

kitchen design: TRANSITIONAL/MODERN



SAGE & GINGER

Meatpacking District restaurant or home kitchen? Industrial delights and wow-factor finishes transform this kitchen—a 1985 laminate bore before its gut renovation—into a hotspot. By removing walls between the kitchen, dining room and sitting room, Sage & Ginger doubled the size of the kitchen, optimized the flow and created an overall cohesive space. Differing ceiling heights offered an opportunity to craft discrete zones, including the main kitchen under a 14-foot vaulted ceiling, a windowed breakfast bay with a tray ceiling, and a dining area with a chef's table. Smokey glass gleams from the cooktop vent and behind the two bars—one for coffee, one for cocktails—and Bianco Beatriz marble countertops and slab backsplash play off the minimalist black cabinetry without hardware. And those of us who never imagined a fireplace in the kitchen will find that the play of flames elevates even everyday chores.

PHOTOGRAPHS BY JANE BEILES

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