

Descriptive terms typically used by architects – sectional, modular and proportional – work equally well to define designer sofas in a spectrum of textures, profiles and configurations. Detailed with elements like industrial bases, lounge-worthy dimensions and clever built-in bookcases, "customizable" is the buzz word of the moment. Whether it's invitingly plush in a classic three-seat design or whimsically modern using sculptural lines, each one is a coveted invitation to be seated.

GWEN DONOVAN

ARCHETYPES

ANDREW WILKINSON

Andrew Wilkinson Architects is an architectural and design practice focused on new construction and renovations for commercial, retail and residential properties.

All projects share the common endeavor of a strong commitment to understanding the needs and requirements of the client while reaching creative solutions.

wilkinsonarchitects.com



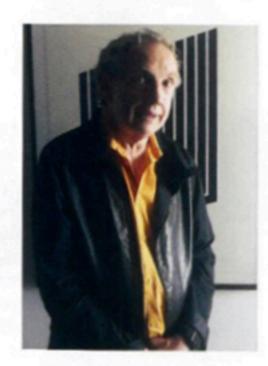
CLODAGH

Clodagh passionately believes that good design supports well-being and can transform people's lives. The experience of entering a Clogagh designed space is one of blissful serenity. A believer in the tenants of integrative medicine, Clodagh embraces both ancient and cutting-edge methods in an effort to comfort the body and the mind. She was among the earliest adopters of Feng Shui in her design practice, and she is once again ahead of the curve by incorporating modalities such as chromatherapy and biophilia. clodagh.com

LAURA BOHN

Laura Bohn Design strives to create a comfortable atmosphere using LBDA's welledited approach, often setting unexpected hues and shapes together to give rooms depth and richness that is not easily replicated. A New York design authority, LBDA has gained media attention, attracting clients as far as Europe, Japan and Saudi Arabia. Bohn is the co-founder of The Designers Collaborative, as well as being a member of both the ASID and Decorators Club.





KEN FOREMAN

Ken Foreman's design firm utilizes his fine art education along with his knowledge of the "nuts and bolts" of construction. His firm's uniqueness is its ability to combine furnishings, artistic sensibility and practical aspects such as a hands-on understanding of how things can be put together. Ken specializes in New York City residential renovations and has also built a number of offices and art galleries.

kenforemandesign.com

$\begin{bmatrix} 16 \\ sofas \end{bmatrix}$

ANDREW WILKINSON





"Loaded with beautiful wood detailing, this 'frame and bucket' sofa is as wonderful to view from the front as it is from the back. The thin seat and delicate frame make this a refreshing departure from the ubiquitous boxy modern sofa, and the artistry and craftsmanship truly set it apart."

Maia kettal.com

"More and more of our New York City-based projects have outdoor spaces that need furnishing. This is one piece that feels modern yet has a level of detail in the webbing that recalls traditional rattan furniture. A beautiful, practical seat!"





Yas bosc-leslandes.fr

"This whimsical sofa appears to be bursting at the seams! The curved wood frame reaches around the back to cradle the oversized cushions and then pokes through the arm fronts. A great detail in an otherwise simple and elegant sofa."

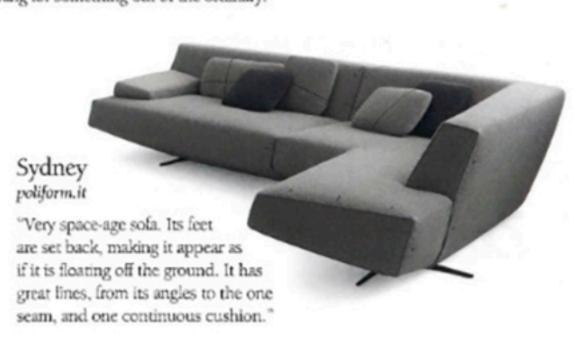
LAURA BOHN



"This 3-seater sofa has very beautiful detailing. It is inspired by the upholstery design of 1950s cars. Seams and lines are exaggerated, making it a statement piece. It's extremely comfortable. Great for someone looking for something out of the ordinary."

Redondo

moroso.it



Flex Air

resourcefurniture.com

"This piece is absolutely fabulous and very cool looking. Legs are set back which makes it feel light and airy. It is very adaptable to many spaces, from large to small. It's great for making people face different directions."

Belgian Track Arm restorationhardware.com

"Love this sofa, it is usually my favorite. It has very classic lines, completely to the floor and has a single-seat cushion. Comes in many configurations. It's the type of piece that looks good forever."



CLODAGH

Extrasoft Sectional Sofa

livingdivani.it

"I love this sofa because it's multi-directional, sculptural and flexible. You can play with it and



Groundpiece flexform.it

"This sofa is a bestseller for a reason - its customizable proportions and measurements revolutionized the concept of the sofa. As well as being incredibly comfortable (it passes our studio 'flop test'), it's highly functional - you can add a bookcase to one end if you need that flexibility."

Cloud Modular Sofa

restorationhardware.com

"This is a wonderful sofa for lounging in your beach residence/holiday home. It's also available for outdoors. We often upholster in outdoor fabric, even for indoors. People who have children or pets or are simply clumsy need all the help they can get. I like sofas that can be used to snooze - double duty sofas."





"It's a very elegant sofa. Although our first sit-test of a sofa is always for comfort, this sofa has a nice attitude in a formal environment."

KEN FOREMAN

The Series 3000 Sofa

fritzhansen.com

"The Danish have always had refined design built into their DNA. This sofa was designed in 1934 and is inspirational to furniture designers today. It epitomizes the 20thcentury love of functional simplicity."



The Charles Sofa

bebitalia.com

"An Italian classic for more than 20 years, today it ranks as one of the most "knocked-off" on the low end market. However, even the best imitators cannot equal its perfect proportions and superb craftsmanship."



The Floating Curved Sofa vladimirkagan.com

"A modernist piece of sculpture that one can comfortably sit on. It's become an icon of 1950s modern design. Today one can see the vision of Hans Arp, Alexander Calder and Zaha Hadid reflecting its biomorphic style."

The Arper Saari 3-Seat Sofa

arper.com

"Don't be fooled by appearances. This sofa is a must for people with a problem with slick European sofas. Its seats are not too low or deep. This makes sitting or standing up from the sofa easier for most people. The sofa is certainly not made for "couchpotatoes," instead it is for those sophisticated people who simply want beauty mixed with proper posture."

ASPIRESIDECHAT 1 TO OC

Three designers share their family recipes and restaurant recommendations for autumn

GWEN DONOVAN

Clodagh

Clodagh Design in New York City cites vegan shepherd's pie as her top comfort food. "It's nostalgic comfort food; it conjures memories of coming in from school on a cold Irish day with the smell of log smoke and the family gathering around the table, each with their own individual dish," she says.

"I used to be an omnivore. When I was growing up in Ireland, you had a Sunday roast, ate leftovers on

Monday and made the remnants into a shepherd's pie on Tuesday. I love the creamy layer of mashed potato browned in the oven to be crisp on top. Now being a vegan, I substitute the meat with a vegan meat. I serve it with a spicy salad of bok choy, white

cabbage and arugula with vinaigrette using some lemon juice, mustard and olive oil. I like to cook them in individual earthenware/gratin dishes."

Clodagh's Vegan Shepherd's Pie

A savory pie with a golden cheese and potato crust. The meatless filling is redolent of herbs and spices punctuated by the occasional salty bite of an olive or a sweet raisin.

Ingredients:

- 4 large potatoes
- 2 large onions
- 1 pack of Lightlife smart ground/vegan meat substitute
- 2 tablespoons of raisins
- 2 tablespoons of chopped and diced olives
- 3 tablespoons ofive oil
- 1/2 teaspoon oregano
- 1/2 teaspoon tarragon
- I teaspoon cumin
- 1/2 teaspoon pepper
- 1 teaspoon paprika 1 vegetable broth cube

Preparation: Preheat oven to 350° F.

Mashed potatoes:

Peel and then cut potatoes into cubes. Boil the potatoes with a little salt until very soft. Drain off the water and mash the potatoes to make a thick, creamy purée. Add a little vegan butter or some soy milk to clarify, if it is too thick to spread.

Chop the onion into small squares. Fry it over high heat for about 4 or 5 minutes until onions are transparent; stirring constantly. Add ground vegan meat and all remaining ingredients. Cook, stirring frequently for about 5 minutes over low heat. In each of four ovenproof gratin dishes, spread a quarter of the filling. Note: I sometimes sprinkle additional raisins and whole olives over each filling at this point, before spreading on an even layer of potato. You can also sprinkle mozzarella or Parmesan vegan cheese or both. Put the gratins in the oven for about 20 or 25 minutes, until golden.

Mac-n-Cheese

Ingredients: 1 lb. macaroni elbows 16 oz. of shredded cheddar cheese 1/2 cup Parmesan cheese 8 oz. heavy cream 1 egg 1 teaspoon onion powder 1 teaspoon garlic powder 1/2 cup Italian seasoned breadcrumbs

Preparation:

Preheat oven to 350° F. Boil macaroni per package directions. Beat egg with heavy cream until slightly thickened, and set aside. Drain boiled macaroni and return to pot. Add most of the cheese to macaroni and put some cheese aside for later. Continue to stir macaroni mixture in pot, then stir in the egg/heavy cream mixture. Pour entire mixture into a medium baking dish. Sprinkle breadcrumbs and remaining cheeses on top. Bake for 30 minutes, or until a light brown crust forms.

Andrew Wilkinson

Wilkinson Architects in New York City lists a classic childhood pick as his number one comfort food. "As autumn rolls around, nothing is better than

coming in from the bracing cold of New York City to a hot bowl of mac-n-cheese," he says. "This recipe is from someone very special to our family who is originally from Grenada. And I would safely guess that mac-n-cheese is not a native dish for her, but this version she makes is out of this world. The right amount of garlic, mixed cheeses and then the real magic - baked to get a perfectly browned and crisp crust - turn what can be an ordinary dish into

the comfort food both myself and my family love to come home to." A feeling of home is what sets this recipe apart, he notes. "This particular dish - whenever I would have it - reminds me of our three girls sitting around the dinner table with my wife and me discussing the day's events, while also moderating the occasional argument!"

Ken Foreman

Manhattan-based Ken Foreman Design says his culinary tastes run along the same line as one of his favorite design mantras: Make it simple, fresh and unique. There are two restaurants in New York City that meet this standard. One is Sant Ambroeus and the other is Blue Hill. Both are intimate and casually sophisticated, yet somewhat different.

"Sant Ambroeus is Northern Italian. I enjoy their delicious risotto topped with shaved truffles. This dish will instantly transport you to Milan without needing to buy a plane ticket," he says. "Blue Hill, on the other hand, is the best of American. farm-to-table food. The restaurant grows its own produce and celebrates freshness with a range of seasonal dishes. Eat their duck or monkfish and it will remind you of another of my favorite mantras: Behind Simplicity is often Great Complexity."

Foreman tries to leave room for something sweet at the end of each meal, he notes. "Dessert, however, is where I indulge.

and all the above-mentioned criteria falls by the wayside. After all, dessert is pure confection, ethereal, somewhat decadent and certainly a delight for the eyes as well as for the tastebuds."



No dessert meets this description better than the delicious Floating Island or, as the French say, île flottante. "It's a simple concoction of a crème anglaise (lake) with meringue, an (island) of brilliant egg whites topped with a wacky hard caramel strand and almond slivers. Le Coa Rico is the place to enjoy this marvelous dessert, along with a glass of champagne."

According to Foreman, "Eating well is largely a matter of educated tastes, but even more so, it reflects one's basic likes and dislikes. The same can be said for architecture and interior design and a host of our everyday products."