



KITCHEN DESIGN | Dawn Causa

Causa Design Group
 NCIDQ Certified, ASID Affiliated
 Photography by Troy Campbell

SPATIAL PLANNING

The goal was to create a grand and state-of-the-art kitchen with a butler's pantry that would not only service the client's daily needs but also a catering company or private chef during dinner parties. In addition, extensive storage features were incorporated in order to accommodate numerous appliances, dishware, serving pieces, linens, wine, etc.

CREATIVE INSPIRATION

For me, the creative inspiration for the kitchen starts with the client's lifestyle and entertaining needs. In order to make this kitchen an important focal point of the home I wanted it to have a dramatic yet pure, clean, crisp feel. The clean lines of the cabinetry are accented by the ornate wood carvings (island and ceiling), which bring that dramatic feel to the space. The wenge wood top and mother of pearl backsplash bring a pure and organic feel to the space.

DESIGN INNOVATION

Beyond the elegant and dramatic aesthetics, we incorporated the latest plumbing fixtures and appliances. Three of the items that stand out are BLANCO sinks made of silgranit (80 percent solid granite), Miele countertop steamer, and Miele induction cooktop. This kitchen will meet the needs of every homeowner or professional chef.



SOURCES

CUSTOM CABINETS: Artisan Guild
APPLIANCES: Florida Builders Appliances featuring Sub-Zero and Miele
PLUMBING: Cinmar Bath & Kitchen Boutique, featuring BLANCO and Dornbracht
HARDWARE: Katonah Architectural Hardware
LIGHT FIXTURES: Cyan Design
MOTHER OF PEARL BACKSPLASH: Designers Tile
DECORATIVE CARVED CEILING: K. Salowe & Co.