to service every last need—from home theater rooms to spas to hairdressing salons and meditation spaces. And everyone wants the latest, greatest home gym equipment,” says designer Martyn Lawrence Bullard. Coveted goods include high-tech infrared saunas like the Dundalk outdoor barrel sauna and Nature 7 medical sauna; workout equipment like Peloton bikes and treadmills; home salon equipment like the Emperor barber chair by AGS Beauty and the hydraulic facial chair by Pibbs; and state-of-the-art projectors and speakers.

“Clients are looking for enduring design and performance, and also innovation,” says Catherine Bird, principal at Deborah Berke Partners. “They want timelessness that will weather cultural and design upheavals. We are all seeing old materials with new eyes. We and our clients consider woods, metals, and stones as the base of any project. They ground the design, wear beautifully, and offer warmth and a sense of the hand to simple details.”

Marcy Garcia, creative director and owner at the MG Design Lab, says, “Clients are not paying much attention to current design trends, but looking for interiors that make them feel happy. I am loving the fact that people are more open to color and art that have meaning to them.” Likewise, Bird says, “Clients are also interested in acquiring art pieces by young, well-known artisans.” Furniture collectives like

Colony and Radnor are solid resources for carefully curated items from makers, with a balance of forward-thinking aesthetics and refined craftsmanship.

Carpenter also predicts a renewed focus on sustainable resources, with a focus on handmade and extremely high-quality materials. Think large dining tables with natural wood grains and live edges from Phillips Collection; elegant, recycled pressed-cellulose lighting like the Bety Eco from Arturo Alvarez; and high-quality recycled leather furniture and decor items from Giobagnara. “The stories of these products will be shared as our values and our virtues are new arenas to discuss luxury,” she says.

Sustainability, health, and wellness all rank high in terms of client priorities. Garcia says she encourages clients to make more responsible design choices—namely, by incorporating biophilic elements. As such, Garcia favors selecting furniture, fixtures, and equipment made of natural materials. “For example, instead of using natural wood panels that were out of budget in a commercial project I am working on, the client agreed on using a PVC-free Type II wallpaper that looks like natural wood,” she explains. “By including this pattern, we are helping the brain connect to nature, improving satisfaction in productivity and overall happiness, and lowering blood pressure and stress hormones in the bloodstream.”

Bird notes, “Even prior to the pandemic, the environmental crisis had pushed clients to consider their relationships with nature, outdoor space, water as a resource, selection of land, and local climate concerns.”

And clients’ safety and welfare are of the utmost importance. “We are being asked to offer all the latest tech for home health and well-being,” Bullard says. “That includes new air filtration systems, the latest infrared lighting water purification, and lighting systems that replicate circadian rhythms.”

As people spend more time at home, with the outside world seemingly ever more chaotic, it’s absolutely vital that residential spaces evoke peace, calm, and contentment. “Designers must engage in conversations with clients about what brings them joy as individuals and as a family,” says Gibson. “Simple things have become the focus. Cli-

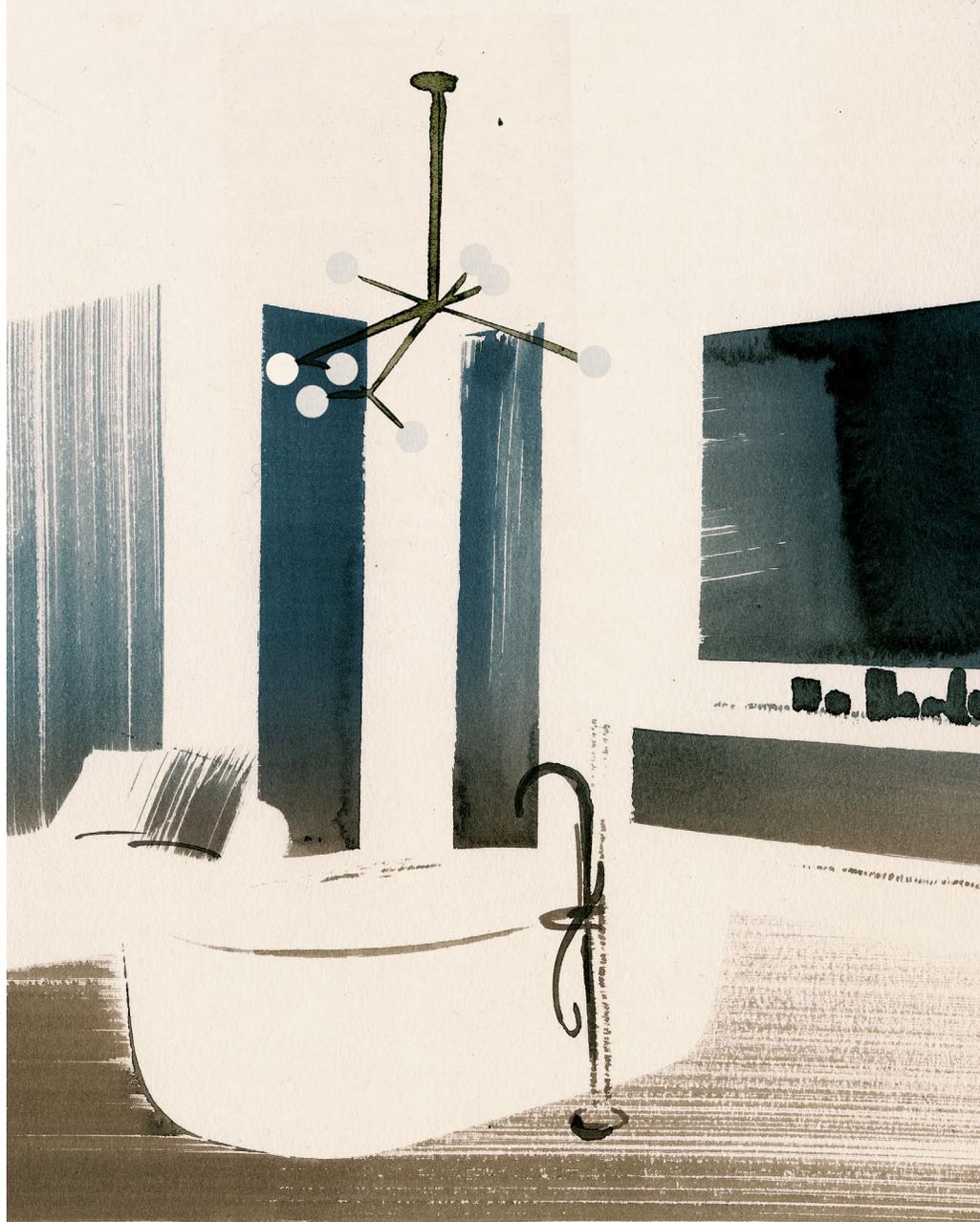
ents say, ‘I’m cooking for the first time, and I’ve realized my kitchen is beautiful but doesn’t work.’” These scenarios provide opportunities for designers to offer refreshes in terms of new appliances and enhanced efficiencies.

“Appliances have experienced a renaissance,” Bird notes. “The selection process had been rote: a choice between slick, newfangled, untested technology or fusty, durable, high-performance. Blue-chip appliance companies have incorporated new, relevant technologies such as steam, induction, smart zones, et cetera. And newer companies have learned the appeal of classic lines and seamless installation details. In all aspects of selection, aesthetics are important; cosmetics are not.”

As travel has waned, people are seeking to create a vacation-at-home experience by making outdoor areas comfortable, functional, and ultraluxe. “We are being asked to make sure all outdoor spaces become the most inviting entertaining spaces for year-round use with fully loaded outdoor kitchens and bars, TVs, and screens to make it as luxurious as possible,” says Bullard, who designed the backyard of his own Mediterranean-style villa in West Hollywood to be a lavish garden oasis.

Many have retreated to their secondary or tertiary residences. “Main houses, pied-à-terres, beach houses, and country houses felt temporal—an exquisite place to lay your head for a few days,” offers Bird. “Now their relationship is much more permanent. These spaces need to function as alternates to primary residences.” Bullard concurs. “My clients are all looking for full luxury interiors at second and third homes in more rural or oceanside areas with the same everything-you-could-wish-for design ethos, thinking more of a permanent-residence interior rather than just a vacation vibe,” he says.

“Whether the house or apartment is a homestead, or a retreat, clients yearn to have these functions embedded in an elegant, seamless vision,” says Bird. “As designers, we can help our clients harness the design industry’s best resources. In a moment of overwhelming uncertainty, we can give them current metrics and aesthetic grounding, and educate them on the value of their choices. We listen, we interpret, and we re-create their vision.”



“Whether it’s a homestead or a retreat, clients yearn to have these functions embedded in an elegant, seamless vision.”



Category by category, cutting-edge kitchen designers share incoming innovations.

BY DAVID NASH

Cabinetry

“I see the desire for open cabinetry diminishing considerably,” says Suzanne Tucker, cofounder of design firm Tucker & Marks. “The open-shelving kitchen trend can actually be an annoyance for a lot of people. Unless you’re a complete neat freak, your shelves won’t ever look attractive—they’ll always be disorganized, and [these days] people want to avoid that kind of chaos.”

“In the past, there was a belief that more was better,” explains Barbra Bright of San Francisco Bay Area-based Barbra Bright Design. “Cabinets were placed on every available wall, so kitchens felt visually cluttered and small. With fewer cabinets, kitchens feel much airier, and open spaces can be personalized with art.”

Color and Wall Coverings

“We’re already moving away from the all-white or all-gray kitchen,” shares Tucker. “Clients don’t necessarily want wild colors, but they’re gravitating more toward blues and greens. I think it’s partly a psychological draw to the coolness and the calming nature of those colors—plus they’re great backdrops for just about any other accent color. You can pair hot pink, orange, white, or yellow with either one.”

“Firstly, high-gloss finishes make everyone smile,” says Jim Dove, principal at New Jersey-based Dove Design Studio. “They communicate color so beautifully. We are seeing a movement away from white, toward [colors like British racing green—and wallpa-

per, wallpaper, wallpaper!”

“Our wallpaper sales have continued to grow at a rapid rate,” says Katy Polsby, owner of CW Stockwell, the 115-year-old heritage wall covering company. “Our clients are breathing new life into spaces previously devoid of color and pattern—trading the all-white kitchens of days past for bold, dynamic spaces bedecked with wallpaper, often continuing from the kitchen into the great room or dining area.”

Lighting

“The first thing we do in a kitchen renovation is rip out or at least minimize the recessed

light fixtures,” says Roman Alonso, a principal of Los Angeles–based firm Commune Design. “An abundance of recessed overhead lighting is the enemy. We’re big on decorative fixtures that offer beautiful, ambient, and diffused light in a kitchen. Of course, task lighting is important where needed.”

“Architects loathe recessed lighting—and for good reason,” agrees Dove. “It disrupts clean lines. We do a lot of surface-mount lighting and pendant and lantern lighting. Task lighting is a huge aspect of designing kitchens that truly function as they should.”

“Islands will always have pendants—think of them as suspended jewelry,” says Bright. “We’re trending toward larger pendants—two instead of three or, even better, a single spectacular pendant.”

“We’ve always opted for decorative lighting in addition to under-cabinet lighting,” explains Lauren Buxbaum Gordon, partner at Nate Berkus Associates. “Having ample light in a kitchen is crucial! I do think people are incorporating more decorative fixtures—especially as there is now so much choice out there.”

Appliances

“Clients have definitely been opting for hidden appliances and more interesting ranges,” notes Buxbaum Gordon. “I’ve also noticed people are using their microwaves less and less, and we’ve also started seeing a few steam ovens—that seems to be a newer trend.”

“There is a shift from the standard stainless commercial-style range to European ranges in fabulous colors and textures, with the power of a professional range but more unique to individual needs,” adds Dove, citing the convection steam oven as a must-have.

“More clients are now asking for steam ovens, because it’s such a healthy way to cook,” echoes Tucker. “A lot of clients are not bothering with microwaves anymore. If they have one, they want it in a pantry or behind a cabinet door—and if they’re building out a new kitchen or remodeling an old one, they don’t need to take up valuable space.”

Surfaces

“Italian marbles like Calacatta, Carrara, and Statuary are still highest in demand—when you see that installed, you recognize that it’s the most expensive and most elegant,” explains Joe Concilla of Da Vinci Marble. Yet “quartzites are relatively new to the market and are becoming a big seller. They’re looking more like marble; they have color and veining, but they behave more like granite—there’s no calcium [carbonate] in quartzite, so it doesn’t etch. It’s nonporous, so it’s not going to stain or scratch.”

“I’ve noticed clients gravitating more toward darker counters like soapstone or slate, but we recently did a huge kitchen with Calacatta Gold, which is always a popular stone because it’s basically a Carrara but warmer,” says Alonso.

“I see a big trend toward light industrial steel materials and finishes, set with painted woods and other tonal tight-grained woods,” says Dove. “It’s all about a light, warm industrial mood rather than dated high-tech or anything too antiseptic.”

Separate Spaces

“Clients are wanting to be more highly organized,” notes Tucker. “We include a walk-in pantry, which is a dream for anyone. If they have even more space to work with, we’ll do a

walk-in silver closet or a side pantry that can be used for activities like flower arranging.”

“I’ve noticed the addition—and new emphasis—on the butler’s pantry, adjacent to the kitchen, says Alonso. “It’s become ‘back of house’ to the kitchen, which is more on display. It’s an area where you can hide some of the clutter and house smaller countertop appliances and, in some cases, an extra sink and dishwasher for entertaining.”

“Kitchens are ground zero for everything,” explains Buxbaum Gordon. “Areas such as workstations, landing pads, and headquarters are being incorporated into a lot of new design.”

“Sculleries—a separate space to make a mess—are great for baking equipment,” adds Dove. “I like keeping all the small appliances we use every day in these spaces. The properly designed scullery can morph into a formal serving space or a butler’s pantry by night.”

Sustainability

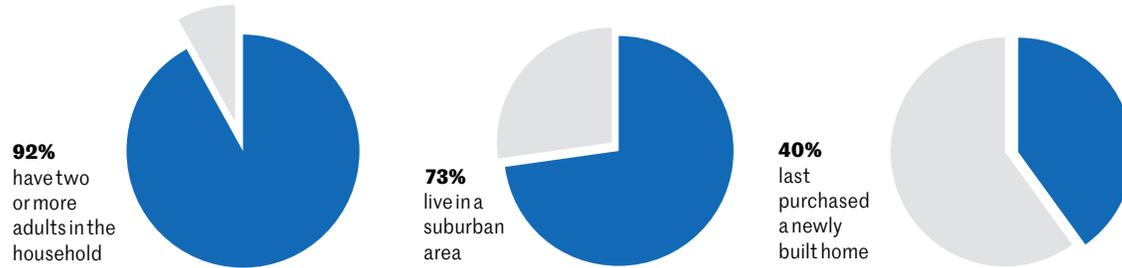
“There is definitely a move toward being more environmentally conscious when it comes to the design of a kitchen—and that’s a great thing,” Buxbaum Gordon believes. “Most of our clients get really excited when it comes to incorporating sustainable materials. We use a lot of antiques in our designs like shelving and lighting. We’ve also used tiles made of recycled materials, marble remnants, and reclaimed wood. We’re starting to work with environmental or health consultants on certain projects who vet materials for VOC content,” for example, explains Alonso. “In kitchens, stone counters have come under scrutiny because of sealants, so we’ve been looking at stones that fair well without any sealers, like soapstone.”

● The kitchen in Nate Berkus and Jeremiah Brent’s former New York City apartment.



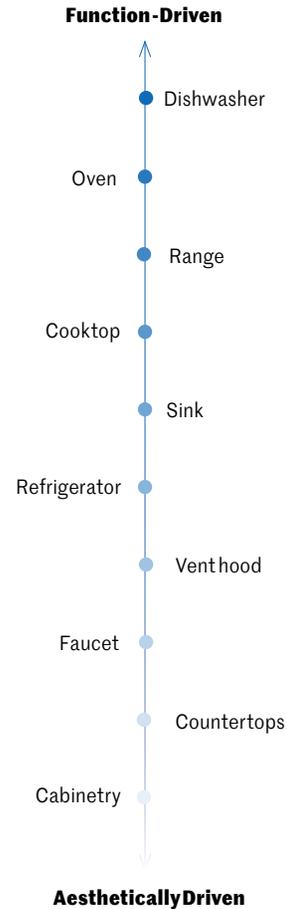
What are top customers seeking in kitchen products? Research Institute for Cooking & Kitchen Intelligence (RICKI) recently surveyed affluent clients to find out.

BREAKDOWN OF THOSE SURVEYED



THE QUESTION: "Which of these would you like to have in your kitchen?"
THE RESULTS: A look into the most coveted kitchen features of the future.

- 1 Refrigerator that keeps food fresher, longer
- 2 Walk-in pantry
- 3 Customized storage/organization
- 4 Cabinet lighting
- 5 Waste and recycling bins within cabinetry
- 6 Better ventilation for range
- 7 Built-in water filtration
- 8 Kitchen island
- 9 Commercial or pro-style range
- 10 Convection oven



RICKI also polled high-end designers on the driving factor behind client decisions. The organization found that cabinetry and countertop choices were more likely to be driven by looks, while appliance selections tend to be driven by function.

Three designers dish on the kitchen trends that have major shelf life.

BY MEL STUDACH



Tom McManus
Ferguson & Shamamian Architects



Michelle Nussbaumer
Michelle Nussbaumer Design



Michael Aiduss
Michael Aiduss Interior Design

Favorite nontraditional kitchen feature



◀ A fireplace, when possible

Epic artwork ▶



A small table lamp on the counter makes the kitchen feel warmer and more intimate. ▶



Accessory space rising in popularity

A separate chef's kitchen for the serious prep

A closet for dishes and accessories

Improving exterior areas—be it a small terrace, patio, or screened-in porch—to enhance at-home dining and entertaining experiences

Easy design decision that makes a project more sustainable

A smaller range—few people actually need all the burners (and BTUs) on a 60-inch range.

Extra insulation in the attic and throughout the rest of the house can drop the electrical bills by more than half. And antiques—the ultimate recyclable!

Invest in quality cabinetry that you won't want to remove after five years.

A home innovation that recently impressed you

My 1980s-era dishwasher that actually dries my dishes!

Emtek's [electronic] front-door lock

DeliVita ovens, which can cook a pizza in less than 90 seconds

A forward-thinking client request



Pull-down light fixtures above a peninsula to double as food-warming lamps

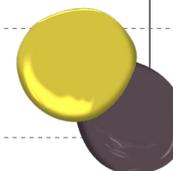
A client recently requested that I design a moat.

Storage space for dry goods, root vegetables, and small appliances (such as slow cookers and Instant Pots) in the pantry

Faucet finish and cupboard color combo you're loving

◀ Antique brass and lightly toasted oak

Oiled bronze and cupboards in acid yellow and eggplant ▶



Cabinets in moss green and pale gray with a classic faucet finish of unlacquered brass remain tried-and-true.

How will the kitchen of the future differ from the kitchen of today?

Less open-planning, more separation from adjacent rooms

Not your mother's kitchen...Pow!

More functional for multipurpose use—plus added storage

Your biggest kitchen buildout mistake

Upper cabinet doors that swing into the light fixtures. Draw cabinet door swings in the lighting plan!



◀ Not including two dishwashers or even a third, especially for crystal glasses

Desk area built into the kitchen. It never gets used and quickly becomes a junk collection.



Best kitchen design tip ever received

Oscar Shamamian's "triangle of efficiency." Keep the range, sink, and refrigerator close to one another and out of the flow of traffic.

Know your showroom people! Work closely with the manufacturer and their reps to ensure that you are including all the latest products.

Quality cabinets seem expensive, but in truth, five years with cheap cabinets and you'll be ready to rip them out. You end up living with something you don't love. ▲