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The OUTDOOR ROOM

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**Special Section: The Outdoor Room Design Ideas**

## Chef's Paradise

The homeowner, a professional chef, had a long outdoor-kitchen wish list. One problem: His small home has an even smaller backyard, further limited by it's perch on a ridge. Fortunately, designer Susanne Fyffe maximized every available inch to create an outdoor dream space where the entire family can cook, play and entertain.

The grilling island adjacent to the house allows the chef to be part of the action while manning the gas grill and sideburner and serving guests over the bar counter. A second cook station, with a built-in, charcoal-fueled Kamado smoker, flanks the left side of the sizeable stone fireplace. A third station, to the right, boasts a wood-fired, stone pizza oven with a handy storage compartment for fuel, below.

There is an equally impressive dining area to enjoy all this good food. It features a large, custom, cement-topped table set on a patio of crushed gravel. The table, which doubles as a ping pong table when dinner's done, is shaded by a custom, wrought-iron trellis structure, and bordered by a fountain that screens street noise.

**Designer:** Susanne Fyffe

**Company:** Fyffe Landscape Architecture, Arlington, VA

**Website:** www.fyffela.com

**Project Size:** 2.000 sq. ft.

**Materials: Floor** – stone, gravel; Fireplace, Kamado Cook Station and **Pizza Oven** – stone; Grill Island Base – stone; **Dining Table** – cement, wood

**Brands: Grill, Sideburner, Kamado Smoker** – Viking; **Fireplace** – custom, Jopal Construction

**Budget:** $210,000