

BRUSHSTROKE餐厅

BRUSHSTROKE RESTAURANT

位于纽约Tribeca区中心区域的Brushstroke，是由日本顶尖的Tsujii烹饪学院和美国名厨David Bouley联合打造的一家奢华餐厅。Brushstroke秉承了几百年前日本怀石料理的传统，又融合了新时代的摩登元素。这里的怀石料理在当季食材的基础上，加入了法国料理成份进而营造出更独特的口感，整道料理设计精美，从视觉和味觉上为食客奉上禅意美食体验。

A joint venture between Chef David Bouley and Japan's top culinary school, The Tsujii Culinary Institute, Brushstroke offers a brilliant modern interpretation of kaiseki cuisine. Based entirely around tasting menus that change seasonally, kaiseki uses French ingredients to build a progression of flavors and sensations, with courses designed to be beautiful, delicious and surprising. Situated in the heart of Tribeca district of New York City, Brushstroke continues to indulge its patrons with the exceptional food and impeccable dining experience.





作为顶级的奢华餐厅，对客人的贴心服务，体现在各个细小的环节。例如餐厅的卫生间采用的是TOTO的NEOREST坐便器。这款顶级的智能坐便器，为每一位来到该米其林星级餐厅的顾客提供了另一种舒适享受。

TOTO Neorest provides the guests with delightful comfort at this Michelin-starred restaurant.

项目简介
国家/地区 美国
项目类型 餐厅
产品型号
坐便器 Neorest 500

Details
Country/Area USA
Category Restaurant
Product number
Toilet NEOREST 500
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