



**This photo:** Grand but cozy enough for family living, this Atlanta kitchen gets much of its functionality from two islands: one for food prep and serving, and one for casual family meals and cleanup. Antique-white walls and bright-white cabinets, elegant dentil molding, an egg-and-dart cornice, and a coffered ceiling join a global gathering of luxurious materials: Calacatta Gold marble, African mahogany, bronze Italian marble, Turkish travertine floor tiles, and 24-karat-gold-plated faucets.



**Left:** Posing as an exquisite antique, the mahogany island features beaded pilasters with carved-capital details. Their shapely presence repeats on the white island. **Below:** Tucked into an alcove just outside the kitchen, an elegant bar hutch sports the same mahogany finish and door panels as the dining island. “The working kitchen has limited upper-cabinet space,” designer Natalia Karpaty says. “So it was important to create a place for beautiful china and glasses.” A wine cooler and icemaker are located nearby.

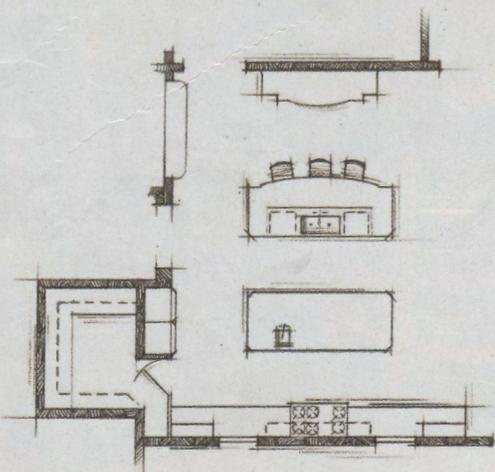
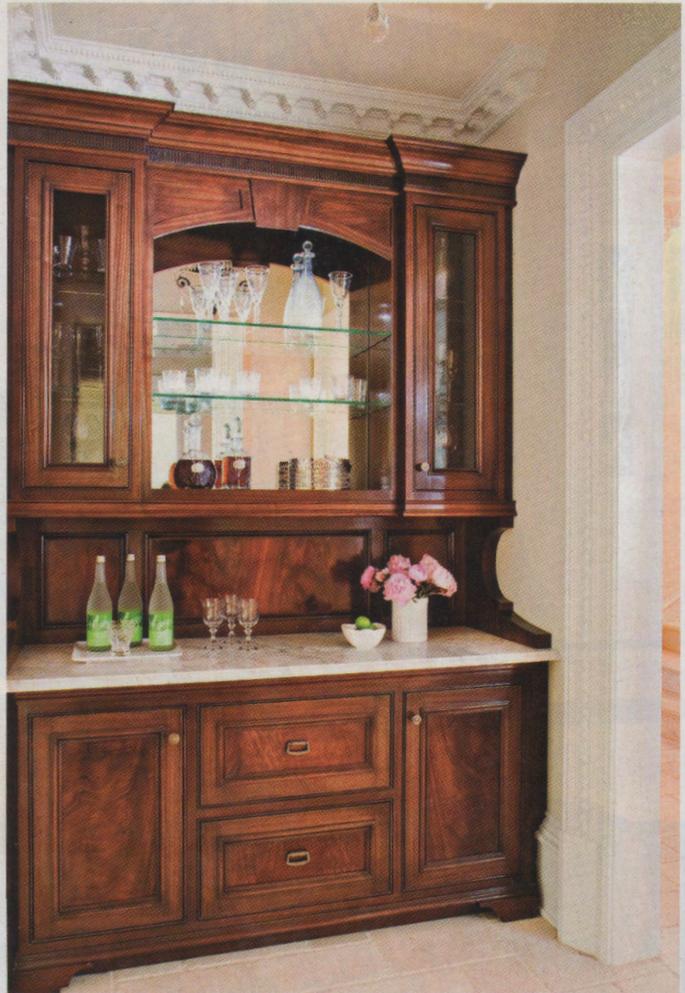
When your new home is just down the road from the governor’s mansion, you want it to be purely gorgeous. That was the case for David and Jane Karangu when they built Sterling Hall, their house in Atlanta’s Buckhead neighborhood. Naturally, the kitchen had to follow suit.

David approached interior designer Shane Meder of Black Sheep Interiors and kitchen designer Natalia Karpaty of Karpaty, LLC, with a nearly complete plan for the room. “He wanted a fabulous, elegant, breathtaking white kitchen,” Karpaty says, “a very fitted kitchen, with the room wrapped like a glove in the same finishes and materials. He wanted continuity everywhere you looked. His vision drove a lot of decisions.”

Those decisions included the color palette. David wanted a white kitchen, but he told the design team he also likes contrast. As a result, they juxtaposed elegant white-painted maple cabinetry, used on the perimeter and an island, with an ornate bar hutch and a second island in stained mahogany. Topped with honed Calacatta Gold marble, the dark island stands out from the pale limestone-tile floor like a tigereye gemstone set on white gold. A regal white range hood gleams against a handsome surround lined with polished Bronze Armani marble tiles.

David even specified a sophisticated ceiling to visually connect the kitchen with the rest of the house. “In fact, the ceiling had to be completed before we could decide on the trim for the cabinetry,” Karpaty says. It was all part of the expectation of luxury that came with the location.

“It’s a prestigious address,” Meder says. “And the kitchen needed to fit in with the formality of the rest of the house. So we chose noble woods, gorgeous stones, and gold fixtures. They are exactly





**This photo:** The two-tier, marble-topped mahogany island glows against the creamy white-painted tall cabinets. Gently curved fretwork adds an elegant touch to glass-front doors that reveal stunning artifacts within. "Beautiful accessories make the kitchen shine," interior designer Shane Meder says.



**Opposite:** Used for food prep and serving, the white-painted island is topped with Bronze Armani marble (also used for the range surround). “As far as we know, we are the only people in the United States with this marble,” homeowner David Karangu says. “It’s quite a source of conversation.” **Left:** Slim rectangles of the marble add a modern edge to the range surround. A 24-karat-gold pot-filler faucet pulls out the glints of gold in the surround and countertop. **Below:** Symmetry played a key part in David’s vision, Meder says. So the refrigerator wall features two integrated units plus a third identical door that opens to a 6×8-foot pantry. The pantry door swings inward so it can remain open while David prepares meals.

what this kitchen needed to wear to the ball.”

David, who attended culinary school, also knew exactly what he needed to cook the Thai, Italian, and American dishes his family loves. Along with compact work zones, the 23×26-foot kitchen includes high-performance ventilation, stainless-steel sinks, and professional-style appliances: a 48-inch range with two ovens, two warming drawers in the prep island, a refrigerator/freezer unit, two dishwashers by the main sink, and two microwave ovens—one by each window on the range wall. “With both kids warming their food at the same time, two microwave ovens are very functional,” David says.

The elegant white kitchen that David envisioned suits the family (and their tony neighborhood) perfectly. Family members like to watch David cook, and they eat most of their meals at the mahogany island. The Karangu kids do their homework there and use the microwave ovens without getting in the cook’s way. Whenever guests come to the house—and the Karangus have entertained 500—they eventually end up in the kitchen.

“We designed it the way we wanted it, and it works the way we wanted it to,” David says. “Now we look around and say to ourselves, ‘It is so beautiful.’”

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“I wanted the kitchen to be practical, functional, and comfortable because it’s where we spend the most time. But it also needed to be breathtakingly beautiful.”

**David Karangu**  
homeowner



#### DESIGNER TIPS

### Warmly White

"It's a misperception that white kitchens look cold," says designer Natalia Karpaty of Karpaty, LLC, in Atlanta. "Use warm finishes and wood tones with white for a comfortable and cozy kitchen." More experts weigh in.

• **Cabinet cues:** "Tint white cabinet paint so it's a little warmer," says kitchen designer Jean Stoffer of Jean Stoffer Design in Chicago. And choose specialty glass for cabinet doors, Karpaty says. "It adds movement and shadow." She also recommends warm metal finishes such as antiqued brass for hardware and light fixtures.

• **Ceiling ideas:** "Use a light shade of sand or warm gray on the ceiling," says design director Chad Dorsey of MORE design + build in Dallas. "Your eyes may not see the difference, but your experience of the room will change." And for light fixtures, he says, choose bulbs with warm white tones rather than cool blue ones.

• **Countertop tips:** Dorsey suggests choosing natural stone—such as Calacatta marble—that includes a warm vein. And Stoffer recommends a honed finish rather than a polished one.

• **Flooring options:** Both Karpaty and Dorsey suggest hardwood floors for visual warmth. Dorsey also advocates highly textured stone floors composed of irregular shapes, such as flagstone or limestone.

• **Inviting accessories:** Add warmth with colorful window treatments, says interior designer Shane Meder of Black Sheep Interiors in Atlanta. Texture also helps battle visual chill. "Install different shapes and sizes of cabinet hardware or decorate with baskets to give your kitchen some personality," he says.