

HOME: COOK'S KITCHEN TRAVEL: SPRUCED UP BELGRADE FOOD: CAFE MAJESTIC

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FIVE FROM IRAN

Portraits of hope in a time
of renewed tension

Ahsha Safai
Community Programs Liaison
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Take Two < By Zahid Sardar >

EXTRA SPACE AND UNORTHODOX FORMS MAKE A CUSTOM KITCHEN THE LIFE OF THE PARTY

Marc and Lisa Cabi, part owners of Just Desserts, loved the French Colonial-style house they found in Tiburon, but the floor plan didn't allow their love of food to be an integral part of their home life. The dark, airless kitchen, tucked behind an arched window in the family room, was sealed off from the rest of the house.

"Lisa is a chef and they regularly test recipes for cookbooks," says San Francisco interior designer Steven Miller, who helped design an informal kitchen and dining space where guests can mill around while she cooks.

The new kitchen incorporates both the former breakfast nook that had access to light, and part of the family room, where an island sink in the middle now opens out to a view of San Francisco and the bay. New windows in the old nook wall bring in light.

"I like mixing old and new," Miller says, to explain how the partial remodel relates to the rest of the house.

Old Honduras mahogany floors were bleached and stained gray. Eclectic touches — paneled walnut cabinetry below polished golden ocher granite counters, whimsical Spoon bar stools by Kartell, a baked concrete cafe table replete with a wrought-iron 'Eiffel Tower' base designed by Miller — are clever, but the real triumph is the reconfiguration of space.

The old kitchen space is now behind a wall of modern walnut cabinets that conceals a new pantry accessed through a door left of the in-wall double ovens. Low-voltage



lighting and well-made cabinets that will last a long time contribute green elements to the \$75,000 total (excluding construction labor).

Zahid Sardar is the Chronicle design editor. E-mail him your ideas for Take Two at zsardar@sfchronicle.com.

Resources

Interior design and architecture
Steven Miller Design Studio
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Chefs at Home

< Hard working elegance for test kitchens >



GLASS & CERAMIC COUNTER

This experimental polished orange ceramic countertop is glazed with glass custom made by David Condon. It was the genesis of a new kind of all-molded glass countertop that is as strong as stone and as translucent as rubies. It takes several months to produce. About \$700 a square foot at Kiln Works, Livermore; (925) 606-0465, clave.kilnworks@yahoo.com.



HANGING CEILING LAMP

Floatation, a tiered Japanese paper and wire lantern designed by Ingo Maurer, is 39" in diameter. A red enameled metal ring that acts as a counterweight is also used to adjust the cord height. \$1,475 through Ingo Maurer, www.ingo-maurer.com or at Limn, San Francisco; (415) 543-5466, www.limn.com.



EIFFEL TOWER TABLE BASE

This handmade forged metal base by Diana Coopersmith, who works in the Mission, was designed by Steven Miller in San Francisco. Coopersmith was a structural steel iron worker before she started her independent art fabrication business. Prices quoted per project by DC Metal Work, San Francisco; (415) 626-7221.

RECYCLED WOOD TABLE

Scrapile, led by Bart Bettercourt and Carlos Salgado, is a New York furniture company that relies on discarded hardwoods and bamboo from wood-working shops. The wood scraps are transformed into distinctive one-of-a-kind furniture pieces and countertops.

Scrapile's round dining table, shown, is 45 inches in diameter and costs about \$3,100. Countertops run about \$125 a square foot, through Propeller, San Francisco; (415) 701-7767, www.propellermodern.com or www.scrapile.com.



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