



*HOW TO CREATE BEAUTIFUL &
FUNCTIONAL DREAM KITCHENS*

Spending more time at home means spending more time in the kitchen. This also means now having the time to perfect your cooking skills. Who knows maybe you were meant to be the next Anthony Bourdain or Guy Fieri? With dining out and take-out choices limited and eating well front of mind to boost immunity and promote overall well-being, it comes as no surprise that people are trying to ramp up their skills in the kitchen during all of this free time. However, in order to do so, one needs a functional kitchen that is easy to maneuver. And of course, everyone wants their kitchen to be beautiful too! After all, if you're spending so much time at home making the perfect meals, who doesn't want to have one of the most glorious dream kitchens?

Who better to show us how to create the most impactful and useful dream kitchens than designers such as AD100 duo Marmol Radziner, star Parisian architect, and interior designer Sebastien Segers (Marc Newson's right-hand man), and Studio DB. Thus, read on for steps you can take to build out your dream kitchen, catering to all of your needs, allowing you to seamlessly cook in a space you love!

5 Tips for Creating Stylish & Practical Dream Kitchens

1) Invest in Premium Appliances

A perfect kitchen calls for top-notch appliances. At the [Studio DB](#)-designed Brooklyn Heights luxurious 13-story full-service condominium building [The Symon](#) (below), the kitchens feature a chef's range convection oven, infrared broiler like one from Blue Star, and a full-size integrated Fisher & Paykel refrigerator. A Bosch dishwasher, microwave, and garbage disposal also complement the premier appliance package and are a necessity, especially in dense urban areas.



2) Make Sure Your Countertops Are Made of Finishes That Won't Stain

This is crucial. If you are going to really put your kitchen to work, you want to rest assured spills won't stain. At [Quay Tower](#) the record-setting condo on the Brooklyn Heights waterfront that's said to be the borough's most luxurious residential building, AD100 duo Marmol Radziner designed the kitchens with materials that are just as stunning as they are durable with details like leathered quartzite countertops that don't stain (one of the salespeople even did a turmeric test). In essence, these kitchens are meant to actually be used as they are so easy to clean and cook on.



At Quay Tower AD100 duo Marmol Radziner designed the kitchens with materials that are just as stunning as they are durable, Photo by Evan Joseph

3) Design Your Kitchen with Ample Storage Space For Tools

An abundance of storage space is a must. How can you cook if you don't have space for all of your pots, pans, tools, and ingredients?! Luckily, designers are keeping this in mind when envisioning dream kitchens for their clients.

Nestled in the heart of Manhattan's Upper West Side neighborhood, [555 West End Avenue](#) offers 13 breathtaking, one-of-a-kind residences with unmatched architectural magnificence from the building's origin as a historic Beaux-Arts private school. The voluminous eat-in chef's kitchen (below) features custom cabinets designed by developer Tamarkin Co. and crafted by Christopher Peacock. In addition, this stunning kitchen even includes whimsical library ladders for the maximum storage space.



555 West End Avenue Kitchen, Photo by Shannon Dupre of DDreps

At [30 Warren](#) a boutique-scale, new condominium in TriBeCa, a family-owned millwork studio based in New York's Hudson Valley created custom dream kitchens. They also further partnered with the building to offer custom woodworking for closets and other shelving needs. The materials are all locally sourced, sanded by hand three times, and finished with individually applied layers of lacquer. Their detail work is as thoughtful as it is functional. For example, they will insert custom, built-in cutlery organizers in drawers for ease, and an added sense of elegance.



Kitchen at 30 Warren featuring custom millwork by a family-owned millwork studio based in New York's Hudson Valley, Photo Courtesy of 30 Warren

4) Use Antimicrobial Hardware, Sustainable Materials and Have a convenient Set Up To Eat, Like a Kitchen Island

After you cook your gourmet meal, you will want somewhere to sit and relax while you eat. Even in space-constrained apartments, kitchenettes and kitchen islands add more storage space and offer a place to enjoy your meals.

Star Parisian architect and interior designer Sebastien Segers designed the kitchens at [Greenwich West](#). One of the tallest new buildings in Manhattan's Hudson Square neighborhood, the homes feature standout kitchens. Custom and functional with one-of-a-kind islands that boast crafted "marine-edge" Carrara marble countertops. Custom polished nickel hardware handles by Segers and Marc Newson are durable and antimicrobial so they won't collect germs. Set against dark walnut millwork and integrated bookshelves, the islands become a focal and create a perfect place for meals.



Greenwich West kitchen designed by Sebastien Segers, Photo by Alan Tansey

5) Make It Your Own with Flair from Custom Cabinetry or an Aperitivo Bar

If you want to have a sleek look or blend the indoors with the outdoors, consider creating an aperitivo bar. At [Astéras Kings](#), a boutique residential development featuring contemporary and minimalist design in West Hollywood, the Italian designed and manufactured contemporary kitchens boast built-in hidden wall appliances. In addition walls of glass open to reveal generously sized outdoor spaces that serve as extensions of the indoors. Case in point: Check out this [animation](#), where the window above the kitchen countertop slides open to a covered balcony, creating an indoor/outdoor aperitivo bar.



Create an indoor-outdoor aperitivo bar as seen in this kitchen at Astéras King, Photo Courtesy of Astéras

With materials carefully selected for their aesthetic and practical appeal, Beckford House & Tower were designed for quality and functionality. The generous, open living spaces are appointed with custom millwork by Studio Sofield. Large windows bathe the residences with light and offer views of Central Park and the East River. For the unique eat-in kitchens, Sofield opted for hand-painted Christopher Peacock cabinetry, marble slab countertops, and a range of appliances from Sub-Zero and Wolf. The design is light and bright. Further, it nods back to pre-war architecture, where residents would enjoy a cozy breakfast nook in addition to a more formal dining room.



Kitchen featuring custom millwork by Studio Sofield at the Beckford House & Tower

6) The Finishing Touches: Statement Lighting, Wall Art & Accessories

The final stage of creating a dream kitchen is of course the decor. Find a paint color or wallpaper that suits your look. Select [statement lighting](#) and incorporate art, mirrors, and tabletop accessories. Finally, add drapery and upholster chairs in something durable yet beautiful to amp up your kitchen's textural appeal.



The Kent, Photo by Evan Joseph

Located in the heart of Manhattan's Upper East Side, [The Kent](#) is one of New York's most sophisticated, elegant, and chic places to call home. Designed by esteemed architectural firm Beyer Blinder Belle with interiors by [Champalimaud Design](#), The Kent offers beautiful condominium residences with the most stunning kitchens like this one above showcasing a beautiful floral wallpaper to complete the look.



30 Park Place

Lighting is one of the greatest ways to make a design statement in dream kitchens. Look for [chandeliers, over-counter pendants, and/or flush mount fixtures with unique design](#). For example, note how the beautiful chandelier and flush mount fixtures in the above unit at Robert AM Stern's 30 Park Place in TriBeCa add interest and character to the space.

Now is the time! Dream up the kitchen you have always wanted and make it a reality!

By Anna Beck Bimba

Feature Image: Kitchen design at [180 E 88th Street](#) designed by DDG, Photo by Robert Granoff