



BASIC BLACK

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It was the expansive views of the Boston skyline, Charles River, and Cambridge beyond that first drew Roy Schoenberg to the Ritz-Carlton residences. "You can literally see the entire skyline," he says of the condominium he purchased in 2007. He also liked that, with the unit's flexible floor plan, he could have both a large, airy living-dining space and a serene and private master suite.

The kitchen was less of a love story. It seemed cramped compared with the rest of the apartment, and the long narrow back hall behind it was a total waste of space. So when plans for customizing the sky-high unit began, he welcomed the chance to personalize the kitchen and create a roomy new space in which to both cook and entertain.

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BOLD 24-INCH-SQUARE ceramic tiles match the cooktop's copper hood. The glass fronts of the upper cabinets are etched with silhouettes of decanters and stemware. An inventive lighting design allows for illumination of the toe kick along the base cabinets and a band of light along the cooktop peninsula's supporting column.

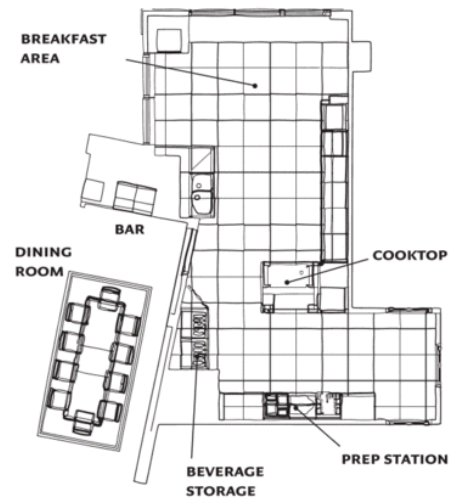


DESIGN DECISIONS
Inventive Floor Plan

"This kitchen is designed as an entertainment area, so most appliances are meant to be slightly hidden," says homeowner Roy Schoenberg. The triumph of the redesign was the resourceful use of floor space. The ovens and prep sink (LEFT) are all tucked along the back interior wall of the ell behind the cooktop and hood.

"The area was compartmented before, and so we did everything we could to change that," says builder John Holland, who also had to work around a gas line that runs vertically through the room's core. By placing the cooktop on a peninsula, Holland was able to cover the line with a structural column and provide access to the stove from three sides.

A television above the stainless-steel double-bowl sink (FACING PAGE) is easily viewed from the cooktop or can be rotated for viewing from the table. On the opposite wall, a vertical cabinet at the end of the counter conceals a microwave oven and espresso machine.



"I love the ability to transform existing realities and create something new," says Schoenberg, an inventor and CEO of the online healthcare system American Well. "From the very beginning, I had a detailed idea of what I wanted: a kitchen with an open, fresh space that people would immediately think is exceptional."

The stunning renovation was cooperatively designed by Zhanna Drogobetsky and Michael Tcherniavski, both of Italian Design in Brookline, Massachusetts. "The main goal was to create

more of a living environment that doubles as a working kitchen," says Tcherniavski, who, along with Drogobetsky, worked with builder John Holland of The Holland Companies and Adi Toledano of CBT Architects in Boston to make this lofty kitchen a reality.

The top attraction in the room is the cabinetry created by Italian manufacturer Rossana RB. Its sleek black framework is offset with tempered black glass doors imprinted with outlines of stemware and decanters. The design, exclusive

to Rossana, instantly catches the eye. "The image is printed inside the glass," says Drogobetsky. "It is unique because not many manufacturers have the machinery to do that."

While the cabinetry might draw first attention, the room's lighting design by Lana Nathe of Light Insight in Boston draws the second. "The whole orchestration," says Toledano, "allows you to experience the kitchen in many different ways, according to how you select and adjust the light." Hidden by a channel in the toe kick of the base



cabinets, LED bulbs project a dotted pattern around the room's lower perimeter. "It makes the floor glow a little bit," says Schoenberg. "The way the lights hit the warm color of the tiles makes the kitchen feel like it's floating."

An LED-studded glass backsplash features five different colors that coalesce to brighten the space. "You can practically 'paint' the kitchen any color you want with the backsplash alone," Schoenberg says. Boutique-style lighting on the cabinets' interior shelves automatically turns on when the doors are opened.

Without the lighting trickery, the palette in the room is a modern combination of black, white, gray, and beige that is subtly accented by copper-colored ceramic floor tiles and boldly complemented by a shiny copper hood above the gas Miele cooktop.

Pale blond CaesarStone quartz counters balance the darker-toned cabinets, while providing a flattering dynamic between the weightlessness of the blond color and the heaviness of the concentrated material. A custom ledge supports the weight of the stone, so that the thick edge, measuring almost 3 inches, is fully exposed. The

effect demonstrates how an impressive countertop can pull the entire design to the kitchen's equator.

"This project was really an educational process for everyone," Tcherniavski says. Schoenberg concurs that the teamwork paid off. "The result is really due to the passion of all the people involved," he says. "The basic principle of the kitchen is an eloquent experience." Mission accomplished. ::

DESIGN DECISIONS
Party Central

Dedicating one area of the kitchen to beverage storage makes entertaining a breeze. Two Sub-Zero wine coolers (one for whites and one for reds) stand side by side and can hold up to 156 bottles, while four refrigerated drawers below store other, smaller bottled drinks. "You can conveniently open what you need to open, and that's it," says designer Michael Tcherniavski about the efficient beverage corner.

