



Architect Jerry L. Harpole had already completed several major renovations on a two-story, whitewashed brick house in the District of Columbia. The next and most challenging alteration his clients requested was to extend the existing kitchen over a new garage. “There was a beautiful swimming pool in back,” says Harpole, “but the only way to reach it was through the living room. Now the pool can be viewed from—and accessed from—the new breakfast area.”

Once the addition was planned, kitchen designer Jennifer Gilmer stepped in. “The owners wanted a more spacious, workable, and comfortable kitchen,” she recalls. “The new space is more in proportion to the house.” Now about 12 by 22 feet, the new kitchen is roughly twice its original size and seems

in the limelight

An addition that incorporates an elegant color scheme and unexpected curves transforms a cramped kitchen.

An elongated undermount sink, ideal for chilling Champagne, and a Sub-Zero wine-storage unit make the 4-by-10-foot island a great place for a bar set-up at parties. An electrical power strip sits in the reveal beneath the eased square edge of the Costa Smeralda granite counter.



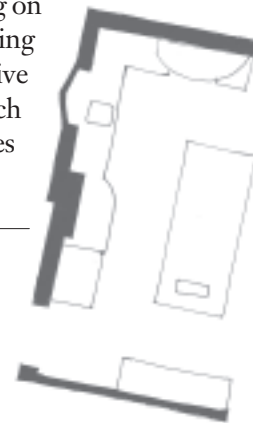
even more expansive, thanks to the adjoining high-ceilinged breakfast room.

Sinuous curves are perhaps the most notable aspect of this exquisitely detailed kitchen, and they serve a very practical purpose. “Because the extension is wider than the original space,” Gilmer says, “We needed a graceful transition, instead of a jarring 90-degree turn.” The result: curving cabinets beside the Sub-Zero refrigerator. The curve reappears in those over the Wolf rangetop, and is reiterated in the ceiling molding and even the cabinet pulls.

The kitchen’s sophisticated color scheme starts with the recessed-panel custom cabinets. The client gave Gilmer samples of the colors she wanted and, in a close collaboration, they selected the combination of a taupe-gray and lime-green painted finishes. Costa Smeralda granite counters display both colors, and green glass tiles clad the backsplash.

“Another reason for expanding the space was to admit more natural light,” notes Gilmer. Sunlight now pours in through two window walls in the breakfast area. A new, operable window over the main sink “is shaped like the prow of a ship, or two sides of a triangle,” Harpole explains. “It extends the countertop, creating a little more usable space behind the sink.”

Providing task lighting, a chandelier hangs over the island, and its silk shades match those of wall sconces flanking the main sink. In addition to recessed cans, a band of puck lights traces the sculptural lines of the ceiling molding on one side of the kitchen. “I made the molding strips ten inches deep so they could receive those lights,” explains the architect. Such continuing attention to detail is what makes this kitchen unique.—*Mervyn Kaufman*



TOP LEFT Ceiling-high windows create a conservatory look in the breakfast area. On the adjacent wall, a door leads to the deck and pool. **LEFT** Easing the juncture of the original kitchen and the addition, the green cabinetry fronts curve gently. To the left, the Sub-Zero refrigerator is recessed into the wall and further concealed behind a cabinet panel. **RIGHT** Behind the Wolf gas rangetop is a backsplash of green glass tiles set in a running-bond pattern. More curved-front cabinetry hides the exhaust system.

bow-front cabinets • narrow bar sink • glass subway tiles • rail system over rangetop

