



Olive Wood Modern

Distinctive elements with stunning combinations of high-gloss olive wood and matte anthracite

By Deborah Martin Designs
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Residential kitchens have outgrown their role as places to simply cook and eat. Now more than ever, kitchens have evolved into communal multi-use spaces for activities traditionally reserved for the office and living room. In this North Shore, Long Island home Deborah Martin Designs creates a kitchen that is as much about cooking as it is about living by incorporating distinctive design elements in a strategically allocated space.

Cabinetry selection came first and a visit to the exquisite Hans Krug showroom in Manhattan's A & D Building enabled these clients to choose a stunning combination of high-gloss olive wood and matte anthracite from the many finish options. Door and drawer styles for their Czech Republic manufactured cabinetry completely opposed their 1985 raised panel light oak cabinetry. Touch latch and finger pull doors and drawers eliminate the need for decorative hardware and refrigeration is completely concealed in an appliance wall that also includes clever pull out pantry storage.

Reliable performance and innovative technology informed the clients' choice of a Thermador suite from Appliance World which included the Glass Care Center, a new dish care industry introduction specifically customized to maximize glassware care as one of two dishwashers. The Freedom frameless induction cooktop which enables cooking on a single limitless surface, the largest capacity steam convection oven on



dedicated laundry room formerly in the kitchen were relocated as a single space off the mudroom resulting in a two-foot gain in the kitchen proper. A stacked washer dryer and custom concealed storage cabinetry by Symmetry Closets resulted in an ideal dual-function room complete with under-cabinet accommodations for the couple's two cats.

With his team of skilled subcontractors and unwavering attention to project management, Mark Evans of Mark's Custom Building completed the renovation from rip out to installation in record time. The project, however, was not without its challenges as is the case with most renovation projects. The decision to raise the ceiling in the dining area of the kitchen required confirmation of the header system. Fortunately the location of the existing steel header accommodated this change.

Neolith with its durability and antimicrobial properties was fabricated and installed by HIG Stones as a single countertop and backsplash for a seamless appearance.

the market and a custom ventilation hood were ideal choices for the culinary needs of this couple.

Space reconfiguration and allocation resulted in a larger and far improved floor plan trading an awkward peninsula for a hard-working island. Talented assistant designer Amanda D'Orazio's clever recommendation to eliminate base and upper cabinetry on a perimeter wall made this possible. The kitchen is designed around three distinct zones for food preparation and cooking, beverage making assisted by under cabinet wine refrigeration and ice making, and both island and table seating for entertaining and dining. A deep pantry and



The Glass Care Center, a new dish care industry introduction specifically customized to maximize glassware care



A sunny living room beckons

Under the counter wine refrigeration and ice making



Dining area

Scored and polished floor tile sourced at Country Carpet and knurled faucetry and laundry room pulls lend sublime texture to otherwise sleek surfaces. Iconic lighting manufactured in Brooklyn would delay the project's completion but did not postpone occupancy of the new kitchen.

A Saarinen table that seats eight, a colorful George Nelson clock and large format lifestyle photography contribute to the kitchen's playful mid-century vibe. Deborah Martin selected a bold, ultra-saturated finish for the walls as a departure from the conventional light neutrals that have dominated kitchens up to now. Neither style nor functionality are sacrificed in creating a distinctively designed kitchen that serves as a nexus for a range of activities, an attribute whose importance has been amplified by the pandemic and whose relevance will endure in a post-pandemic lifestyle. 🏠



Custom cabinetry



Knurled faucetry