

AUTUMN 2021

LUXE

LUXURY. LIVING. DEFINED.

DECORATING

A warm and inviting country retreat with charm to spare

RECIPES

Autumn-inspired dishes by Chef Lynn Crawford & Chef Lora Kirk

Dream KITCHENS

PLUS

Colin & Justin share their favourite kitchen renos, luxury footwear designer Ron White shows off his new handbags and travel ideas to start planning now.



KITCHEN

A BOLD
RANGE &
BACKSPLASH

WITH A HOMEOWNER who wanted a kitchen with incredible functionality as well as enough style to be an entertaining hotspot, designer Diana Rose created bold effect with high contrast. Rose is the principal and creative director for GTA-based Diana Rose Design.

The first focus was total function and lots of hidden storage to keep this open-concept kitchen looking tidy. Inside the cabinetry reside built-in spice racks, garbage pull-outs, lazy Susans in corners and deep drawers beneath the Wolf cooktop to store pots and pans. “Integration of all details is the key in kitchens,” says Rose. “The homeowner also wanted to have a raised breakfast bar to visually hide the cooking mess on the counter level. This way when they are entertaining, the guest at the bar can still be a part of the conversation, but not a part of the cooking mess.”

The other part of the design brief was to create a visually appealing space where guests would want to gather, so Rose designed a “star” element that would anchor the space. “It is important to pick the element that will visually be the anchor and hold the composition together. In this case, I went with Obsidian Dark from Benjamin Moore on a custom-built range hood with chrome inserts. It also echoes the colour on the island,” says Rose.

Another statement element of the space has to be the striking quartz backsplash and countertop. The bold veining of “New York Marble” sourced from Lucent Quartz is a departure from more subdued surface choices. “High contrast in materials and colours was used multiple times throughout this kitchen to create bold effect,” Rose says.



“A combination of black and white stone, gray cabinetry against black wall sconces—even the contrast in finishes in plumbing and lighting fixtures—work together to create the finished look.”

To avoid blocking the view with upper cabinets on the sink side of the kitchen, they were eliminated altogether. Instead a stone ledge adds a textural touch, as well as a place to display small items.

To warm up the combination of black, white and gray, a warm cognac was introduced in the bar stools. “It really helped to achieve a timeless vintage vibe,” adds Rose.

Lighting is also an important aspect of this kitchen design. “We all know that parties revolve around the kitchen island,” Rose says, “this kitchen can go through a transformation with strategic lighting. The fixtures range from pendants to cabinet lights, under counter lights, wall sconces and dimmable LED pot lights. The lighting scenes, blinds and built-in speakers are controlled by a Control 4 System for easy use and flexibility to creating the desired atmosphere at any given time.” ■

ABOVE A custom range hood in Benjamin Moore’s Obsidian Dark with chrome accents anchors the kitchen.

BELOW The “New York Marble” quartz with its bold veining is a striking addition to this kitchen. The warm tones of the bar stools accent the cooler grays beautifully.

