

Think Bigger

A couple's request for drama is met with touches of château chic. *By Muriel Vega*

Interior Designer NINA MAGON / Photographer JULIE SOEFER

Window View

"They wanted something that was a little more wow," says designer Nina Magon. She added modern glass cabinets over the statement wall in the style of the half-moon window to emphasize both features. **Stools and shelving:** Custom, Contour Interior Design.



A Touch of Pattern
The *La Cornue* stove gets its own mini accent wall of hand-painted terra-cotta tile. Island countertop: white Calacatta marble. Pendants: Harlow by *Gabriel Scott*. Flooring: French limestone.



Shades of Gray
Everything on the back wall—the concrete countertops, gray cabinets, and steel appliances—complements the cobblestone. **Faucet:** *Waterstone*. **Cabinet hardware:** *RH*.



Formal Breakfast Area
The blues get deeper, and the glamour intensifies—thanks to more brass, a glass-topped Macassar ebony wood table, and a custom chandelier by *Lindsey Adelman*. **Table:** Ettore 1930 by AB 1926 Berdondini. **Chairs and banquette:** custom, *Contour Interior Design*.

TO BE FAIR, THE COBBLESTONE WALL WAS already there. “The homeowners wanted to basically renovate a newly constructed home,” says designer Nina Magon of the request she got from one Houston couple. They’d just purchased a six-bedroom, six-bathroom house, but despite the gorgeous kitchen focal wall, they’d found many of the builder-grade fixtures and furnishings a bit lacking. “We were hired to bring more of a glam touch, something exciting to look at.”

To layer on the desired sophistication, Magon leaned into the French château vibe. “We wanted to make it a little more European,” the designer says. “So there’s a huge juxtaposition between this old-world stone against these very glamorous pieces.” Up went modern *Gabriel Scott* pendant lights and custom shelving, both of which are glass outlined in black metal, echoing the statement window while letting the texture sing through.

Magon then designed tile accents and velvet stools in shades of gunmetal gray and cornflower blue to highlight the color of the stones while adding interest. “You want to [mix] stone with wood with metal because that’s where the interest comes,” says Magon. “The eye has to feel excited.”

A Broader Range

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Pick your color or your pattern. This one matches the tile on page 60 and can feed an army. **60" Platinum Series**, \$19,260 as shown (\$16,895 standard). *bluestarcooking.com*.

INSETS: GETTY IMAGES; SHUTTERSTOCK; ALAMY