

Beyond the Walls

NARI - Minnesota - 2026 RotY Awards - Residential Kitchen \$150,000-\$200,000



About

The goal was to create a kitchen that felt more connected to the rest of the home — and gave the family more room to gather. The existing layout felt separated from the surrounding main level and no longer supported the seating, storage, or openness the clients wanted.

By opening the space and rethinking the kitchen around a large central island, the design created more seating, increased storage, and a stronger connection between everyday function and the warm, organic character our clients envisioned.



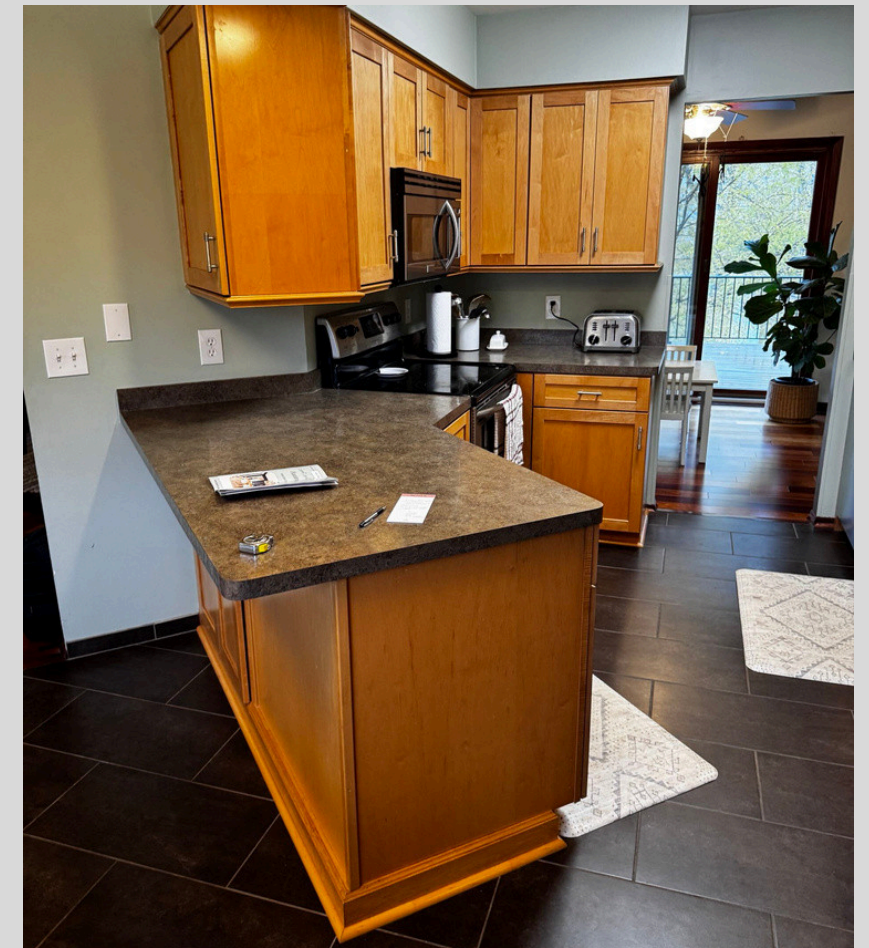
Client Needs

- Create a more open, connected kitchen with greater gathering capacity.
- Create a large central island with additional seating.
- Increase cabinetry and purposeful storage.
- Improve flow for everyday living and entertaining.
- Create a warm, organic aesthetic with architectural character.
- Increase natural light for a brighter, more open environment.



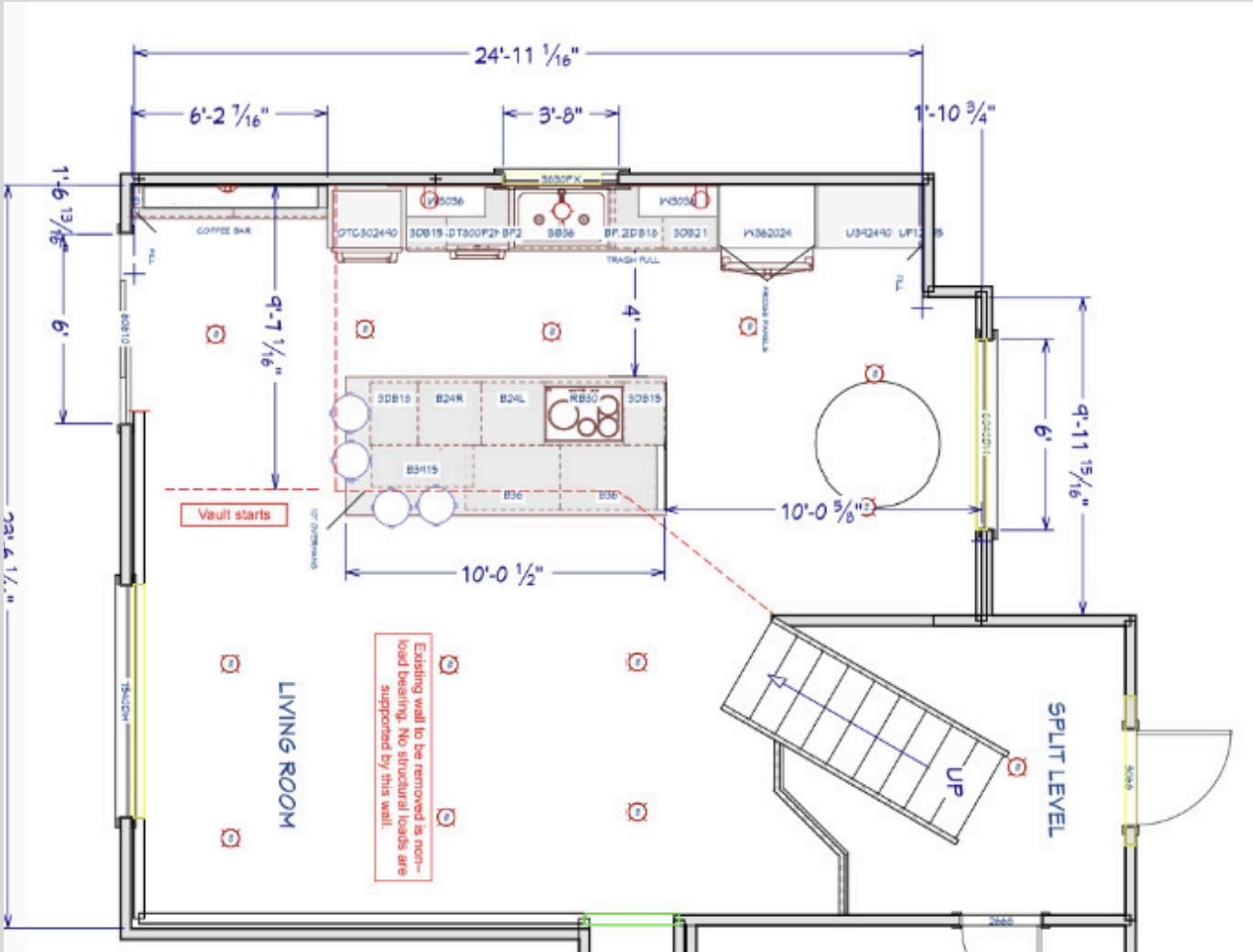
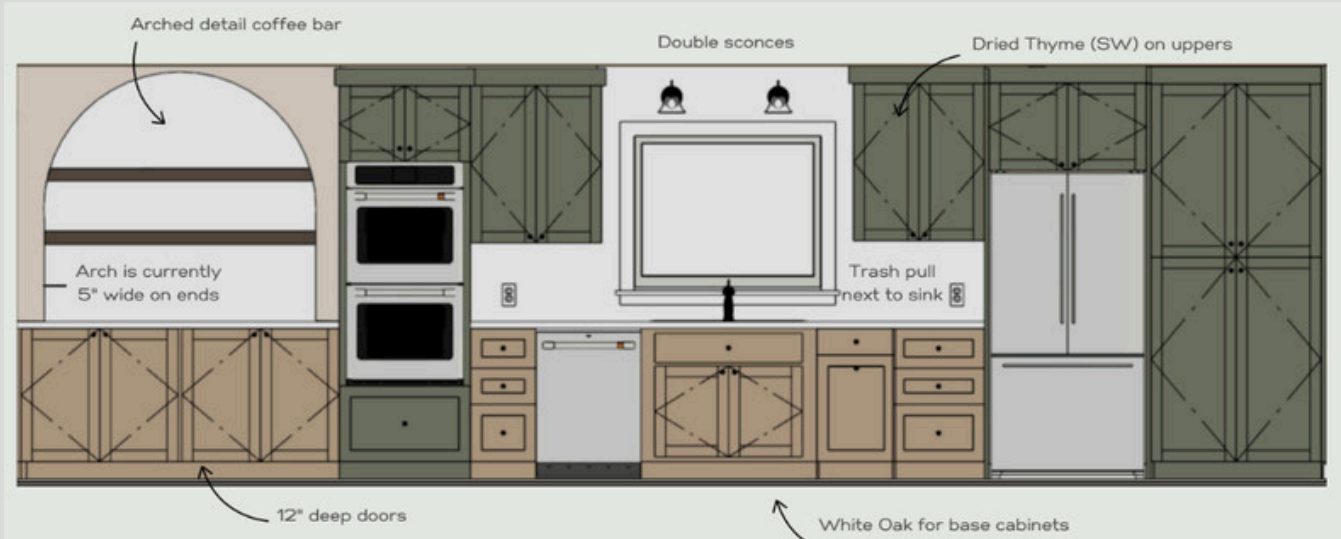
EXISTING CONDITIONS

- The kitchen was separated from the main living areas by walls and narrow openings, limiting connection to the surrounding main level.
- The existing U-shaped layout and peninsula created a confined work zone with limited seating and gathering space.
- Existing cabinetry and soffits left vertical space underutilized and limited opportunities for added storage.
- The existing layout limited natural-light sharing across the main level and contributed to a darker, more compartmentalized feel.



DESIGN PLAN

Concept renderings, elevations, and cabinet drawings shaped the new kitchen layout, guiding the open-plan transformation, integrated storage, appliance placement, and material palette carried through to the finished space.



BEFORE & AFTER



BEFORE



AFTER

Walls and narrow openings once separated the kitchen from the surrounding main level. Removing those barriers transformed the kitchen into a more open, connected gathering space.

BEFORE & AFTER



BEFORE



AFTER

The confined peninsula was replaced by an expansive central island, creating more workspace, seating, and storage with a more open, functional kitchen layout.

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BEFORE & AFTER



BEFORE



AFTER

An underutilized area was transformed into a dedicated beverage station, adding purposeful storage and a distinctive arched architectural focal point.

FUNCTIONALITY

- A large central island adds workspace, seating, storage, and an induction cooking zone.
- The new layout creates a more open and efficient work path between the island, sink, refrigeration, and wall ovens.
- Expanded cabinetry and dedicated pantry storage increase capacity and keep everyday items more accessible.
- Opening the kitchen increases natural light and creates a brighter, more open environment for everyday cooking and gathering.



AESTHETICS

- Warm white oak cabinetry and flooring are balanced by Sherwin-Williams Rosemary cabinetry, creating a layered palette with natural contrast and depth.
- Everleigh matte quartz countertops and polished Carrara marble backsplash introduce soft movement and texture while keeping the overall composition light and refined.
- The custom arched beverage niche creates a strong architectural focal point, with open shelving and integrated low-voltage lighting adding warmth and dimension.
- Layered lighting, warm metal accents, a smooth ceiling, and wood detailing unify the palette and give the kitchen a cohesive, intentional finish.



CRAFTSMANSHIP & INNOVATION



Engineering coordination guided modifications to the existing roof framing and ceiling infill, supporting the open kitchen and clean finished ceiling design.



Custom cabinetry, finished wall detailing, open shelving, and integrated low-voltage lighting were carefully coordinated within the arched niche for a seamless, built-in finish.



CRAFTSMANSHIP & INNOVATION

- White oak flooring was carefully installed across the opened kitchen, creating clean transitions and continuous sightlines through the space
- Custom cabinetry incorporates purpose-built storage and interior lighting, pairing refined exterior detailing with thoughtful function behind the doors.
- The expansive matte quartz island top was precisely fabricated around the induction cooktop, creating a clean, seamless centerpiece for the kitchen.



Beyond the Walls

Designed for connection. Crafted for everyday living.



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