

Lamorinda OUR HOMES

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A bright blue water lily floats amid reflections on the pond of the San Francisco Conservatory. Digging Deep with Cynthia Brian ...read on page D8

Miramonte Kitchen Tour – It Takes a Community

By Sophie Braccini



Orinda's Monique Jasper in her Glorietta kitchen. Photos Andy Scheck

The Miramonte Parents Club is aiming for the heart—for the heart of the home, with a kitchen tour; for the hearts of parents, as they visit the homes and give to the schools to support programs deprived by the State's repeated budgetary cuts. The six kitchens on this year's tour were selected to intrigue you: 6 very different settings, from a 70-year-old traditional adobe ranch house to a contemporary kitchen that has been featured in Pottery Barn. Here's a sneak peek at two of the Tour's kitchens:

The state-of-the-art, picture perfect kitchen at Wilder, where the tour begins, is located in a model home at the new development that lies just off Highway 24. The views and the incredible setting are worth the ticket price.

The kitchen is set in a 5,400-square-foot residence, conceived by Robert Hidey Architects with the intent of linking indoor and outdoor living: the central patio is accessible from different rooms and windows all around frame stunning, open views of the wilderness.

The kitchen itself has been designed as a family hub and entertainment center, full of light and peace thanks to the harmony of white and grey chosen by MEMA Design.

The kitchen nook is a bright sitting area where a large rectangular dining table can accommodate eight people. The distressed wood table fits well on one of the most interesting decorative features of the house: Black's Farmwood reclaimed hardwood floors.

At first glance it appears that there is not much in the way of storage space in the kitchen: no deep drawers near the large range in which to store pots and pans, no pantry closet, no counter space near the range, and the oversized honed marble island with its five stools seems to invite more a conversation than active cooking. But the mystery is soon explained: behind the range is another area—the "prep area", with a plethora of cabinets, a sink and a dishwasher. Because kitchens have become the center hub of many parties, it was important to create a prep/cleaning area that would be hidden from guests. The appliances are the Wolf/Sub-Zero combination and include a double-oven and warming drawer.

Interior designer Monique Jasper's kitchen is in the Glorietta neighborhood.

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