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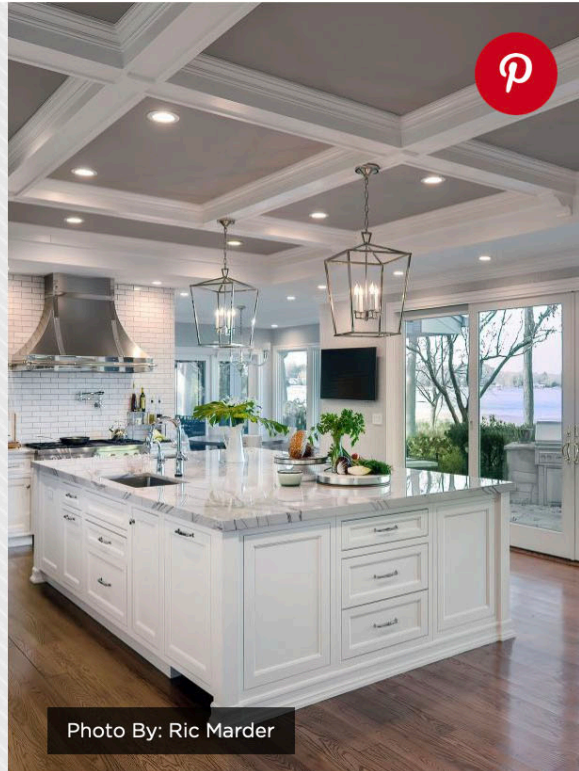


Photo By: Ric Marder

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Kitchen Continents

No longer content with a conventional island, more homeowners are looking for massive multifunction kitchen "continents" says [New Age Interiors](#) designer Melissa Fenigstein of this Long Island kitchen project. "This kitchen was designed with a chef in mind. The first element to dictate this space was the island. Custom sized at 10 feet long by 7 feet wide with book matched marble, this 'continent' as we call it, houses organized spaces for food preparation and multiple workstations," says Fenigstein. "Any good chef needs multiple ovens, so this kitchen has four of them. The baking station has a double wall oven and a custom designed mixer lift. The other two ovens are housed in the gas range. Built into the island is an herb cultivator allowing for fresh herbs and greens to be grown year-round. And of course, it's imperative to have a coffee and tea station with custom storage for all of the flavored coffees and teas."