

THE HOME & DESIGN ISSUE

NEWPORT BEACH

Inspired
Spaces

10

STUNNING
ROOMS

Plus:
THE
PHILHARMONIC
HOUSE
DESIGN
GOES GREEN

NEWPORT'S OWN
SCOTT BORAS
**SUPER
AGENT**

**CRUNCH
TIME**
Top Spots for
Taco Tuesday



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10 AMAZING ROOMS

Tour some of Newport Beach's most stunning kitchens, bathrooms, living rooms, bedrooms and entertainment rooms. BY SHARAE L KOLBERG | PHOTOS BY DENNIS OWEN

IN NEWPORT BEACH, MANY HOMES ARE NOT ONLY CASTLES, BUT CUSTOM-BUILT CASTLES DESIGNED TO EXPRESS THE LUXURIOUS LIFESTYLE OF THE coastal community. From pink marble countertops to hand-woven fabric walls and dazzling crystal chandeliers, no expense is spared in the creation of these elegant places to call home. Here, we take a peek inside a few distinguished Newport Beach rooms that started with a vision and were transformed by homeowners, designers and architects into spaces that reflect a unique perspective and employ the finest materials.



TUSCAN KITCHEN WITH A TWIST

Homeowners: Aleen and Andy Andonian Designer: Beverly Thompson, Designs & Details General Contractor: Herman Gulezyam
Copper Sinks: Elkay Stonework: Eldorado Stone Stove: La Cornue CornuFé Year of Remodel: 2010



Aleen and Andy Andonian's redesigned kitchen in their Upper Newport Bay home reflects their affection for Tuscany, as well as Aleen's Lebanese roots. "I wanted to create a kitchen that had a warm, inviting, loving, comfortable and cozy environment," Aleen comments.

In collaboration with designer Beverly Thompson, she started with the must-have La Cornue gourmet stove and accented it with a tile backsplash hand-painted with a scene of Tuscany. Above the stove, the range hood is artistically inscribed with "La Cucina."

For the sinks, Aleen chose to go with a handmade hammered copper farmhouse main sink, as well as a smaller copper sink in the large granite-topped island.

Another design element Aleen wanted to incorporate into the 600-square-foot kitchen was stone, which reflects her Lebanese heritage. "In Lebanon, they use stone in the houses, especially up in the mountain villages," Aleen comments. "It's a great way to bring the outdoors in." The heavy stone, installed as a trim around the kitchen window, gives the room a distinct style from other homes in the area.

The biggest challenge, Aleen admits, was that her husband had different ideas for the redesign, and it wasn't easy to come up with an agreeable compromise. For those who are considering a redesign, she advises to bear with the challenges and don't let it come between you. Luckily, designer Beverly Thompson helped Aleen and her husband Andy work together to accomplish their design goals.

Aleen is pleased to share her new kitchen with friends and family. "When guests visit and feel comfortable, I feel we have accomplished what I wanted to do with the house," she says.



BASKING IN THE BAHAMAS

Homeowner: Sherry and Wayne Smith Designer: Beverly Thompson, Designs & Details Year of remodel: 2009



With a view of Catalina and a love of the ocean, Sherry and Wayne Smith wanted an upscale tropical theme for their Corona del Mar home. Inspired by the style of Tommy Bahama, the Smiths called upon designer Beverly Thompson to redesign their living and dining room areas with a casual coastal elegance.

"I usually walk in a room and visualize how I want to design it," Beverly says. "Then I go and find my inspiration piece and work around it." In the Smith's home, Beverly used a scrap of tropical print fabric as a starting point. She then weaved leopard and zebra print accents into the design to add an interesting visual to the room. The animal prints were used in chair upholstery, drapery trim, end tables, and room accessories such as a handmade paper-mache zebra that Debbie carried home on a plane from Mexico.

The color palette Beverly chose combines caramels, crèmes, pomegranate, greens and black. "Black adds elegance to the room," she comments. "The design is casual chic, but not very formal." Another bit of elegance that the dining room imbues is the glass-topped dining table and chairs that were custom-made using alder wood to replace the previous burl wood table. The set also includes a matching hutch with custom finish. Beverly calls the room a transitional dining area. "It is contemporary, but traditional," she says.

The living room upgrade included two custom-made caramel-colored chenille couches with bouillon trim and a slanted mirror hung over the fireplace that was created to match the A-frame ceiling. Beverly also chose to paint the brick-covered fireplace to make it blend better with the color scheme.

Although Sherry enjoyed the previous design, she admits that it was more of a hodge-podge. "Now the house is more uniform," she says of the new look.



DINE

Have You Met Billy Lately?

THE OLD HAWAIIAN HANGOUT GETS A FACELIFT.

Billy's at the Beach may not be in Billy Craig's hands anymore, but that doesn't mean that it's not in good hands with its new owner. After opening back in 1993 and becoming a popular hangout along the harbor, Billy is passing the (tiki) torch to Kimberly Jones, who, along with the help of local design firm Designs & Details, has reinvigorated the Polynesian spirit.

The restaurant, known for its Mai Tai cocktails and Hawaiian sweet bread is still sitting in all its glory along Coast Highway, although now with upscale touches from the new owner. Kimberly's renovation introduced to its patrons a more elegant dining area, as well as a redesigned bar. Additionally, the bathrooms and chef areas were completely redone, making Billy's seem more handsome and grown-up than ever before.

The traditional island theme hasn't gone out with the tide—to the contrary—it's just been dressed up with a fresh new look. The view of passing ships along the harbor is still the same—one thing that won't change any time soon.



Billy's serves up an eclectic mix of seafood, American food and Hawaiian food in a distinct and fun waterfront atmosphere. A popular mainstay on the main drag, the site always had the benefit of a great location with an almost-on-vacation feel, and now, Billy's has shiny, refinished digs to match its spirit.

MORE INFO:
2751 W.Coast Hwy.; 949-722-1100

American

A LA CARTE BISTRO

704 E. Balboa Blvd.; 949-673-7173. "A la Carte Bistro is a neighborhood favorite that offers a casual, friendly dining atmosphere. The menu presents inspired selections; ask about daily specials and special chef's creations."

ARNIE'S MANHATTAN RESTAURANT & DELI

1660 Dove St., #B; 949-252-8646; arniesdeli.com. "The Big Apple is alive and well, and living here in Orange County. You'll feel like you're in New York. Corned beef, pastrami and ham all smoked and cured on premises."

BANDERA

3201 E. Coast Hwy.; 949-673-3524. Bandera's open kitchen lets you watch the rotisserie meats prepared in the wood-fired oven as they cook up American/Southwestern cuisine.

THE BLUE BEET

107 21st Place; 949-675-2338; thebluebeet.com. "This haunt has been a local favorite

for decades. Great food and spirits, casual atmosphere and live entertainment."

CAPPY'S CAFE

5930 W. Coast Hwy.; 949-646-4202; cappyscafe.com. "A landmark café in Newport Beach since 1957." Open daily for breakfast, lunch and dinner.

CASEY'S CAMPUS CAFE

4311 Jamboree Rd.; 949-483-4195; caseyscafe.net. Casual eatery notes that it is "good American food served fast."

CHARLIE'S CHILI

102 McFadden Place; 949-675-7991. Close to the beach, small and intimate. Try the grilled cheese sandwich with a small bowl of veggie chili—always more than enough.

THE CHEESECAKE FACTORY

1141 Newport Center Dr.; 949-720-8333; thecheesecakefactory.com. "Known for its fabulous cheesecakes, but the rest of the menu is just as enticing." Try one of The

Factory's famous burgers.

CLASSIC Q

4250 Martingale Way; 949-261-9458; theclassicq.com. "A billiards and sports club featuring giant burgers, sandwiches and salads."

COMMONWEALTH LOUNGE & GRILL

2406 Newport Blvd.; 949-675-4444; commonwealthlounge.com. A modern-day supper club, serving up American gourmet comfort food in a chic setting. Try "the best Monte Cristo sandwich since the '50s."

DAILY GRILL

957 Newport Center Dr.; 949-644-2223; dailygrill.com. "Try the Daily Grill Meat Loaf topped with mushroom sauce and served with red-skin mashed potatoes and vegetables."

GALLEY CAFE

829 Harbor Island Dr.; 949-673-4110. "American diner food at its best: Large portions and fair prices."

