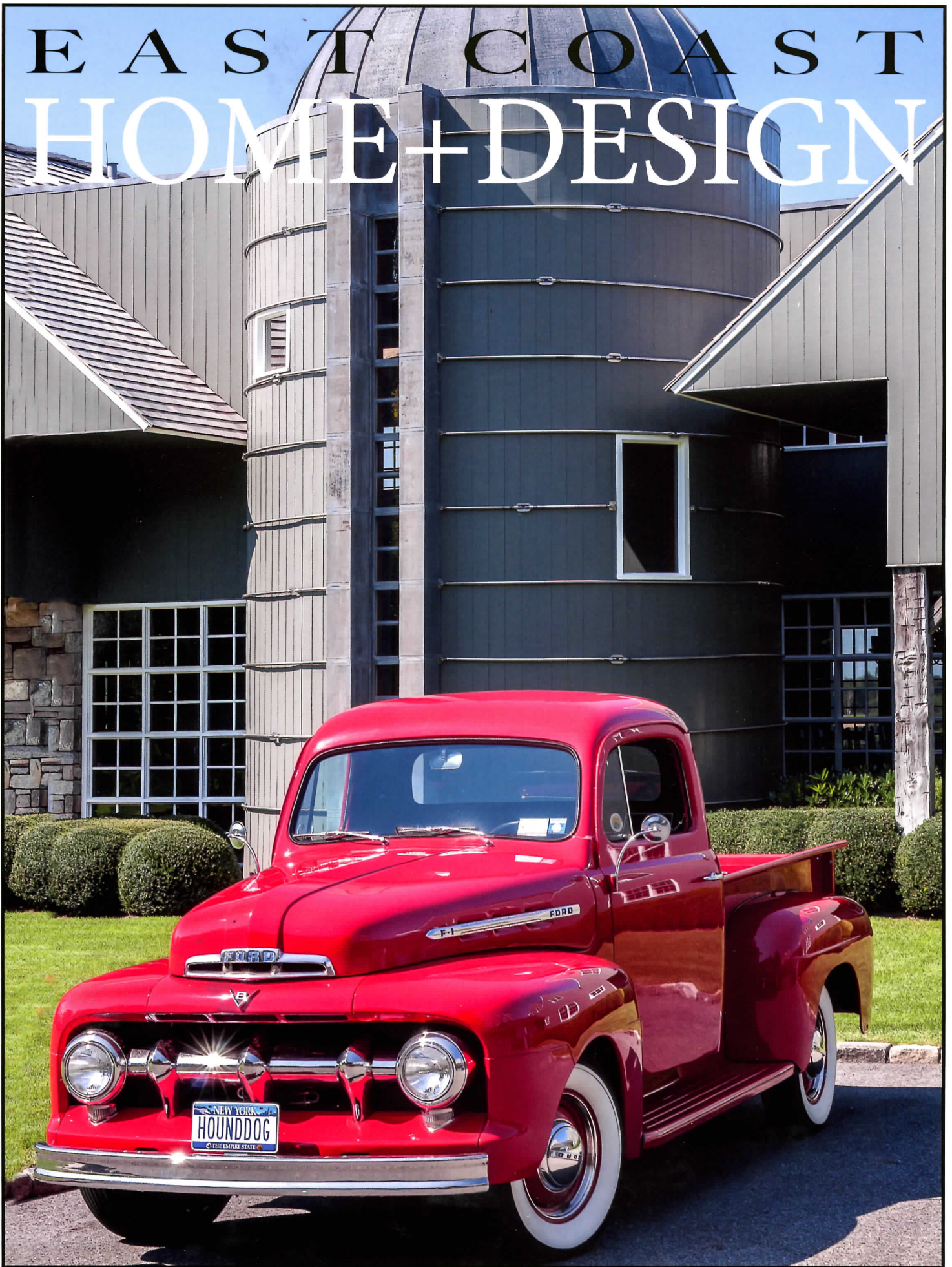
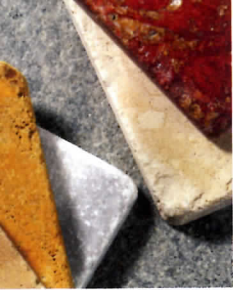


EAST COAST HOME+DESIGN





Portfolio of Kitchens & Baths 2013

Hilton-Vanderhorn Architects

Sleek stainless surfaces and warm wood finishes help make up some of the rich detailing that went into the design of this professional grade residential kitchen. Constructed as part of a multi-phase renovation, including additions to the house, this gourmet kitchen was designed to replace an auxiliary kitchen located in the basement of the formal seventy year old Georgian home.

“The owners were very involved, choosing all the equipment and being very clear in expressing their specific needs for work and storage areas,” said architect Charles Hilton of Greenwich based Hilton-VanderHorn Architects, who

handled the project. A big work island, professional equipment, a separate baking/pastry area and canning area were just a few of the requirements for the new space. Mr. Hilton added that “as a professional chef, his client wanted a more commercial style environment.” Inspiration for the new space came from blending the warmth and charm of their main kitchen with the commercial elements she required.

“A porcelain ‘terra cotta’ style floor, stainless steel finishes, stained and painted maple cabinets, granite and maple butchers block countertops, a Wolf stove and hood, Subzero refrigerator, subway tile on walls with green tile trim



PROJECT TEAM

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Isabelle Vanneck – Assistance with color,
material and finish selections



to complement the granite countertops, exposed nickel track lighting, exposed radiant heating on ceiling and stainless pot rack, all went into transforming this new space.

While one might expect the lower ceiling heights typically found in basement spaces to diminish the scale and feel of that area, the opposite seems to ring true here. Each well defined work area lives large and takes on a personality of its own. The combination of creamy white

cabinetry with crisp white subway tile on the walls opens up the space, while floor to ceiling stained maple cabinets lift the eye up. Whimsical pigs dance across a granite counter as though putting on a show for the jolly baker in the corner further down. Copper pots and deep green glass jars add a shot of color against the gleaming white walls. Open shelving and a generously scaled pot rack over the center island allow the chef quick access to the tools she needs. Dark painted trim

helps define each work space and footed stainless cabinetry adds to the industrial feel in the area.

Whether used as an auxiliary kitchen for caters or as the epicurean center for the professional chef who calls this home, this well designed space offers commercial capability in a luxurious residential setting.