



WHERE A DINNER INVITE BRINGS OUT THE SOUS IN YOU

LAUGHTER RINGS AND DISHES CLANK and tinkle. The aroma of a gourmet dinner fills a truly chef-tacular kitchen near campus where the two homeowners delight in creating meals en masse.

“Our dinner parties, whether for the holidays or other occasions, become group cooking experiences,” one homeowner says. “If you plan to eat at our house, then you will be in the kitchen working and drinking wine.”

To make their dream kitchen a reality, the duo worked with designer Connie Mann of Dream Kitchens in Madison to transform the galley-style space. Now the compact room includes two 36-inch Wolf professional gas ranges, a warming drawer and a 10-foot stainless steel hood.

The prep space features a thick Brazilian cherry butcher block and a swing-up cabinet housing a mixer, allowing multiple chefs to dance between chopping, blending, boiling and baking.

Topping it all off are customized cupboards and drawers and lots of Volga blue granite, for a “brilliant combination of beauty and functionality.” —*Emily Leas*

PHOTOS BY JAMES MCCARTHY