

A high-end kitchen featuring dark, shaker-style cabinetry with brass hardware. A large island with a white marble countertop and a brass faucet is the central focus. The background includes built-in ovens, a wine cooler, and a glass-front cabinet. The lighting is warm, with recessed ceiling lights and a large glass pendant light over the island.

RESIDENTIAL KITCHEN OVER \$200K

NARI REMODELER OF THE YEAR AWARDS 2026

PROJECT TOTAL: \$282,090
4 MONTHS OF RENOVATION



BEFORE



RENDERING



AFTER

PROJECT Overview

The owners of this home loved its character, but had outgrown a kitchen that no longer supported the way they lived. Avid travelers, frequent entertainers, and lifelong music lovers, they wanted a space that felt personal and collected while providing the function of a modern kitchen.

The project became a complete gut renovation that went far beyond finishes. The kitchen was taken to the studs and reworked to improve circulation, natural light, appliance placement, storage, and the connection to the adjacent vestibule and three-season porch.

The renovation also required significant behind-the-scenes coordination, including relocated plumbing and gas lines, new roof venting, and lead-safe containment within the occupied 1960s home.

Personalized details, including display cabinetry for travel collections and a custom record-player station with dedicated vinyl storage, make the space distinctly the homeowners' own.

The result balances old and new, beauty and performance, and craftsmanship and personality. Every decision serves a purpose, creating a kitchen designed for cooking, gathering, entertaining, and everyday life.

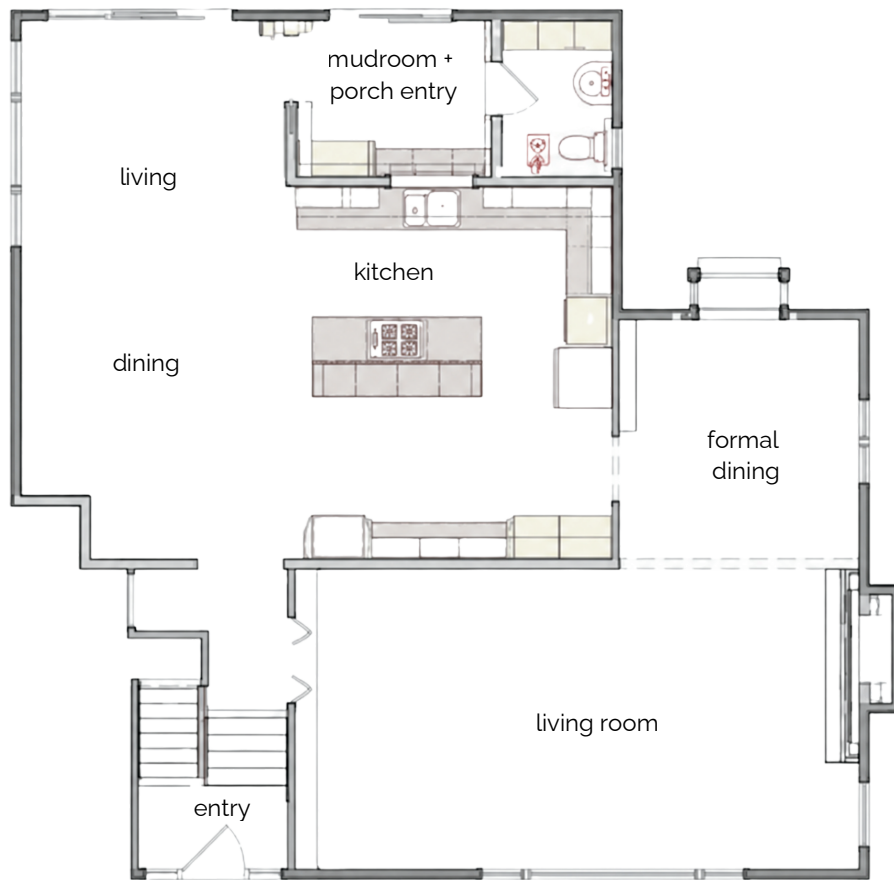


THE Challenge

- **Limited connection** - The space between the kitchen, vestibule-style mudroom, and three-season porch created unnecessary barriers to movement. This became especially apparent while entertaining, when multiple people needed to move between indoor and outdoor spaces.
- **Insufficient natural light** - The enclosed configuration prevented daylight from adjacent spaces from reaching deeper into the kitchen.
- **Ineffective storage** - Existing cabinetry provided storage volume without sufficient organization or accessibility. The new design needed to accommodate everyday cookware, pantry goods, recycling and compost, wine storage, serving pieces, and specialty items without adding visual clutter.
- **Outdated appliance planning** - Appliance locations reflected an outdated layout rather than the homeowners' current cooking habits. Replacing individual appliances would not resolve the larger functional problem.



INTENTIONAL Planning + Design



FLOOR PLAN - BEFORE

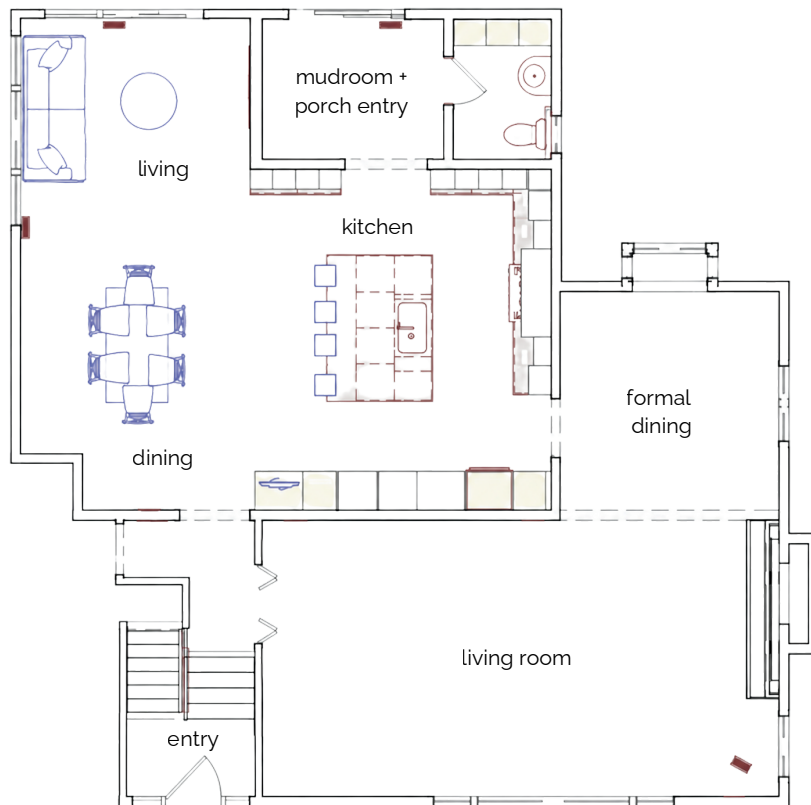
BEFORE: A LAYOUT THAT LIMITED HOW THE HOME FUNCTIONED

The original floor plan left the kitchen enclosed and disconnected from the surrounding spaces.

Inefficient appliance placement interrupted the natural workflow, while limited access to the adjacent mudroom and three-season porch created a bottleneck during everyday use and entertaining.

Despite adequate square footage, the layout restricted natural light, storage efficiency, and connection while hosting guests.

INTENTIONAL Planning + Design



FLOOR PLAN - AFTER

AFTER:

BETTER FLOW, FUNCTION AND CONNECTION

The redesigned floor plan creates a direct connection between the kitchen, mudroom, and three-season porch, improving flow and bringing more natural light into the space.

CONSTRUCTION COMPLEXITY

Relocating the sink, gas, and supply lines required careful plumbing coordination, and venting the new hood through the roof meant added attic insulation and proper flashing. Because the home predates 1978, lead-based paint testing and containment protocols were built into the process to keep the family safe throughout. Full poly walls with zipper doors protected the rest of the home during the gut.

FUNCTION + Innovation



Functional details included dishwasher drawers, integrated recycling and compost pull-outs, a built-in cutting board, and vertical pantry pull-outs.



Positioned refrigerator and freezer storage, preparation surfaces, cooking appliances, cleanup zones, and pantry storage in a logical sequence.



Reorganized the kitchen around the homeowners' daily routines, with the range serving as the visual and functional anchor.

BEFORE



BEFORE:

FUNCTIONAL, BUT FALLING SHORT

The original kitchen provided generous square footage, but the layout did not use it effectively. Dated cabinetry, limited task-specific storage and an oversized center island restricted workflow and left the room feeling disconnected.

Despite its size, the kitchen lacked the warmth, functionality, and thoughtful organization needed for homeowners who cook frequently and love to entertain.

AFTER



AFTER:

PURPOSEFUL AND BUILT FOR GATHERING

The redesigned kitchen transforms the same footprint into a highly functional space centered on cooking and entertaining. A larger island creates generous prep space and seating, while dedicated appliance, storage, and entertaining zones improve workflow throughout the room.

Custom walnut cabinetry, luxury panel-ready appliances, and thoughtful lighting add warmth and depth, creating a kitchen that feels connected to the original home while distinctly reflecting how the homeowners live today.

BEFORE



BEFORE:

STORAGE WITHOUT PURPOSE

A long wall of cabinetry provided significant storage, but lacked organization and a clear purpose within the kitchen.

The uniform wood cabinetry felt visually heavy, while the open desk area and underutilized counter space did not support how the homeowners cooked or entertained.

This wall presented an opportunity to improve storage, integrate appliances, and create a more intentional entertaining zone.

AFTER



AFTER:

INTEGRATED STORAGE WITH PURPOSE

The underutilized cabinetry wall was transformed into a highly functional appliance, entertainment, and storage zone.

Custom cabinetry now integrates panel-ready refrigeration, wine storage, and wall ovens into one cohesive appliance and storage zone, improving workflow around the island and cooking area.

Beneath the TV, a dedicated record player station and built-in cabinet provide an organized home for the clients' record collection.

BEFORE



BEFORE:

LAYOUT WITHOUT CONNECTION

The wall between the kitchen and living room created a more enclosed feeling, while a small window pass-through provided only a narrow visual connection.

Although the kitchen received some natural light, access to the vestibule and porch was not as direct or convenient, making movement between the spaces less seamless.

The doorway also interrupted the living room wall, limiting furniture placement and reducing the overall functionality of the adjacent space.

AFTER



AFTER:

IMPROVED FLOW, DEFINED SPACES

The wall between the kitchen and living room was closed to create a more defined separation between the spaces, while the former window pass-through was opened into a full doorway. Closing the wall provided a space for the living room TV and a new furniture layout.

This new connection provides easy access to the porch and guest bathroom and allows more natural light to enter the kitchen.

Mullion-framed glass upper cabinets showcase glassware and create a defined place for cocktails and beverages.

BEFORE



AFTER



CRAFTSMANSHIP + DETAIL

- **Dark charcoal painted cabinetry** (Sherwin-Williams Iron Ore) adds depth and mood, complementing the walnut's warmth and the existing hardwood floors.
- **Materials were chosen to bridge old and new.** The rich green backsplash tile, set in a herringbone pattern, was selected to echo the original wood floors at the home's entry, tying the new kitchen subtly back to the home's history.
- **Personalized details**, including display cabinetry for travel collections, a custom record-player station with dedicated vinyl storage, and a concealed appliance garage, make the space distinctly the homeowners' own.

Details *that define the space*

PENDANTS

Hand rubbed antique brass with seeded glass

TILE

Porcelain backsplash tiles in herringbone pattern mimic the pattern in the home's original floors in the main entry.

COUNTERTOP

Bianco Superiore - Quartzite

FLOORS

Match existing floors



LUXURY APPLIANCES

Panel-Ready Sub-Zero Refrigeration + Wine Storage

Wolf Rangetop
Wolf Wall Oven

CABINETRY

Custom walnut cabinetry brings warmth and natural character to the kitchen, while mullion-framed glass uppers provide intentional display space for glassware and pieces collected through years of travel.

Dark charcoal cabinetry in Sherwin-Williams Iron Ore adds contrast and depth

PROJECT Recap

CLIENT OBJECTIVES

The homeowners love to entertain and wanted a kitchen that would better support the way they host family and friends. Their goal was to create a more functional layout for cooking, serving, gathering, and conversation, while also providing space to showcase meaningful decor and collected pieces from their travels.

The renovation also needed to feel connected to the home's original character. Rather than creating a space that felt overly new or disconnected, the design was intended to blend contemporary function and craftsmanship with the warmth, scale, and personality of the existing home.

INNOVATION

Innovation in this project is found in how efficiently the space performs. Rather than relying on additional square footage, the design uses purposeful planning, integrated functions, and tailored solutions to make the existing footprint work significantly harder.

AESTHETICS

The finished space achieves contrast without feeling disconnected from the original home. Warm and dark finishes, natural materials, subtle references to existing elements, and a balance of open display and concealed storage give the kitchen depth and permanence rather than the appearance of a singular design trend.

CRAFTSMANSHIP

The quality of execution is visible in the alignment of cabinetry, appliance integration, millwork details, material transitions, tile installation, lighting, and finish coordination. Equally important is the craftsmanship behind the finished surfaces, where multiple trades and systems were carefully coordinated within an existing structure.

FUNCTIONALITY

The success of the new layout is measured by how naturally the kitchen now works. Circulation is more intuitive, work zones are clearly defined, and cooking, cleanup, serving, and gathering can happen simultaneously without competing for space.

PROBLEM-SOLVING

Strategic changes to circulation solved limitations that extended beyond the kitchen. Reworking openings improved access to adjacent spaces, increased natural light, and created a more functional living room, while extensive mechanical coordination allowed the kitchen itself to be completely reorganized.

CLIENT Review



"Our experience working with the renovation team was amazing! Our old kitchen was 20 years old with failing cabinets and cracked counters, so we desperately needed a change focused on function, style, and durability. They took our vision and made it a reality. Our Renovation Design Specialist, was amazing, she exceeded all expectations and made us feel so comfortable with our decisions, even when we were feeling unsure. Our Project Manager, was unbelievable; his communication was top-tier, and he didn't miss a single deadline! The new classic, social layout features a massive center island, a wine cooler, and better appliance space where our family loves to gather. Guests constantly comment that the impact is spectacular. As homeowners, we cannot recommend them enough!"

- Homeowner