

cool sessions

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Bruno Jamais

Restaurateur / Bruno Jamais Restaurant & Club

Bruno is a French restaurateur with suave looks and charming accent. Prior to opening Bruno Jamais Restaurant & Club in 2002, the 45 year old Parisian born Jamais was an important fixture in the culinary world as the Maitre D at restaurant Daniel. He is indebted to world renowned chef Daniel Boulud for not only teaching him English, but giving him the opportunity to preside over one of the country's finest venues for classical French cuisine. Following restaurant Daniel, Bruno moved onto Alain Ducasse, and then opened the eponymous Bruno Jamais Restaurant & Club in a beautiful 4,500 square foot townhouse on East 81st Street that formerly housed Parioli Romanissimo. Bruno was well aware that to please an elite clientele, he had to deliver something extraordinary that surpassed a regular dining experience. To set the right ambiance, he enlisted renowned architect Tony Chi who combined a clubby living room style environment with the comfortable luxury of a first class dining room. The restaurant received the “Best Restaurant Design” Award by Hospitality Design Magazine for 2004. “My favorite restaurants in New York City are Nobu, Café Boulud, Alain Ducasse, Le Bernardin and La Goulue. My favorite neighborhood is definitely the Upper East Side where I spend a lot of time. I admire the business strategy of Gramercy Tavern owner Danny Meyer, and Blue Water Grill owner Steve Hanson,” Bruno says.

favorites

Nobu
Café Boulud
Alain Ducasse
Le Bernardin
La Goulue
Gramercy Tavern
Blue Water Grill
Upper East Side