



# back in business

REBUILT AFTER A STORM, THIS HOME'S KITCHEN IS BIGGER, MORE STYLISH, AND MORE EFFICIENT THAN EVER

**T**HE TIBURON, CALIFORNIA, family of four loved their home but had lived in it only a few years when El Niño struck, and the house slid down a hillside. Moving away permanently was never seriously considered—the property boasted a priceless Bay Area view—and reconstruction began almost immediately. “The new house feels like the original, but is at least two times bigger,” says its general contractor, Jeff Jungsten. “We wanted a place that could handle kids, friends, and pets, plus a kitchen with a great-room feel and plenty of room for cooking and entertaining,” says the wife and mom. To fill the bill, Jungsten and locally-based kitchen designer Susan Lund, AKBD, created a space that measures 20×19 feet and flows into a 5×17-foot breakfast area. Of its new island, Lund says: “The original plan called for two islands, but the space between them would have invited guests and family members to enter the cooking zone. So I came up with a reverse L-shaped island whose counters offer easy access to the range, refrigerator, and prep sink.”

## snack station

**STOOLS PULL UP** to one side of the island. Behind them, under a window with a view of Mt. Tamalpais, is a breakfast banquette with storage space under its upholstered seat for backpacks and other items that are rarely used. “We carved the base of the travertine-topped breakfast table in place,” says contractor Jeff Jungsten. “It’s fir that was salvaged from a mill up north, and we coated it with a dark stain.” For window trim, he recalls finding “spruce that was relatively rustic that we could stain to match the other woodwork. It looks as though it’s been there a long time, which is what our clients wanted.”

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## cutting corner

**ONE SECTION** of the island's travertine countertop is a butcher-block insert designed specifically for cutting and chopping, as demonstrated by the homeowner. Placed directly opposite the built-in refrigerator-freezer, it's perfect for the family cook during meal prep. The L-shaped island creates a subtle barrier to keep noncooks—children and well-meaning friends—out from underfoot.



## super surfaces

**CABINETS THROUGHOUT** are poplar, "distressed to look old and painted creamy white wiped with a brown offset glaze," says contractor Jungsten. "Knobs are hand-painted ceramics that the homeowners found in Italy." Backsplash accents are concrete, as is the cast-in-place awning supported by concrete corbels, which resemble those above the fireplace in the adjacent room. Decorative ceiling beams are hand-cut salvaged fir. Walls are smooth-trowel, integral-color plaster, and the floor is wide-plank pine. "The homeowners insisted that we not cover the floor, so we'd distress it as we worked there," says the contractor.





## cook's domain

### A RAISED WREATH

ornaments a nine-accents concrete panel set into the backsplash behind the 48-inch range, which has a warming drawer beneath its single oven. Ochre travertine tops the base cabinets flanking the range, providing additional work space for the busy family cook. Recessed-panel cabinets, painted and glazed, store cooking and baking essentials in drawers and cupboards.

## sink setting

**SIX CONCRETE ACCENT PANELS** with fruit and vegetable motifs in relief are placed directly above the rectangular stainless steel undermount sink. To the right of the one-lever faucet with pullout spray head is a gooseneck faucet that supplies instant hot water. To the left of the sink, behind a single wide awning-style door, is storage space for all of the kitchen's small appliances. ■

