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KITCHEN OF THE MONTH

Design by ANIK PEARSON

New York, New York

Sleek as a speedboat, this urban kitchen is intricately detailed with gleaming wood and maritime hardware.

Interview by
CHRISTINE PITTEL

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The wall to the right of the cooktop was angled to match the doorway—now this Manhattan kitchen is shaped like a boat, with the cooktop at the prow. A crown ceiling painted white, with Harbor lights from Urban Archaeology, casts a glow over the island. Cutout corners create a friendlier transition to the breakfast area. 1960s barstool from VandM. Sub-Zero 650 refrigerator. >>

CHRISTINE PITTEL: *How did you get this kitchen to look like molten silver?*
ANIK PEARSON: We started with V-groove oak boards.
You mean like something you'd see on a barn?
Yes, but I didn't want it to look rustic, so we washed them with a transparent gray stain and then a polyurethane satin finish to give them some sheen. Then we framed each cabinet in stainless steel to make it more sleek and urban.
That trim is unusual—especially those screws.
The screws are part of the hinges. You could transform even the dullest kitchen with interesting hardware. I wanted something different, and these are L-shaped strap hinges, the kind of thing you'd see in the Middle Ages to tie boards together. But we designed ours to look more like precision machinery.
Where did you find those extra-long handles?
It's boat hardware, straight out of the catalog. You can buy an 18-foot length of one-inch tubing and cut it to size. They have great weight and are extremely well crafted, since they're made to survive outside.
And they also work as a very long towel rack!
I liked the idea of a continuous rail, like on a boat deck. It unifies the space. In the language of architecture, hardware is the punctuation. Most knobs are like periods or commas. This is more of an underline.
What's that cloudy gray stone on the countertops?
It's not stone. It's poured concrete. The advantage of concrete is that you're not limited to a slab size. It's cast in place and there are no seams. Plus, we carved out a drain board. You can work like that with concrete. It's user-friendly, warm to the touch, and easy to clean. It doesn't chip easily or react negatively to citrus or wine the way stone can.
Why make it so thick?
Because it immediately says, 'This is special.' And you've spent some time and resources to make it that way. Countertops are usually about an inch thick. These are two inches, and the island is three inches. It feels substantial and serious, almost monolithic.
You basically use three materials—wood, concrete, and stainless steel.
It's more powerful that way. You don't want to introduce too much into the composition. The stainless steel makes a very functional backsplash, as opposed to a wall of tile that's more difficult to clean, with all the grout lines.
What's going on with that ceiling?
We added it. There's something nice about that kind of prewar detailing, and it ties the kitchen into the rest of the apartment, which is fairly traditional. There's a tension between old and new, V-groove boards and stainless steel. I see those maritime lights up there as jewelry. They're the kitchen bling. >>

ABOVE LEFT: The cabinet rails and handles were made from stainless-steel tubing, end caps, and stanchions from the Go2marine catalog. Flush lift rings on lower cabinets by Bo'sun Supplies Co. "It's a custom look that you can't buy in a kitchen store," designer Anik Pearson says. The extra-deep, double-compartment stainless-steel sink from Just Manufacturing is flanked by a pair of KitchenAid dishwashers. Essex faucet with hand spray by Kohler. BELOW LEFT: The custom L-strap hinges on the cabinets have acorn finials to match the hinges in the rest of the apartment. "You really can fashion your hardware and make it look bespoke," Pearson says. "We were very conscious of where all the screws were, and that they all aligned."

WHAT'S COOKING?

"If you always keep canned salmon on hand, you can pull together a quick and easy dish that feels really special. I've loved these salmon croquettes since I was a child—and now my kids love them, too. Everybody does!"

SALMON CROQUETTES

Serves 4

- 3 small or 2 large cans wild sockeye salmon
- 1 egg
- ½ cup bread or cracker crumbs
- 1 small onion, minced
- Italian parsley, chopped
- A few spoonfuls of plain Greek-style yogurt
- Onion powder, garlic powder, kosher salt, and pepper to taste

1 Remove skin and large bones from salmon.

2 Combine in a bowl with egg, bread crumbs, onion, parsley, yogurt, and spices.

3 Form into patties (my kids like them small).

4 Patties can be fried in oil or baked on a cookie sheet in the oven depending on preference. Can also be breaded. If baking, rub patties with a little oil, set oven to 350 degrees, and make sure to turn them in the middle of the bake to ensure that both sides brown. Cooking time depends on the size of the patties, but cook until browned on both sides. •

LEFT: Large drawers hold pots and pans right under the BlueStar cooktop. Hood by Vent-a-Hood. Microwave drawer in island by Sharp. BELOW LEFT: In the breakfast area, vintage chairs from Linda Horn pick up the silvery theme and surround Eero Saarinen's dining table for Knoll, from Design Within Reach. L-Series double ovens by Wolf. The floor is wide-plank oak boards, made extra-dark by combining an ebony stain with black pigment.

GET THE LOOK...

Hardware from go2marine.com and bosunsupplies.com.

Cooktop from BlueStar: bluestarcooking.com.

Hood by Vent-a-Hood: ventahood.com.

Dishwashers by KitchenAid: kitchenaid.com.

Sink by Just Manufacturing: justsinks.com.

Faucet by Kohler: kohler.com.

Refrigerator by Sub-Zero: subzero.com.

Wall ovens by Wolf: wolfappliance.com.

Microwave drawer by Sharp: sharpusa.com.

Pendant lights from Urban Archaeology: urbanarchaeology.com.

Eero Saarinen table for Knoll from Design Within Reach: dwr.com.

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