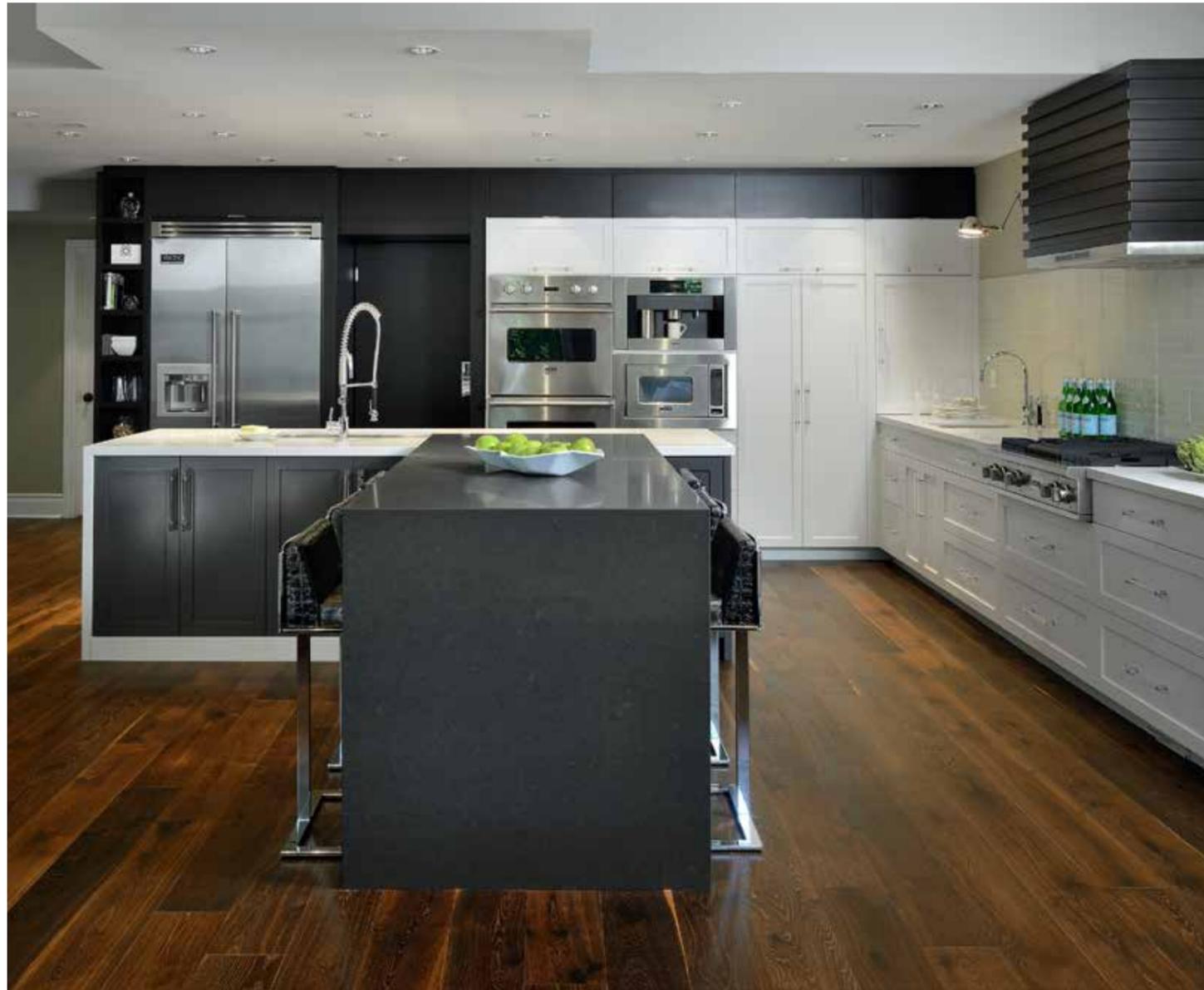


# DRIVE-BY DESIGN

*A sports car's lines and speed figure in this new kitchen*

BY PHILIP FINE  
PHOTOGRAPHY: LARRY ARNAL  
STYLING: NATHALIE TREMBLAY



**RICHARD PERNG LIKES FAST CARS.** He has owned two Porsches and a Ferrari and his current car is a Lamborghini.

Designer Nathalie Tremblay learned that when Richard hired her to renovate his kitchen. So she bought some car magazines in an attempt to key in on the basic elements of sports cars and their aesthetics. Tremblay found her answers on those pages and in the cars, which she loves, too. "It speeds, is low to the ground and is horizontal," says Tremblay, the designer behind Toronto's Atelier Cachet.

For this Niagara-on-the-Lake kitchen, Tremblay created an aerodynamic and upscale ambience. Horizontal lines define the 370-square-foot food preparation and eat-in area. Rectangular white tiles run across the high-gloss backsplash and a unique range hood sports a series of horizontal black ribs.

Expensive cars also exude comfort and style. To reflect those elements, the kitchen was given rich oak floors, stainless steel appliances, stools with padded seats, and sleek black walls.

"I want him to experience the same feeling when he steps into the kitchen that he feels when he gets into a car," Tremblay says of her client.

Like a Porsche hood, which lifts electronically, a built-in television hides under and rises up from one of the two island counters. It's topped with a strip of quartz that remains perched above the TV, looking like a Flintstones' antenna.

*(Opposite) The range hood, custom-designed by Manorwood Fine Cabinetry, represents one of the most original elements of the kitchen, as does the Atelier Swing-Arm Wall Sconce from Restoration Hardware, which extends for adjustable light above the prep sink. The stools are also custom-made from the Lisa Taylor Collection and were bought at Chair Source. The backsplash is glass tile from Centura.*



*"It speeds, is low to the ground and is horizontal."*

*"I want him to experience the same feeling when he steps into the kitchen that he feels when he gets into a car."*





TH

## SPECIAL KITCHEN ISSUE

WINTER 2014

Nathalie Tremblay's design garnered two awards from the National Kitchen & Bath Association. She was given the 2013 NKBA Pinnacle of Design Award for best overall design and won first place in the large kitchen category. The LG television that rises from the Caesarstone quartz countertop, the staircase wine rack from wineracks.com and the column of cultured stone textures, surely contributed to the award.



*"If it has a good look but not a good function, it goes into the garbage."*

Not only is the island large enough for eating and TV viewing; it also houses the kitchen's main sink. A second prep sink can be found in the counter area next to the stove, making the kitchen large enough to allow several people to work simultaneously, something Richard appreciates during preparations for large dinners. "You're never bumping into anyone," he says, adding that his mother, who runs a restaurant in New Brunswick, appreciates the kitchen's spaciousness. "She loves coming over here to cook," he says.

Despite the focus on aesthetics, Tremblay says functionality can never take a back seat to form. "If it has a good look but not a good function, it goes into the garbage," she says.

A black swing door is where those two principles work well. The idea came from Richard, who loves the classic double-hinged door that typically separates a restaurant's kitchen and dining room. In this house, the door separates the kitchen from the garage, where those inspiring cars are parked. On the form side, it becomes an unobtrusive, simple black panel among the rest of the kitchen's black and white panels.

Richard loves the design and is happy Tremblay retained a sense of masculinity in the kitchen. "I wanted it to look like a guy lives here," he says.

There is a nod to the surrounding wine country in the wine cellar, which sits in the void of the staircase.

The Shaker cabinets, on the other hand, do not detract from the kitchen's James Bond feel. »

