

ELLE DECOR

ELLEN & PORTIA AT HOME

AN EXCLUSIVE LOOK AT THEIR
CALIFORNIA RANCH



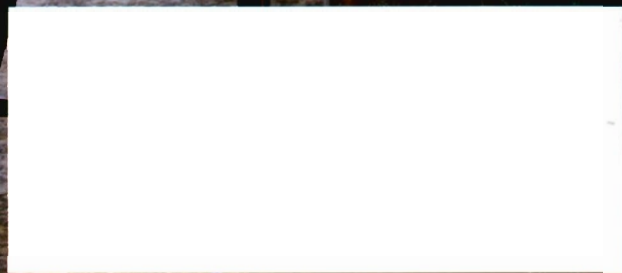
**INSPIRING
RENOVATIONS
& DAZZLING
MAKEOVERS**

**BARBARA BARRY'S
DOZEN STYLE
ESSENTIALS**

**CHEF DANIEL
BOULUD'S NEW
FOUR-STAR
KITCHEN**

**AN INSIDER'S
GUIDE TO
UPHOLSTERY**

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In the dining area of Daniel Boulud's Manhattan apartment, a light fixture by Patricia Urquiola for Flos hangs above a table custom-designed with architect Stephanie Goto. The chairs are by Jehs & Laub, and the artworks are by Esteban Vicente. See Resources.



CULINARY REVIVAL

Daniel Boulud redefines living above the shop, creating a dream home kitchen a fraction of the size of his professional one downstairs, yet with everything he needs

ELLE DECOR: What prompted you to make a new kitchen for yourself after all this time?

DANIEL BOULUD: Well, I am a person of change. We change things in the restaurant all the time, and there were some major changes in my life, so I decided to renovate the whole apartment, to make it more modern—it hadn't been touched since I moved here in 1998.

ED: What did you want from your new kitchen?

DB: First, I wanted more space. The old one was about 150 square feet. It was difficult for my partner, Katherine, and me to cook in it together, and there was a wall between the kitchen and the dining room. Like most people who entertain, I don't like

to be cut off from my guests when I cook. I wanted it modern, but not too modern—efficient and serene, and I wanted it to be distinctly a home kitchen, not a professional one.

ED: Is it true that you used to cook for friends at your restaurant?

DB: Yes. Daniel is right downstairs, and it has a 5,000-square-foot professional kitchen, but I wanted to have somewhere I could entertain at home for small groups and close friends, a place to open a good bottle of wine and enjoy a quiet evening.

ED: You used architect Stephanie Goto, who designed Morimoto and Monkey Bar. What was it about her that appealed to you? ▶



In the kitchen, the appliances are by Gaggenau, and the stools are by Patricia Urquiola for Moroso.

WHAT THE PROS KNOW

- Chef Boulud suggests installing shallow cabinets: "You can't reach things if they're hidden behind everything else." He recommends pullouts, lazy Susans, and specialized drawer fittings for optimum efficiency and organization.
- For countertops, Boulud selected Caesarstone, a product made from engineered quartz. It's good-looking and, just as important, nonabsorbent, unlike most stone. It's crucial to keep counters uncluttered, Boulud says. "Use them as workspace, not storage. Minimal is best."
- Boulud stashes away his countertop appliances when they are not in use. His recommended small appliances include a Vitamix blender, a KitchenAid mixer, and a Cuisinart or Robot Coupe food processor.



A Dada swivel shelf holds All-Clad cookware.



The Gaggenau refrigerator.

DB: I knew her work, and I had met her over the years and found her to be a nice person, someone who would be patient with me. She has an amazing aesthetic, with great clarity of line and proportion. I really liked her work at Corton in Tribeca, which had the same calmness I wanted for my home. It turned out to be a very good collaboration.

ED: What convinced you to choose Dada systems for your cabinet and drawer storage?

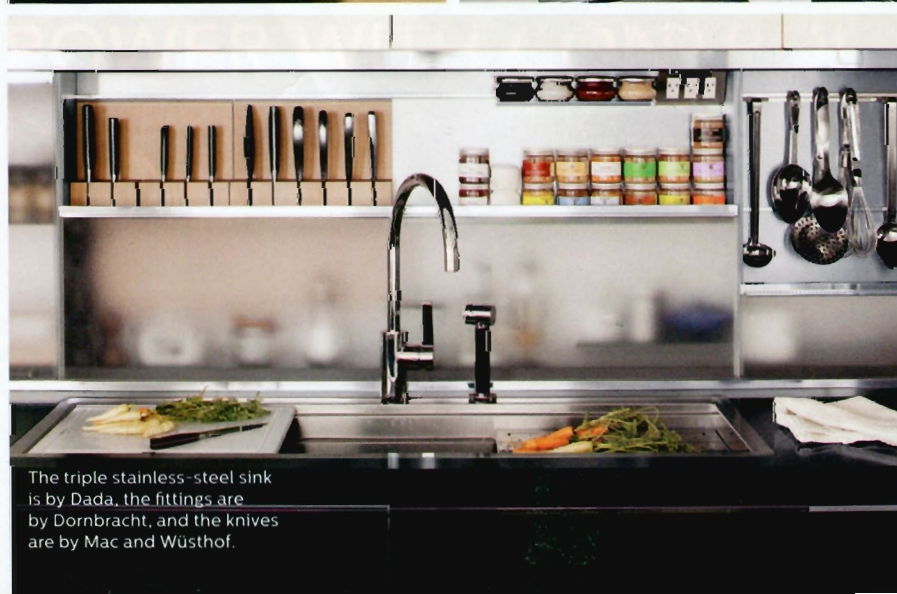
DB: I was exploring several options, but when I went to their showroom, I very much liked what I saw. It's a clean system, and it comes with incredible options for storage, like the pullout storage shelves for the corner cabinet. They were great to work with and even finished early.

ED: And the Gaggenau appliances?

DB: Well, it's German engineering. They're just great. No matter where you go in Europe, any small gastronomic kitchen in France or in Scandinavia, that's what you find: a Gaggenau steam oven and multipurpose oven or two. They're the top of the game, and great when you want to save space.

ED: What were your most important decisions?

DB: The cooking equipment and the arrangement of things. The grill and plancha (griddle) were important for diversity. Think shrimp or steak on the barbie versus seared scallops à la plancha. I have a steam oven and a gas oven, both of which have their merits. Induction is quick heating, although it takes some getting used to, and it's easy to



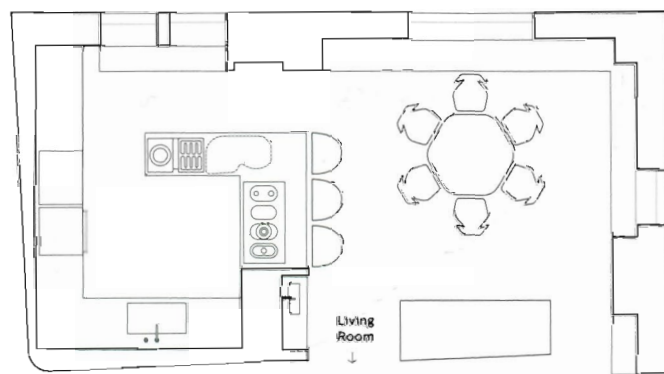
The triple stainless-steel sink is by Dada, the fittings are by Dornbracht, and the knives are by Mac and Wüsthof.



The oven by Gaggenau comes with a warming drawer; the plates are by Bernardaud.



The wet bar's fittings are by Dornbracht, the glasses are by Riedel, and the artwork is by Manolo Valdés. **BELOW:** The floor plan



An Alessi trivet on the plancha, next to a gas range, and fitted drawers by Dada.

clean. And though gas is old school, we enjoy having both options.

ED: But you don't have a microwave?

DB: Well, I don't really need one. I reheat things or keep them warm in the oven. I also have two warming drawers that I use to heat plates. I make popcorn on the stovetop, au naturel.

ED: If you had to strip your kitchen down to the bones, what couldn't you live without?

DB: A multipurpose oven, good knives, a Vitamix blender, and an espresso machine.

ED: And along those same lines, what would you say is your favorite feature in your new kitchen?

DB: I love my triple-bowl sink, which is also part of the Dada line. It's a stainless steel sink that has cutting boards and drain boards fitted into it, and they slide back and forth on tracks. It's incredibly versatile. It's a perfect sink.

ED: Where did you get the idea for creating the hexagonal dining table?

DB: I just thought that a round top was boring. And six is really the ideal size. It keeps things simple and intimate. So I thought, why not? Stephanie Goto was very much part of the design. But in any case, the table has a larger round top that fits over the hexagon, so we can seat as many as 10, but a party any bigger than that stops being about an evening at home with friends.

ED: Speaking of friends, I see you have a Stephanie Odegard Himalayan wool rug in the dining room. You know her, too, don't you?

DB: Oh, yes. We've been friends for years. She has the best rugs. She's done the rugs for all my restaurants. It's a tradition.

ED: So do you enjoy using your new kitchen?

DB: I don't think I've even experienced all it has to offer yet. It's big enough for two of us to cook in at the same time, and I've even let a guest or two join us. I haven't thought of anything to change yet, so I guess that means I must like it the way it is. Perhaps I'll get a microwave. A small one. ■