

HUDSON MOD



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LIFE WELL LIVED

Travel, Food & Wine Issue!

Stunning and Useful:
Ultimate Kitchens

Where to Get the
World's Rarest Gems

The Meaner, Sexier
Rolls-Royce

Sotheby's
Wine Expert —
What to
Drink NOW

A 5-Star
Amazon
Adventure

**Geoffrey
Zakarian's**
Next Big Move

Think, for a moment, about the last cocktail or dinner party you attended at the home of a colleague or a friend. From the sip of that first aperitif to your goodbyes at the evening's end, chances are the bulk of your socializing took place in or around the kitchen.



Park Avenue Apartment

CAMPION PLATT;
www.campionplatt.com

"The kitchen is becoming more of a decorated room than a utility room, as it was historically," says Champion Platt, mentioning glass cabinets as one way to achieve the decorated look. "Picture a more high-tech decorated kitchen that's meant to look less like one, but still be operational and functional." His firm utilized a butler's pantry in this Park Avenue apartment to expand and redefine the kitchen and eating spaces, which feature Thermador double ovens, a Wolf range and Sub-Zero refrigeration and wine coolers. "We think of clever ways to absorb the contingent architecture in and around a kitchen to make it as big as possible," Platt says.

Firmly established as the social nerve center and beating heart of any home, the American high-end kitchen is continuously becoming a more customized and indulgent space, a place that, at times, feels like a work of art.

"The kitchen has become much more of a forward-facing room in the home, with people spending more and more time there," says Champion Platt, an architect and interior designer with offices in New York and in Palm Beach, Florida.

"Everyone wants a big kitchen, and they want to live in it as well. It's gotten to the point where it's impossible to get [guests] to move into the living room, where everyone really spends their money."

And when it comes to true luxury kitchens versus cookie-cutter versions that occupy the tiers below, the differences quickly become apparent in terms of the materials used, the ever-evolving ingenuity of appliances, and the bespoke details that are often hidden from sight for a supremely streamlined aesthetic.

The industrial commercialized look that was popular for many years "has been tamed," says Andrew Franz of New York City firm Andrew Franz Architect. "Everything is much more streamlined."

And this streamlined look is evident everywhere from ranges—which have evolved from the heavy industrialized look of 15 years ago into something that remains professional but more stylized, or even stylish—to the streamlining of cabinetry, with panels