The Cultivated Kitchen

A tailored space designed for functionality is the ultimate luxury.

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Photos: Emily Followill

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“This is a legitimate cook’s kitchen, but it doesn’t necessarily look like one,” explains Harrison Design’s Karen Ferguson of the area she designed for a serious Atlanta-based home chef. With the client’s wish list in hand—sous vide, induction cooktop, steam oven, compost bin and more—Ferguson set about understanding how her client would use these features to deliver a dream kitchen.

The design scheme started with a dynamic quarter-figured sycamore wood wall, which conceals appliances like the refrigerator, freezer and juice bar. To warm up the space and continue the organic feel, Ferguson opted for an oak island with delicate walnut dovetail details and a handsome butcher block. She added walnut hardware throughout for cohesiveness. Varying the materials palette, the designer incorporated patinated metal for the hood, cabinetry and backsplash, which also hides a storage compartment.

But the pièce de resistance is a custom glass panel flanking the range that features gold wallpaper and fabric on the backside—a decorative focal point in the room. Notes of rose gold and brass in the fittings and finishing details balance the gray tones and brighten up the space.

Ferguson’s best advice for a flawless kitchen is to ensure client conversations about functionality happen upfront. “Tell me how you plan to live and cook in the space, and then I can show you how to use it beautifully,” she says. harrisondesign.com

In an Atlanta kitchen, Harrison Design’s Karen Ferguson worked with Block & Chisel on the cabinetry and included Fusion Blue Quartzite on the countertops. A Wolf range, rose gold Dornbracht faucets and Lutron shades complete the look.