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TRUMP

NEW YORK

DINING

BRUNO JAMAIS RESTAURANT CLUB

If Bruce Wayne were to leave stately Wayne Manor and have Alfred chauffeur him to his favorite supper club where he could hobnob with the other good citizens of Gotham (perhaps rendezvous with a socialite lady friend), then Bruno Jamais would be the place. After all, his alter ego Batman had the Bat Cave, and everyone needs a retreat to call their own.

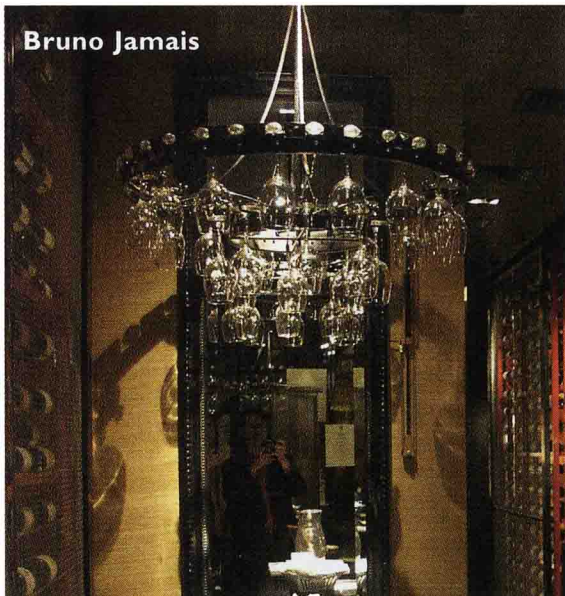
When you enter into the foyer of what would have originally been the salon level of this converted brownstone, your reservations (highly recommended unless you are a regular) are confirmed, your top coat is

tucked away into an antique armoire, and you are escorted through a elegant sliding-glass door and led through a series of wood-paneled rooms dramatically lit to evoke the maximum effect.

Renowned architect Tony Chi has designed a “home away from home” for Bruno Jamais’ clientele by combining a clubby living room-style environment with the comfortable luxury of a fine dining room. The large skylight, plush furniture, rich decor, and stone fireplace all combine to give Bruno’s a familiar, relaxed chic *mise-en-scène*.

Recently, Bruno brought on John Keller as the new chef, formally of Nobu and Le Bernardin. Together, they created an Asian fusion element to Bruno’s established French cuisine. Signature dishes include the appetizer lobster brûlée, the moonfish entrée, and a classic chocolate soufflé. Also well worth noting is the sea scallops four ways—divine.

Bruno says his future goals include a restaurant in the Hamptons, as well as a downtown supper-club venture. See you next time, same bat menu, same bat meal. 24 E. 81st St., between Madison & 5th; (212) 396-3444



Bruno Jamais



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