



AN INVITING BLUE BANQUETTE IS AT THE HEART OF THIS KITCHEN BY

designer Marsha Fried of Deane, Inc. When downsizing to a new house near downtown Greenwich, these homeowners, who love to cook, requested plenty of counter space and a large banquette to duplicate a similar one in their old residence. "The banquette is where her husband literally lounges, watches the news, et cetera," says Fried. "Their grown children come by often, so lots of kitchen seating was imperative. They love blue but didn't want to commit to that in cabinets or counters."

A three-sided frame of wire-brushed oak envelops the three major areas within the kitchen: cooking, with a 60-inch range, double ovens and a large custom hood; refrigeration and auxiliary coffee entertainment equipment; buffet serving and storage area (under the window). "My favorite part of the kitchen is the drama of the large banquette and the unique treatment of the three function areas wrapped in wood to match cabinets," says Fried.

Plenty of storage was incorporated throughout: Plate and utensil drawers optimize storage of items brought from their former much-larger home. The tambour doors to the left and right of the range house small appliances and cooking condiments. The door to the right of the refrigerator leads to a generous pantry.

Innovative materials include blackened stainless steel for the line of drawers and the countertop under the window. The other countertops are made of Pyrolave, which is a very hard and durable enameled lava, with integrated drain boards. "It's a great work surface for an active cook," notes Fried.

