Kitchens are the hub of a home — but an open floor plan presents unique challenges. These three newly renovated spaces offer tips on how to achieve a highly personalized design that marries efficiency with cutting-edge style.

:: Into the Light ::

A DESIGN TEAM MOVES A HIGH-RISE KITCHEN FROM A DRAB CORNER TO AN OPEN, AIRY SPACE WITH A VIEW

AS SEEN IN...

DESIGN

New England
Mixed hard-edged materials, such as steel and glass, with natural textures and colors such as river stone and teak in a gray finish. To keep the plan open and the views unobstructed, overhead cabinets, the refrigerator, ovens, wine cooler, sink, and dishwasher were limited to two walls. The cook top is in an island, a sculptural statement with a glass surface, steel on two sides, and teak cabinets for added storage. The trapezoidal lines of the building’s outside wall made placing the island a study in geometry. Set at a right angle to the back wall, the island creates a triangular space between it and the window where a guest can stand and observe the cook or study the Customs House that dominates the view.

Also geometric in execution is the glass-and-steel breakfast bar that splays out from the wall, both defining the kitchen and connecting it to the living area, where the color palette is the dark blue-green of water and softer blue of the sky. The one windowless wall is sheathed in sandblasted mirror with thick glass shelves that inspired the opaque glass doors on the upper kitchen cabinets, further unifying the space. "The one windowless wall is sheathed in sandblasted mirror with thick glass shelves that inspired the opaque glass doors on the upper kitchen cabinets, further unifying the space."

The "all is one" open floor plan interior designer Leslie Fine for aesthetic details and a modern minimalist approach. To fine-tune the kitchen, Rosemary Ports, senior designer for Poggenpohl Boston, was added to the team. Their forward-thinking design scheme mixed hard-edged materials, such as steel and glass, with natural textures and colors such as river stone and teak in a gray finish.

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“We bought this place thinking we would spend one or two nights a week here,” says the husband, who works nearby and had been commuting from a suburb north of Boston. “Now we are here five, sometimes six nights. It’s home.”