



A large island in the center of the kitchen acts as both a gathering space and anchor in the open floor plan.

THE BIG ISLAND

“The key to this space is the big island,” Guidry says. “We wanted it to be big enough for everyone to gather around when they have family or guests over.” At 10 feet in length, it also serves as a cornerstone in the open floor plan. Lighting the island was a challenge. “We had to find fixtures that were not only the right scale, but we had the 15-foot ceilings to contend with,” Guidry notes.

Storage was addressed by taking inventory of the homeowner’s essentials and during a “kitchen storage meeting” with their client, they ascertained how she needed the kitchen to function. “For example, we made sure things that needed to be stored close to the stove like cookie sheets and baking pans had a place,” Kapadia says. The kitchen design includes glass cabinet doors that provide a window to their client’s glass dishware. “She loves glass, so this will show off her pretty glasses.” Kapadia adds.