

design

# aspire

home

## WARM VIBES

seeking the sublime

*special issue*

KITCHENS AND BATHS

RESTRAINT VERSUS WILD ABANDON



# ARCHETYPES

## CAREN RIDEAU

In "Caren Rideau: Kitchen Designer, Vintner, Entertaining at Home," she informs readers about her kitchen designs, wine-making and things that give her life meaning. "My work life spreads into my social life, and there are blurred lines about what is work and what is lifestyle or simply living!"

When asked about her fantasy kitchen, the answer was simple: "My favorite is a kitchen filled with love, laughter, joy and, of course, my family and friends. We can improvise with any appliances; cooking comes from the heart! The best kitchen, whether small or large, is a well-thought-out kitchen."

Her latest business ventures are wine- and design-related, Rideau explains. "Although educated in interior architecture and specializing in kitchens and baths for three-plus decades, I have been so excited to merge my wine business and my lifestyle of entertaining into one voice. After all, they are relatable to most, and I find my joy in sharing with others. And I am beyond excited to launch my new dinnerware line in collaboration with Gorky Gonzalez out of Guanajuato; it is a dream project. The patterns are inspired by my growing up in Arizona; the Southwest influence with the cactus design and the sunflower."



Created to streamline storage, this blue-clad wine bar has ample space for glasses, plus a full-sized wine cooler.



Meghan Bob Photography

### Caren Rideau On Designing Her Best Life

Who says you can't do it all? Not Caren Rideau, who happily embraces a multi-hyphenate list of professional pursuits: kitchen designer-cookbook author-vintner-business owner, among other roles. She likes nothing better than having friends over for a meal and greeting them with a glass of wine from Tierra y Vino, the vineyard she runs with her life partner Andrés Ibarra, possibly followed by a favorite meal of carne asada from her new cookbook.



Meghan Bob Photography

Uva (the Spanish word for grape) is one of the newest colors in Rideau's Frida cabinet collection.

With her passion for entertaining, Rideau has simple advice for prepping and planning. "Make dishes that are easy and don't take you away from your guests. Plan the dishes you want to serve ahead of time. Set the table with linens and have your plates and flatware out. My grand rule is none of my guests are allowed to clean dishes." As a final note, she shares her favorite toast, the one she uses around her own dinner table: "Give thanks to our friendships and our family, and know how to love one another."



Meghan Bob Photography

Nopal, a richly verdant color featured in the Frida cabinet collection, was inspired by the earthy yellow-green hue of a cactus.



# BOOKING RESERVATIONS



**SIGNATURE DISHES: 50 CHEFS SHARE THEIR SECRET RECIPE**  
By Amelie Vincent  
LANNOO \$70

**TRANSPORT YOUR PALATE WITH RECIPES OFFERING GENEROUS HELPINGS OF GLOBAL INSPIRATION AND UNIVERSAL APPEAL** GWEN DONOVAN



Plating and headshot courtesy of Quintonil

Mexico City, Mexico  
**Jorge Vallejo of Quintonil**  
Charred avocado tartare with escamoles and Mexican herb chips



Plating and headshot courtesy of Odette

Singapore  
**Julien Royer of Odette**  
Kampot pepper-crusted pigeon



Plating and headshot courtesy MUME Hospitality Group

Taipei, Taiwan  
**Richie Lin of MUME**  
MUME salad  
Composed of 20-30 different seasonal vegetables



Paolo Terzi

Modena, Italy  
**Massimo Bottura of Osteria Francescana**  
Five ages of Parmigiano Reggiano in different textures and at different temperatures



Suzan Gabrian

Kobarid, Slovenia  
**Ana Roš of Hiša Franko**  
Injera of roasted barley flour and dark malted barley oil, onion, lamb, chicken, pork offcuts stock, celeriac, preserved berries, king oyster mushrooms, toasted hazelnuts



**CAREN RIDEAU: KITCHEN DESIGNER, VINTNER, ENTERTAINING AT HOME**  
POINTED LEAF PRESS \$75

## CEVICHE PAIRED WITH ALBARIÑO

Serves 6

Albariño, with its high acidity and refreshing citrus notes, is a fantastic choice for pairing with this exquisite dish.

- 2 pounds tilapia filets, diced into 1" squares (the fish is easier to cut when it's partially frozen)
- 1 cup fresh lime juice (about 8 limes)
- ½ cup seeded chopped tomato
- ½ cup finely chopped onion
- ¼ cup chopped fresh cilantro leaves
- 1 serrano chili chopped fine (I use 2 - I like it spicy)
- salt and pepper for seasoning
- 8 - 10 tostadas, can be purchased
- 1 avocado-pitted and sliced for garnish

Put chopped tilapia and onion in a medium bowl. Pour the lime juice over the fish and onion, mix gently to combine. Cover with plastic wrap and place in refrigerator for about 1 hour or until fish is opaque throughout.

Remove ceviche from refrigerator and drain and discard the excess lime juice. Add the cilantro, tomato and serrano, season with salt and pepper to taste.

Generously spoon the tostadas with ceviche and garnish with sliced avocado. As an option, dollop with bottled hot sauce (Tapatio, Valentina or Huichol).

