

LGK

DESIGN JOURNAL

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INSIGHT FROM BRUCE

As the heart of our LGK brand, Bruce Colucci shares his thoughts about helping his clients make educated decisions when planning a new kitchen.

As a designer, one of my most challenging and important responsibilities is helping clients align their budget with the level of quality and design they expect. A successful remodel isn't just about what fits today's budget — it's about making wise decisions that protect your investment long term. One of the most common areas where cost-of-ownership matters is appliances. In fact, appliances alone often represent nearly 30% of a kitchen remodel budget, making them one of the most critical decisions in the entire project. Many people initially gravitate toward lower-priced options, but the truth is simple: you'll either pay for it now, or you'll pay for it later.

Over the years, I've seen clients make decisions based solely on upfront cost, only to face months of frustration waiting for replacement parts or struggling with products that simply do not perform as expected. As both a professional designer and a passionate home chef, I take this personally. At Le Gourmet Kitchen, our design team cooks, entertains, and actively uses the equipment we specify — including Sub-Zero, Wolf, Cove, Miele and other best-in-class brands — so our recommendations come from firsthand experience, not just product brochures. Our goal is to ensure that every client has the education and insight to make confident decisions that deliver long-term satisfaction and performance.



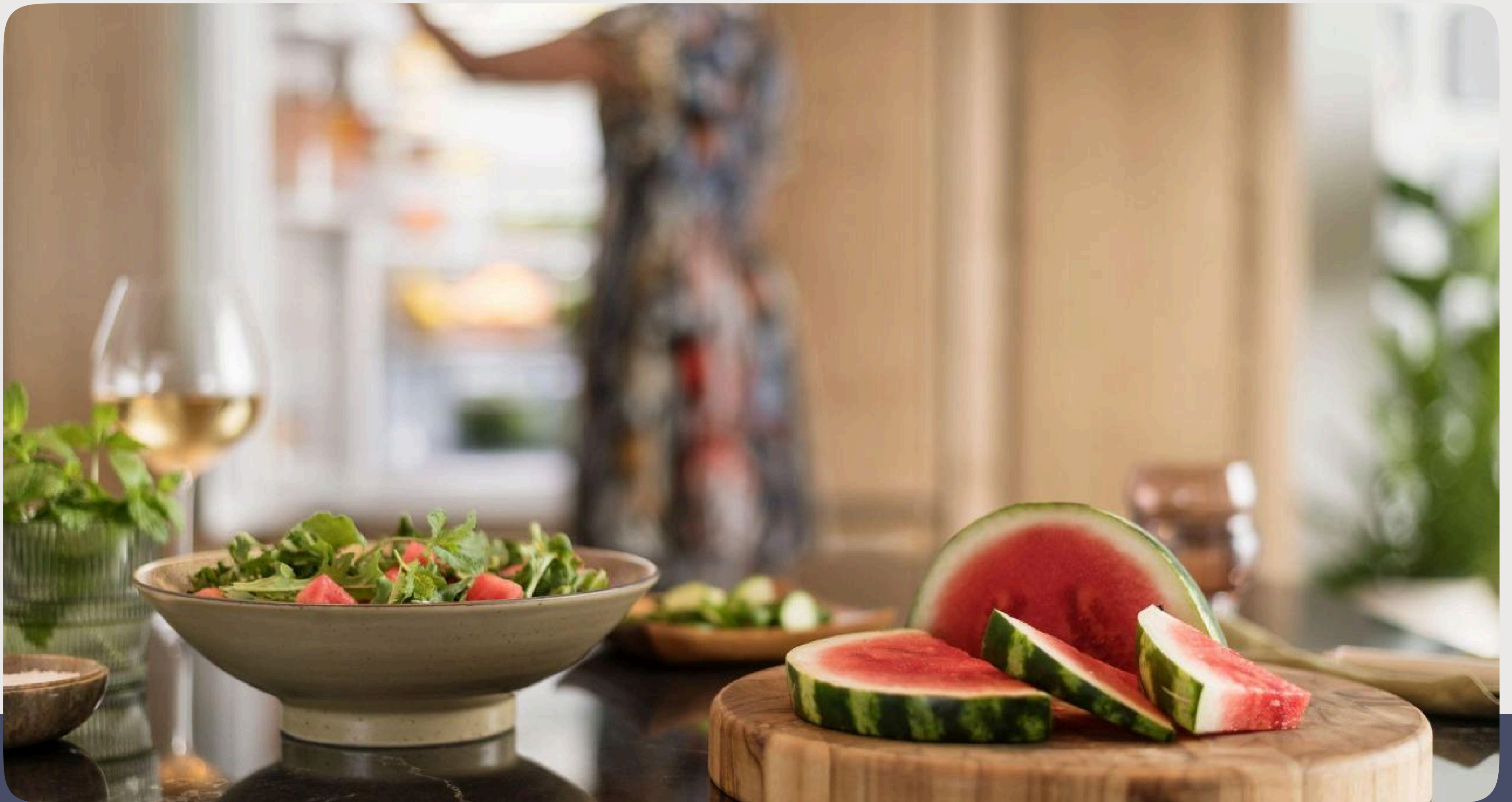
Bruce Colucci
founder, designer

Take built-in refrigeration, for example. For nearly 80 years, Sub-Zero has been producing some of the most exceptionally engineered refrigeration systems in the world. It's more than a luxury label — it's a high-performance investment renowned for its food preservation, reliability, and timeless design. When paired with Wolf cooking products and Cove dishwashing systems, that family of appliances offers professional-level results at home and a lifespan that frequently outlasts lower-cost alternatives several times over.

Another excellent example of investing wisely is Miele. Built on German engineering principles and durability testing, Miele designs many of their appliances to perform for 20 years or more. While the initial cost may be higher, their precision, energy efficiency, and low maintenance demands consistently deliver exceptional long-term value — especially for clients who truly cook.

When clients understand the true cost of ownership, they realize that making quality choices today prevents unnecessary expense and frustration tomorrow — and ultimately enhances their day-to-day living experience.

At Le Gourmet Kitchen, we don't just design spaces; we help you build a kitchen that performs, inspires, and supports the way you live.



le gourmet
KITCHEN
QUALITY KITCHENS & BATHS

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INSIGHT FROM ALICE

Transitional Kitchen: A Timeless Style – The Signature Approach of Designer Alice Kravchenko

In a world where interiors chase “the next big thing” with relentless fervor, Alice Kravchenko builds to a different rhythm. Her transitional kitchens hold their form for years because

they stand on things that refuse to lose meaning: proportion, material, and the logic of daily actions. Transitional style isn’t a compromise between “classic” and “contemporary” – it’s a calculated alliance.



Alice Kravchenko
co-owner, designer

A Project That Became a Manifesto

This approach is particularly evident in her signature project in Orange County, California. In 2025, a private residence received a 290-square-foot kitchen – modest in scale but massive in its impact on the designer’s subsequent work.

The material language of this interior is honest. The entire kitchen is built from linden wood – a stable, even-grained species that holds paint flawlessly and delivers clean relief on profiles. Warm brown accents come from natural walnut, softening austerity and adding depth. The hardware is German-made by Kesseböhmer – known for its precision engineering and mechanical excellence. It’s that unmistakable “German mechanical culture” you experience when a drawer on Blum under-mount slides effortlessly, or when a hinge opens with absolute stability and zero play.

Logic Built Into Structure

The kitchen never makes you ask “where?” because answers are embedded in the structure itself. The cooking center has landing zones on both sides – hot cookware doesn’t wander without destination. The sink is sized for the largest skillet in the house; drying elements integrate so water doesn’t migrate across countertops. The island in this interior isn’t a showpiece but a tool: additional work surface, spot for brief conversations, and simultaneously a buffer that separates traffic flows.

Lighting is structured as a three-layer scenario. Under-cabinet strips don’t flicker or distort food colors – knives don’t cast harsh shadows on them. Pendants over the island are tuned for rhythm; their job is holding scale. Evening indirect illumination emphasizes wood and stone texture.

The transitional character of this kitchen reads in one more thing – respect for architecture. Doorstyle elements aren’t “costume” but a method for adjusting cabinet scale to room geometry and how light moves from windows. The range hood enclosure belongs to the room rather than commanding it.

A Method That Outlives Trends

Alice Kravchenko specializes in premium kitchens and baths but doesn’t speak the language of fashion. She speaks the language of materials – how cladding lives next to heat, how stone responds to the acids we use every day, and how conversion finishes reveal different tones as the light changes from morning to evening.

Why don’t such kitchens age? Because they contain nothing superfluous and nothing accidental. When proportion, module, and how you reach for a knife are assembled correctly – finish layers can refresh without losing essence. When material is truthful, eyes rest after five years and after fifteen. When movements are calculated, interiors don’t exhaust. That’s precisely why the Orange County project sounds current today: it didn’t “guess the trend,” it leans on things that don’t change.

Project, 2025 Orange County, California

Area: 290 sq ft

Materials: maple and walnut wood, custom paint, German Hafele accessories

Timeline: 5 months

Budget: \$260,000





Design Solutions That Preserve Architectural Integrity

As the forefront of the Le Gourmet brand, our approach to this project began with honoring the soul of the home. This residence is a true Craftsman-style property, where every furnishing supports and reinforces the architectural integrity of the space. It was essential that the cabinetry didn't stand apart—but rather felt authentically rooted in the home's original intent.

We selected Kountry Kraft Custom Cabinetry for its handcrafted, furniture-grade construction. The framed inset design, paired with bespoke furniture-style toe legs, sits quietly on the herringbone white oak flooring, evoking the detailing of a fine heirloom piece. These decisions allowed the cabinetry to read more like curated furniture than built-in casework.



Kapok Elliptical Oval Pedestal Table by Nathan Hunter Design

Nathan Hunter

Throughout the space, we remained committed to natural materials, allowing texture and tone to speak with quiet confidence. The Custom designed metal hood, featuring a muted patina, provides sculptural contrast while maintaining visual integrity.

Appliance selection played a vital role in performance and prestige. Refrigeration, a La Cornue induction range, Vent-A-Hood liner and a Miele dishwasher were carefully integrated to deliver chef-level function without detracting from the design. Each appliance was chosen not only for its technical excellence, but also for how it harmonizes with the cabinetry and layout.

Bistro Floor/Counter to Ceiling Shelf by Fittings



FITTINGS
METAL COLLECTION



A custom banquette deepens the sense of warmth and connection—cozy, intimate, and ideal for everything from morning espresso to evening conversation. In collaboration with Nathan Hunter Design, a furniture maker introduced by our client, we incorporated a beautifully crafted Craftsman-style table and chairs. His work seamlessly completes the ensemble, reinforcing both the architecture and the spirit of the home.



The Bum Stool

deVOL



The client's vision was fully realized—and then surpassed. They were genuinely in love with the final result. They've expressed their enthusiasm over shared glasses of wine, and friends and neighbors continue to offer outstanding feedback on both the design and atmosphere of the space.



Quiet, refined,
deeply personal.
A kitchen meant not
just for cooking,
but for living.



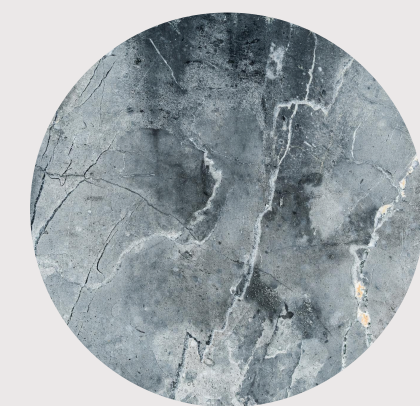
We're not just creating kitchens, we're designing environments that inspire cooking and connecting with family & friends.

The kitchen is where people truly live, and that's why every detail matters.

At Le Gourmet Kitchen, everything happens under one roof. We are measuring, designing, specifying materials, acquiring building permits, building, installing and managing. All handled with precision and care.

We build with environmentally friendly materials, chosen for quality, longevity, and natural beauty. Durable and resistant to daily use materials that develop character over time, bringing warmth and individuality to every space.

We prefer natural stone over composite, working with quartz, granite, and marble.



Granite offers exceptional heat resistance and unique color variations.



Marble is timeless, elegant, and effortlessly refined.



Quartz provides durability with minimal maintenance.



Materials that define the space

A

t Le Gourmet Kitchen, we believe that the right materials do more than complete a design – they define how a space lives, feels, and performs for years to come.

We often favor natural stone for its authenticity and character, specifying granite, marble, and quartz in many of our projects.



Granite

offers exceptional heat resistance and naturally occurring variations that ensure every installation is truly one of a kind.

Marble

introduces a level of elegance and refinement that has stood the test of time.

Quartz

though engineered, provides outstanding durability with minimal maintenance, making it ideal for active kitchens.

However, it's important to note that the idea that only natural materials perform well isn't entirely accurate. While natural surfaces are often preferred, we also specify engineered stone and specialty materials that have been rigorously tested for durability, thermal stability, and stain resistance. These solutions are exceptionally well-suited to high-use environments such as kitchens and baths – where performance matters as much as aesthetics.

We also frequently integrate natural wood countertops, valued for their inherent warmth and ability to soften modern lines. When treated and maintained correctly, wood surfaces not only perform beautifully, but also bring a timeless, welcoming energy into the home.



Ultimately, our approach is simple –

Choose materials that enrich the space, support the way our clients live, and stand the test of time – both functionally and emotionally.

Our hardware is sourced from the industry's finest: Blum, Häfele, and Hettich – brands known for precision engineering, durability, and decades of flawless performance.

Choosing premium materials and high-end hardware isn't just about aesthetics – it's an investment in a kitchen that will perform beautifully for years, reflect your personality, and remain your family's favorite gathering place.

WHAT'S INSIDE OF A DREAM?

Craftsmanship Rooted in Purpose. A Project Feature with Designer Bruce Colucci, Le Gourmet Kitchen.

Success in design doesn't happen by chance. For Bruce Colucci, principal designer at Le Gourmet Kitchen, it begins long before any cabinet is installed or appliance is selected. It begins at the workbench.

Bruce's journey started not as a designer behind a desk, but as a hands-on craftsman in the world of carpentry and fine furniture making. Trained to understand the discipline, precision, and attention to subtle detail required to create truly exceptional pieces, he built his company upon those exact principles. Design, he believes, must honor craftsmanship—not the other way around.

Providing superior products to clients—and to collaborating designers, architects, and contractors—requires aligning with cabinetmakers whose work reflects the same commitment to intentional construction, furniture-grade quality, and design integrity.

That philosophy is deeply rooted in partnerships with manufacturers who combine heritage craftsmanship with modern capability. Many of these artisans are based in regions defined by enduring woodworking tradition, particularly those shaped by strong Amish influence in Indiana and Pennsylvania.

Grabill Custom Cabinetry, one of Le Gourmet Kitchen's preferred manufacturers for more than five decades, exemplifies this union. Their process marries state-of-the-art machinery with the expert hands of craftsmen who understand the nuance that transforms cabinetry into heirloom-quality furniture. It's this synergy — technology framed by tradition — that empowers Le Gourmet to design spaces that stand the test of time.

“Exceptional design begins long before the final reveal. It begins with intention—at the bench, in the hands of makers who shape wood with purpose.”

Bruce Colucci, owner, designer



TIME TO INSPIRE

