

The David Rockwell by Caliber grill (\$9,500).

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ACCLAIMED ARCHITECT DAVID ROCKWELL BRINGS HIS IMMERSIVE DESIGN PHILOSOPHY TO OUTDOOR COOKING WITH A NEW CALIBER GRILL. BY ERIN RILEY

Award-winning architect David Rockwell's projects, which include JFK International Airport's JetBlue Terminal and Nobu Hotel Caesars Palace in Las Vegas, have always focused on creating spaces where people can connect with others. "But lately, we've been exploring the idea of creating a seamless transition between indoor and outdoor living," Rockwell says—an endeavor that resulted in an exclusive collaboration with Caliber Range Corporation. Recently launched, the David Rockwell by Caliber Grill is marked by the architect's signature elegance and functionality, incorporating the company's renowned Crossflame burner technology. Rockwell aspired to take the essence of grilling back to its roots. "Similar to a kitchen island, the grill serves as a hearth, inviting people to gather and

interact around it." At 60 inches long, 30 inches wide, and 36 inches tall, the grill functions like a communal table, and the fully retractable hood offers 360-degree views of the culinary action, giving it a special theatrical flair. In fact, the curved aluminum hood is Rockwell's favorite feature. Designed to resemble a tablecloth draped over a picnic table, it sits atop a handcrafted Brazilian-cherry frame. "The combination of sleek metal and warm wood allows the grill to work in both traditional and modern settings," says Rockwell, who is looking forward to making his signature dish this summer: grilled portobello mushroom and fontina quesadillas with roasted garlic and truffle oil. *Albano Appliance & Service, LLC, 83 Westchester Ave., Pound Ridge, 914-764-4051; albanoappliance.com; caliberappliances.com* **H**