

MISE EN PLACE, THE FRENCH PHRASE for the precise preparation of ingredients prior to cooking, is a term that's well known to anyone who's ever spent time in a professional kitchen. The concept suggests why interior designer Philip Nimmo, who worked in the food and beverage business—including a stint as the director of banquets for The Ritz Carlton Group—before transitioning to design, creates such flawless kitchens. He brings that discipline, as well as a love of food and entertaining, into his current work. “Being in the kitchen is absolutely normal for me and then how a kitchen works is something that I bring to the table (because there's a great deal of A plus B equals C),” he confides. Witness the kitchen he designed for a Laguna Beach family who love to entertain. Choosing a highly polished stainless steel Bulthaup kitchen—“the performance, the durability, the organization is unbelievable”—as his foundation, he added Beaumaniere limestone slab floors and Wenge wood cabinets that blend into the Asian-inspired architecture, creating a sleek space that is as beautiful as it is functional. Two Nimmo-designed custom-made tables inset with lazy Susans, one indoors and one out, and a cozy conversation pit, all clad in the same dark tones, can accommodate large parties while still feeling intimate enough for family dinners. With a large butler's pantry to keep the prep work hidden and Albertini sliding doors seamlessly merging the indoors with the exterior, it's no wonder the client is “tickled pink.” — *Abigail Stone*

Beauty & Brains

Philip Nimmo designs a kitchen that looks as good as it cooks

THE STUNNING STAINLESS STEEL BULTHAUP KITCHEN COMPLIMENTS THE WENGE WOOD CABINETS, AND PROVIDES DURABILITY FOR THE FAMILY'S INDOOR-OUTDOOR LIVING.

