



photograph | courtesy of Linda Rowe Photography

BRUNO JAMAIS RESTAURANT CLUB

Bruno Jamais is the quintessential French restaurateur with suave good looks, charming accent and debonair demeanor. Prior to opening Bruno Jamais Restaurant and Club in 2002, the 46-year-old Parisian born Jamais was an important fixture in the culinary world as the *Maître D'* at Restaurant Daniel. He is indebted to world-renowned chef Daniel Boulud for not only teaching him English, but also giving him the opportunity to preside over one of the country's finest venues for classic French cuisine.

While at Daniel, he wielded a powerful position catering to patrons that included world leaders, society matrons, and A-list celebrities. It was during his tenure at Daniel that Jamais learned the art of managing the floor, assuaging egos, and making regular clients feel special. Part of his incredible success is his understanding that "a great *Maître D'* is a good therapist."

Bruno recognized that when dealing with some of the most powerful people in the world, one must meet THEIR expectations. He was savvy and knew that it was essential he do his homework and keep abreast of the individuals who comprised the movers and shakers in New York.

Following Restaurant Daniel, Bruno moved on to Alain Ducasse before opening Bruno Jamais Restaurant and Club.

Bruno's quest to please an elite clientele by delivering an extraordinary dining experience is delivered in his astonishing 4,500 square foot townhouse on East 81st Street that formerly housed Parioli Romanissimo. 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 – which paid off when the restaurant received the "Best Restaurant Design" Award by *Hospitality Design Magazine* for 2004.

He was inspired to combine a first class restaurant with a nightclub during his time at Daniel when regular customers would inquire where they could go to drink and dance without leaving the Upper East Side. Bruno sought to model the ambiance of his restaurant after those in the South of France that effortlessly combine fine food with a sexy, glamorous and entertaining environment.

Shortly after, his vision became reality. Every night from Monday through Saturday after the dinner crowd has cleared their plates, the restaurant transforms into a supper club with DJ music and ample live bands. Unique because it does not solely attract the usual twenty-something crowd (nor does it aspire to), Bruno Jamais Restaurant and Club is an eclectic mix of patrons of all ages who appreciate an atmosphere



that evokes memories of the legendary Regine's nightclub. The dining experience, on the other hand, brings the French Riviera to the Upper East Side.

John Keller was recently enlisted as chef. Keller's formidable experience includes Nobu and Le Bernardin. Together Jamais and Keller created a twist on the menu that lent an Asian influence without losing the integrity of the French cuisine. Signature dishes include the appetizer Lobster Brulee, the Braised Short Ribs and an irresistible Chocolate Soufflé. Keller's philosophy – Simple elegance without overdoing it.

Beat the winter doldrums – on a cold winter's night, let owner Bruno Jamais make you feel at home. With Chef John Keller at the kitchen's helm the cuisine is sure to delight even the most discerning palates. For those Upper East Siders and visitors alike who are seeking an evening of fun, this exclusive

venue has it all. If you're on a mission to scout out some of Hollywood's biggest stars, celebrity patrons have included: Billy Baldwin, Joan Rivers, Cindy Adams, Chazz Palminteri and even former President Bill Clinton.

Located in the heart of Manhattan (24 East 81st Street between Madison and 5th Avenue, New York, NY, 212.396.3444), Bruno Jamais Restaurant Club is elegant and truly sumptuous. Reservations are required. Casual Chic attire is requested. Open for dinner Monday through Saturday from 6 pm to 3 am with live music on Monday and Sunday evenings. The restaurant is also open on Sundays with a reduced price menu served from 6 pm until 2 am. [ess](http://www.brunojamais.com)

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“Where else can one dine in style until 3 am with delectable cuisine such as Lobster Brulee and Foie Gras? The service and décor are equally impressive.”

