

Eet Duurzaam

EAT SUSTAINABLE

Phoebe Beachner &
Michelle Jacobson

RESTAURANT DESIGN

Project Brief:

A core philosophy of the client's business is to create a dining environment that protects the occupants (both the employees and patrons) from indoor environmental pollutants and to also showcase its healthy menu.



West Historic District

TRIBECA



Jane Kim | Instagram



nyc | Instagram

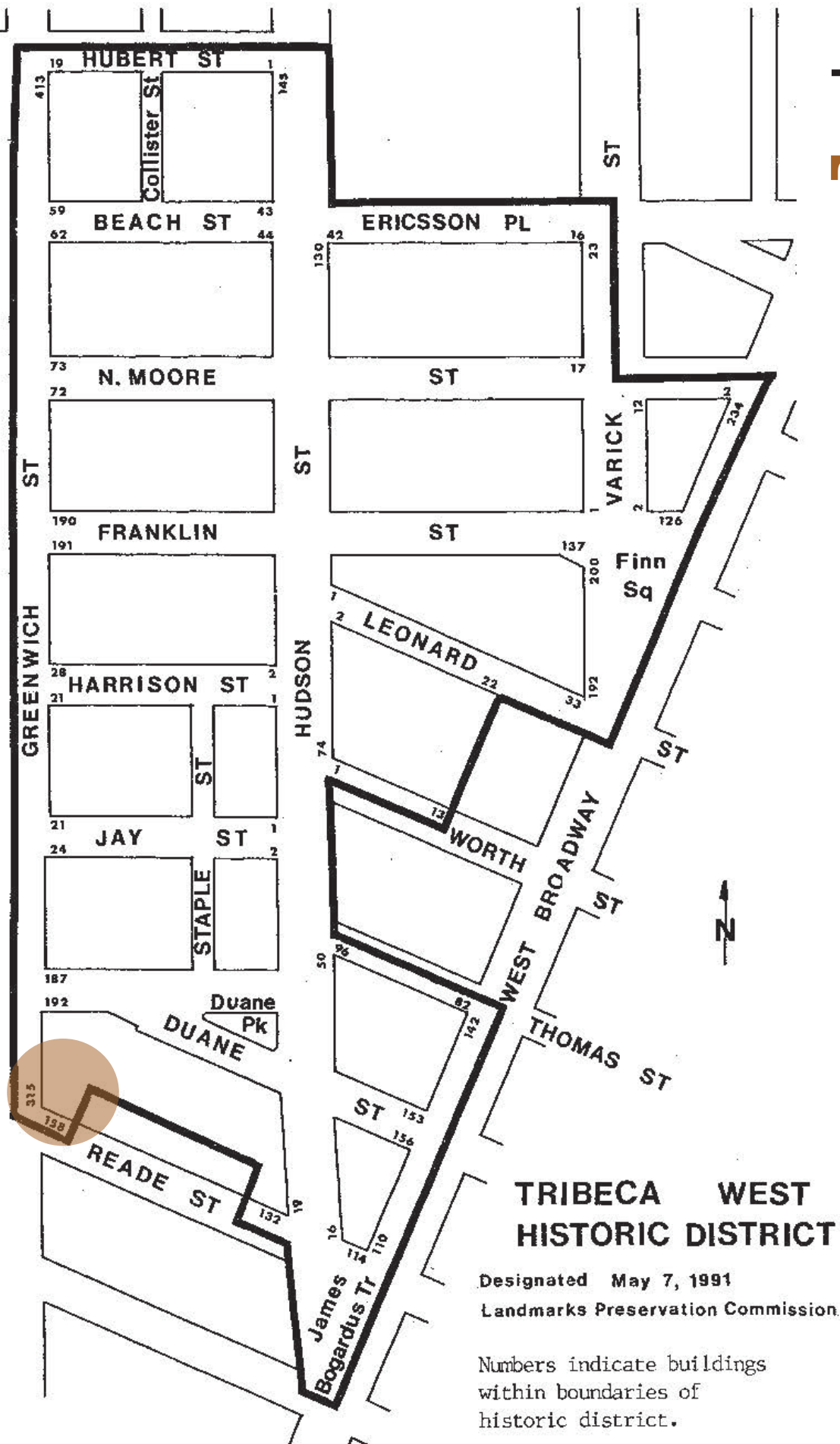


Douglas Roy | Flickr

Triangle Below Canal

TriBeCa

- New Amsterdam, farmed by first Dutch settlers
- 1840s after Civil War, shipping shifted from East River to Hudson
- Washington Market opened in 1813 as a wholesale market also known as "Bear Market"
- The Wholesale Market moved to Bronx in 1960s; Tribeca Saturday Greenmarket now held on Greenwich between Chambers and Duane
- Washington Park Market opened in 1981 and warehouses converted for residential use



TriBeCa

- By the numbers -

17,000

Estimated population of
Tribeca residents (2010)

51% / 49%

Female to Male percentage
of Tribeca residents

25 - 55

Distribution of Tribeca
residents ages among male
and female

\$7,847

Average monthly rent for
non-doorman two bedroom
apartment in Tribeca

\$203,018

Average household income

16

Number of celebrities that live
in Tribeca (2014)

10,600

Employed residents in Tribeca
(4916 females and 5678 males)

4,600

Unemployed/classified other
residents in Tribeca

26%

Percentage of married
families with children <18 that
both parents are employed



"Eat Sustainably"

Eet Duurzaam

A transparent eatery in
the West Historic
District of TriBeCa

Sven Van den Berg

Chef de Cuisine

Sven Van den Berg was born in Haarlem, a city in the Netherlands. He was exposed to the wonders of experimenting with natural ingredients at a young age, as his father was head chef at Restaurant ML, a Michelin rated destination, for over 15 years. Sven worked under the direction of De Kas executive chef Bas Wiegel in Amsterdam for seven years and became inspired to open up his own restaurant in Tribeca; he has lived in New York for a little over three years now. Sven's restaurant mentor will be chef and co-owner of Blue Hill, Dan Barber.



| EataCity.com

Jamie Oliver

Sous Chef

Jamie Oliver has started a food revolution and wishes to share it with Eet Duurzaam. In a recent interview with Gwyneth Paltrow, Oliver made some of the below outstanding points.

- Forty years ago we ate mostly fresh, local food, and we knew where it was coming from.
- We're in danger of completely losing touch with all the best things about food.
- If people knew how to cook, they'd be able to make better choices and feed their families better.



Menu Philosophies

Conservatorium, Brasserie, London:

"The dishes indicated with the Conservatorium name represent the **components of wellbeing**. Treat your body with the **purity of our ingredients** and enjoy a **conscious meal**."

Yoshihiro Narisawa, Chef, Japan:

"Guests should fall under the **spell of the season**. They should not only be eating a meal, they should absorb life itself."

School of Artisan Food, England:

"**Artisan**" is a term used to describe food **produced by non-industrialized methods**, often handed down through generations but now in danger of being lost."





Collins Quarter • Savannah, Georgia



Greenpoint Fish & Lobster Co. • Brooklyn, NYC



J Sheekey • London



French Laundry • Yountville, California



ime • Paris, France



The Kettle Black • Melbourne, Australia



De Kas • Amsterdam

Cheese

(Bardwell Farm, VT • 224 miles)

Local, Fresh, using herbs and local labor, no hormones given to the animals

Vegetables, Fruits, Honey

(Prospect Hill Orchard, NJ • 80 miles)

Local, fresh, local labor, no pesticides used, locally grown herbs

Desserts

(Francesca's Bakery, NJ • 26 miles)

Using only raw cane sugar, honey, and all organic eggs, butter and fair trade cocoa & nuts

Meat

(Yellow Bell Farm, NY • 110 miles)

Local Farmed animals, no pesticides, no hormones, proper feed

Breads & Grains

(Francesca's Bakery, NJ • 26 miles)

Local Bakers, Artisans, Pastries, waste from previous night dinner turned into breakfast items

Wine & Beer

(Wölffer Estate Vineyard, NY • 100 miles)

Brought in from sustainable vineyards in New England, local craft brews from around the tri-state area, some wine sourced from California and Washington





Winter Menu

- Endive with farm milk cheese and hazelnuts
- Venison tartare with malted yogurt and caviar
- Farm Egg with parsnip grits and radicchio and capers
- Vetala Palma Mullet with maine rice and jerusalem artichoke
- Venison with red cabbage quince and mustard
- Organic Farm Pig with gold ball turnips, fighter spinach, walnuts
- Carrot Steak with mushrooms, kale, and onion rings
- Beef bourguignon with mushroom, pearl onion and noodles
- Granny Smith Apple, pickled cranberry and malted barley
- Rotation Grains with Farmer Cheese and Broccoli Pistou



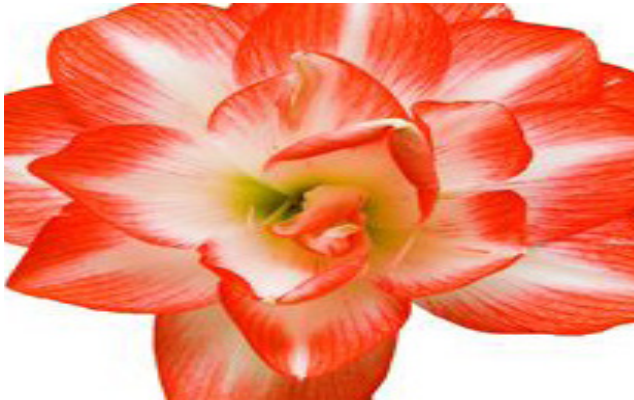
Summer Menu

- English Pea and Fresh Mint Risotto
- Goat's Milk Ricotta and Spinach Gnocchi
- Salt Crusted Wild Salmon with Salsa
- Wild Mussels with Sea Beans
- Pickled Wild Trout with Marinated Roasted Beets and Horseradish
- Poached Sole with New Potatoes, Green Garlic and Watercress Puree
- Pot Roasted Free Range Chicken with White Wine and Fennel
- Grass Fed Beef Skirt Steak with Chimichurri Sauce
- Fresh Strawberry Pavlova
- Blueberry Granita
- Mixed Berry Tart with Meyer Lemon and Pastry Cream
- Grape and Walnut Schiacciata Cake
- Dark Chocolate and Lavender Truffle

Local NYC Flowers

- By the season -

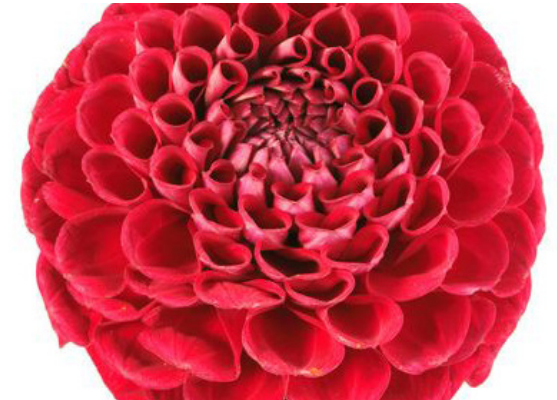
Winter - Spring



Year Round



Summer - Fall



"My passion is for sustainably grown, locally grown slow flowers, grown either by myself in my organic flower garden or by the local flower farmers in the Lower Hudson Valley area of New York where I live with my family."

-Gloria B. Collins, GBC Style

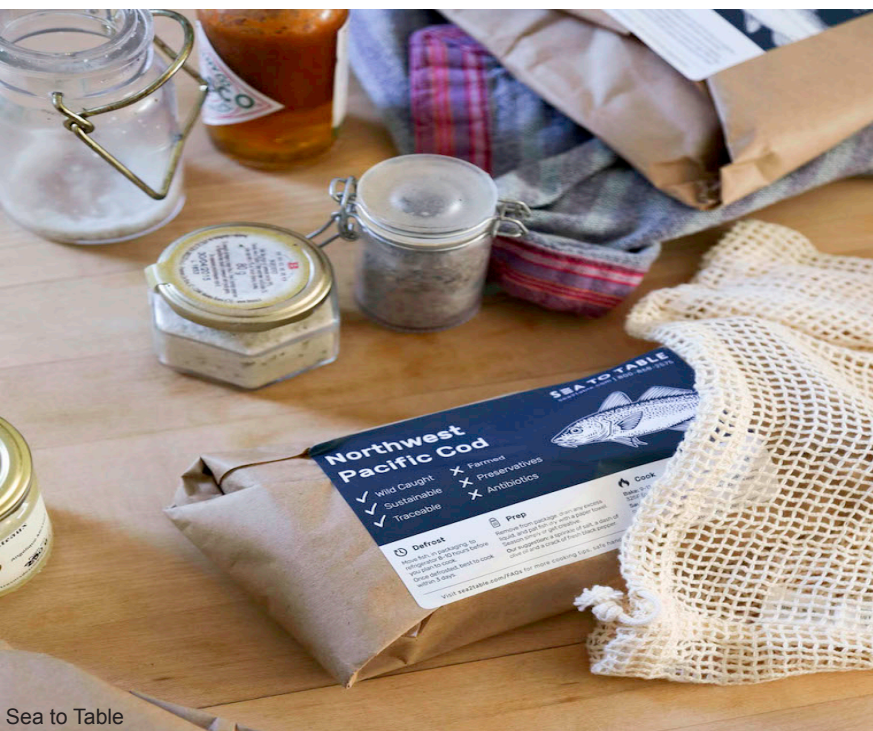


| De Kas • Amsterdam, Netherlands



Eet Duurzaam

As a sustainable
restaurant



Sustainable Food Outreach Programs

Sea to Table

- Promote preservation of seafood resources
- Wild catch daily of local, independent fisherman, transparency/traceable fish - the dock, boat and captain of every fish is known

Slow Food USA

- Gathers allies to transform the way we produce, consume and enjoy food

Green Wave

- Green wave promotes the "blue-green" economy by supporting the ocean farmer and fisherman
- High yields with small footprints; (food can be used for food, fertilizer and animal feed)



Coolinary Café • Palm Beach Gardens, Florida



The Grounds of Alexandria • Australia



Passenger Coffee • Lancaster, Pennsylvania



Greek Eats • New York City



Sweetgreen • West Hollywood, California

Eet Duurzaam

MEET OUR FARMERS

CHEESE & DAIRY

Bardwell Farms, VT - 224 miles

Local, fresh, using herbs and local labor, no hormones given to the animals

VEGETABLES, FRUITS & HONEY

Prospect Hill Orchard, NJ - 80 miles

Local, fresh, local labor, no pesticides used

MEAT

Yellow Bell Farm, NY - 110 miles

Local farmed animals, no pesticides, no hormones, proper feed for the animals

BREADS & GRAINS

Francesca's Bakery, NJ - 26 miles

Local bakers and artisans, pastries, waste from previous night's dinner turned into breakfast items next day

WINE & BEER

Wolffer Estate Vineyard, NY - 100 miles

Brought in from sustainable vineyards in New England, local craft brews around the tri-state area

DESSERTS

Francesca's Bakery, NJ - 26 miles

Using only raw cane sugar, honey, all organic eggs, milk, and butter, and fair trade cocoa and nuts

FISH

Sea to Table - Brooklyn, NY

Wild catch daily of local, independent fisherman, never farmed, no hormones, no GMOs, no antibiotics, no overseas fish

SLOW FOOD USA

Transforming the way we produce, consume, and enjoy food

Nutritious, protected natural resources, local, seasonal, and sustainably grown food

GREEN WAVE

Promoting the "blue-green" economy

Creating fisherman and farming jobs, high yields with small footprints, food can be used for fertilizer and animal feed

The dishes indicated within Eet Duurzaam represent the components of well-being. We hope you enjoy a transparent and conscious meal with us.
Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.

Eet Duurzaam Energy Saving Strategies



- Use ENERGY STAR appliances in kitchen and bars
- **LED lighting** - every light source, including the kitchen equipment lights and any decorative lighting sources
- Energy efficient hand dryers
- Shut off idle equipment
- Timers for outdoor lighting or solar powered
- Fundamental commissioning and verification
- PV Panels on roof to heat a water source in the lower level for hot water for the restaurant
- Exhaust on only when cooking
- Programmable thermostat - **lower costs 2-5% over a year**



Eet Duurzaam Water Saving Strategies

- Low-flow pre-rinse spray nozzles and low-flow aerators
- Stay up to date on leaky faucets
- Solar powered hot water heater
- Upgrade dishwashers at reduced cost
- Sensors on automatic faucets, toilets and urinals; dishwasher nozzles, pressure gauges, gaskets, automatic solenoid valves and other water-handling points
- Employee awareness - **nothing toxic going into water system**
- Toilets will utilize water collection on the rooftop of the building and have low flush buttons





Eet Duurzaam Kitchen & HVAC Systems

- Insulate and seal all air ducts and shade the rooftop A/C units in the summer - **save 7-10% on energy bills over the year**
- Utilizing Variable Frequency Drive Motors - city of NYC will offer discounts/ rebates on the utility charges
- HVAC system should use Hydrocarbons - **no contribution to ozone depletion**
- Push kitchen appliances as far back as possible
- Seal any gaps behind kitchen equipment for efficiency
- **Variable speed exhaust system** - sensors detect heat and CO2 to determine demand load
- Use "green" filters made of disposable and bio-degradable wool to capture grease



Brooklyn Grange Farm

Eet Duurzaam Rooftop

The roof will be a sustainable, green roof that all of the residents of 319 Greenwich can utilize as well. It will be planted with good soil for vegetables and perennial herbs and possibly sedum and wildflowers to replenish the soil. The restaurant's compost pile will be up there as well along with a stormwater/rainwater retention cistern. The water from the cistern will be piped down to our toilets and used for flushing. It can also be used for our rooftop irrigation.

The green roof will not only serve Eet Duurzaam but it will also help clean and cool the air, help reduce noise pollution and will absorb sound.



Eet Duurzaam Rooftop Rainwater Cistern

- Provides inexpensive supply of water (non-potable)
- Augments drinking water supplies (don't have to use city water for non-potable purposes)
- Reduces storm water runoff and pollution
- Reduces erosion in urban environments
- Provides water that needs little treatment for irrigation or non-potable indoor use
- Helps reduce peak summer demands (for watering of outdoor plants, flowers, trees)
- Helps introduce demand management for drinking water systems



ARC SA
AMERICAN RAINWATER CATCHMENT
SYSTEMS ASSOCIATION

(<http://epa.gov>)

Sustainability Goals: LEED Platinum (85/110)



LEED v4 for ID+C: Commercial Interiors Project Checklist

Project Name:
Date:

| | | |
|-------------|-------------|-------------|
| Y | ? | N |
| <div></div> | <div></div> | <div></div> |

Credit Integrative Process 2

| 0 | 0 | 0 | Location and Transportation | 18 |
|-------------|-------------|-------------|---|----|
| <div></div> | <div></div> | <div></div> | Credit LEED for Neighborhood Development Location | 18 |
| <div></div> | <div></div> | <div></div> | Credit Surrounding Density and Diverse Uses | 8 |
| <div></div> | <div></div> | <div></div> | Credit Access to Quality Transit | 7 |
| <div></div> | <div></div> | <div></div> | Credit Bicycle Facilities | 1 |
| <div></div> | <div></div> | <div></div> | Credit Reduced Parking Footprint | 2 |

| 0 | 0 | 0 | Water Efficiency | 12 |
|-------------|-------------|-------------|-----------------------------------|----------|
| Y | | | Prereq Indoor Water Use Reduction | Required |
| <div></div> | <div></div> | <div></div> | Credit Indoor Water Use Reduction | 12 |

| 0 | 0 | 0 | Energy and Atmosphere | 38 |
|-------------|-------------|-------------|---|----------|
| Y | | | Prereq Fundamental Commissioning and Verification | Required |
| Y | | | Prereq Minimum Energy Performance | Required |
| Y | | | Prereq Fundamental Refrigerant Management | Required |
| <div></div> | <div></div> | <div></div> | Credit Enhanced Commissioning | 5 |
| <div></div> | <div></div> | <div></div> | Credit Optimize Energy Performance | 25 |
| <div></div> | <div></div> | <div></div> | Credit Advanced Energy Metering | 2 |
| <div></div> | <div></div> | <div></div> | Credit Renewable Energy Production | 3 |
| <div></div> | <div></div> | <div></div> | Credit Enhanced Refrigerant Management | 1 |
| <div></div> | <div></div> | <div></div> | Credit Green Power and Carbon Offsets | 2 |

| 0 | 0 | 0 | Materials and Resources | 13 |
|-------------|-------------|-------------|--|----------|
| Y | | | Prereq Storage and Collection of Recyclables | Required |
| Y | | | Prereq Construction and Demolition Waste Management Planning | Required |
| <div></div> | <div></div> | <div></div> | Credit Long-Term Commitment | 1 |
| <div></div> | <div></div> | <div></div> | Credit Interiors Life-Cycle Impact Reduction | 4 |
| <div></div> | <div></div> | <div></div> | Credit Building Product Disclosure and Optimization - Environmental Product Declarations | 2 |
| <div></div> | <div></div> | <div></div> | Credit Building Product Disclosure and Optimization - Sourcing of Raw Materials | 2 |
| <div></div> | <div></div> | <div></div> | Credit Building Product Disclosure and Optimization - Material Ingredients | 2 |
| <div></div> | <div></div> | <div></div> | Credit Construction and Demolition Waste Management | 2 |

| 0 | 0 | 0 | Indoor Environmental Quality | 17 |
|-------------|-------------|-------------|--|----------|
| Y | | | Prereq Minimum Indoor Air Quality Performance | Required |
| Y | | | Prereq Environmental Tobacco Smoke Control | Required |
| <div></div> | <div></div> | <div></div> | Credit Enhanced Indoor Air Quality Strategies | 2 |
| <div></div> | <div></div> | <div></div> | Credit Low-Emitting Materials | 3 |
| <div></div> | <div></div> | <div></div> | Credit Construction Indoor Air Quality Management Plan | 1 |
| <div></div> | <div></div> | <div></div> | Credit Indoor Air Quality Assessment | 2 |
| <div></div> | <div></div> | <div></div> | Credit Thermal Comfort | 1 |
| <div></div> | <div></div> | <div></div> | Credit Interior Lighting | 2 |
| <div></div> | <div></div> | <div></div> | Credit Daylight | 3 |
| <div></div> | <div></div> | <div></div> | Credit Quality Views | 1 |
| <div></div> | <div></div> | <div></div> | Credit Acoustic Performance | 2 |

| 0 | 0 | 0 | Innovation | 6 |
|-------------|-------------|-------------|-------------------------------------|---|
| <div></div> | <div></div> | <div></div> | Credit Innovation | 5 |
| <div></div> | <div></div> | <div></div> | Credit LEED Accredited Professional | 1 |

| 0 | 0 | 0 | Regional Priority | 4 |
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| 0 | 0 | 0 | TOTALS | Possible Points: 110 |
|---|---|---|--------|----------------------|
| Certified: 40 to 49 points, Silver: 50 to 59 points, Gold: 60 to 79 points, Platinum: 80+ | | | | |

Sustainability Goals: WELL Gold



THE
WELL
RESTAURANT PILOT ADDENDUM

VERSION A | JUNE 2015
CONFIDENTIAL PILOT ADDENDUM



AIR

Utilize entryway walk-off systems, sourcing materials with EPDs/HPDs, sustainable cleaning methods

WATER

Accessible drinking water at end of bars, Kangen system installed, quarterly testing of water

NOURISHMENT

Meal serving sizes are proportional, food alternatives are provided, sustainable sources, gardening area

LIGHT

Ketras adjust to circadian rhythms, employee breakrooms have ample light, responsive light control

FITNESS

Accessible stairs, activity incentive programs for employees, walkscore 100, nearby exterior exercise areas

COMFORT

Acoustical planning, source separation, standing support for kitchen employees

MIND

WELL info provided by host, celebration of culture, nature incorporation, nature interaction

Graffiti Earth Tribeca, NYC





Blue Hill at Stone Barns Pocantico Hills, New York



De Kas Amsterdam



De Kas

At De Kas, a leading inspiration for Eet Duurzaam, fresh veggies play an important role - they are served alone or in combination with organic fish and meat from local suppliers. De Kas specializes in simple presentations with fresh exciting flavors, showcasing local food/wine from producers who respect artisan techniques.

The chefs and kitchen employees only work with what is in season by the week. Therefore, they center the entire restaurant around its most important aspect - the food.

Shown here is the former Amsterdam City Greenery where De Kas is now located.





Eet Duurzaam

Design Planning

Located at
319 Greenwich St.
New York NY 10013



1 Hotel Central Park • NYC

Patterns of Biophilic Design

Biophilic design can reduce stress, improve cognitive function and creativity, improve our well-being and expedite healing. These patterns address universal issues of human health and wellbeing (e.g., stress, visual acuity, hormone balance, creativity) within the built environment. Biophilic design can be organized into three categories – Nature in the Space, Natural Analogues, and Nature of the Space.

Eet Duurzaam will focus on the following patterns: **Visual Connection with Nature, Non-Visual Connection with Nature, Non-Rhythmic Sensory Stimuli, Thermal & Airflow Variability, Dynamic & Diffuse Light, Biomorphic Forms & Patterns, Material Connection with Nature, and a sense of Prospect, Refuge, and Mystery.**

Visual Connection with Nature

- Front windows allow in more daylight and a connection to the park across the street
- Glass columns with greenery
- Rooftop garden allows for employees to spend time outdoors and have an extension of gardening
- Seasonal flowers on each dining table
- Various potted greenery within the restaurant

A visual connection with nature allows for **lowered blood pressure and heart rates**, improved mental engagement and attentiveness as well as positively impacts attitude and **overall happiness**.



De Kas • Amsterdam, Netherlands

Non-Visual Connection with Nature

- A restaurant is a great place to experience sound, smell, taste and touch
- Music played throughout the space that mimics nature and its sounds
- Utilize acoustic clouds to help sound remain in the space it was meant to be heard
- Utilize tree and plant derived essential oils through diffusers in the space to bring in scents of nature
- The gustatory experience will be enhanced by serving local, organic, fresh and delicious tasting whole foods from all food groups

Allows for **reduced systolic blood pressure and stress hormones**, positively impacts cognitive performance and **mental health**.



Septime • Paris, France

Non-Rhythmic Sensory Stimuli

- Front windows allow for light to flood the space differently at various times of the day, changing the way the light enters the space constantly
- The Ketra lighting will allow the light to adjust throughout the day based on the movement of the natural light outside the restaurant
- Light reflectance off of the chosen hard surfaces

Gentle, repetitive natural motion both **relaxes and distracts a human from stress and worry**. Natural stimuli helps to **redirect attention** to allow the brain to return to a task with renewed attention.

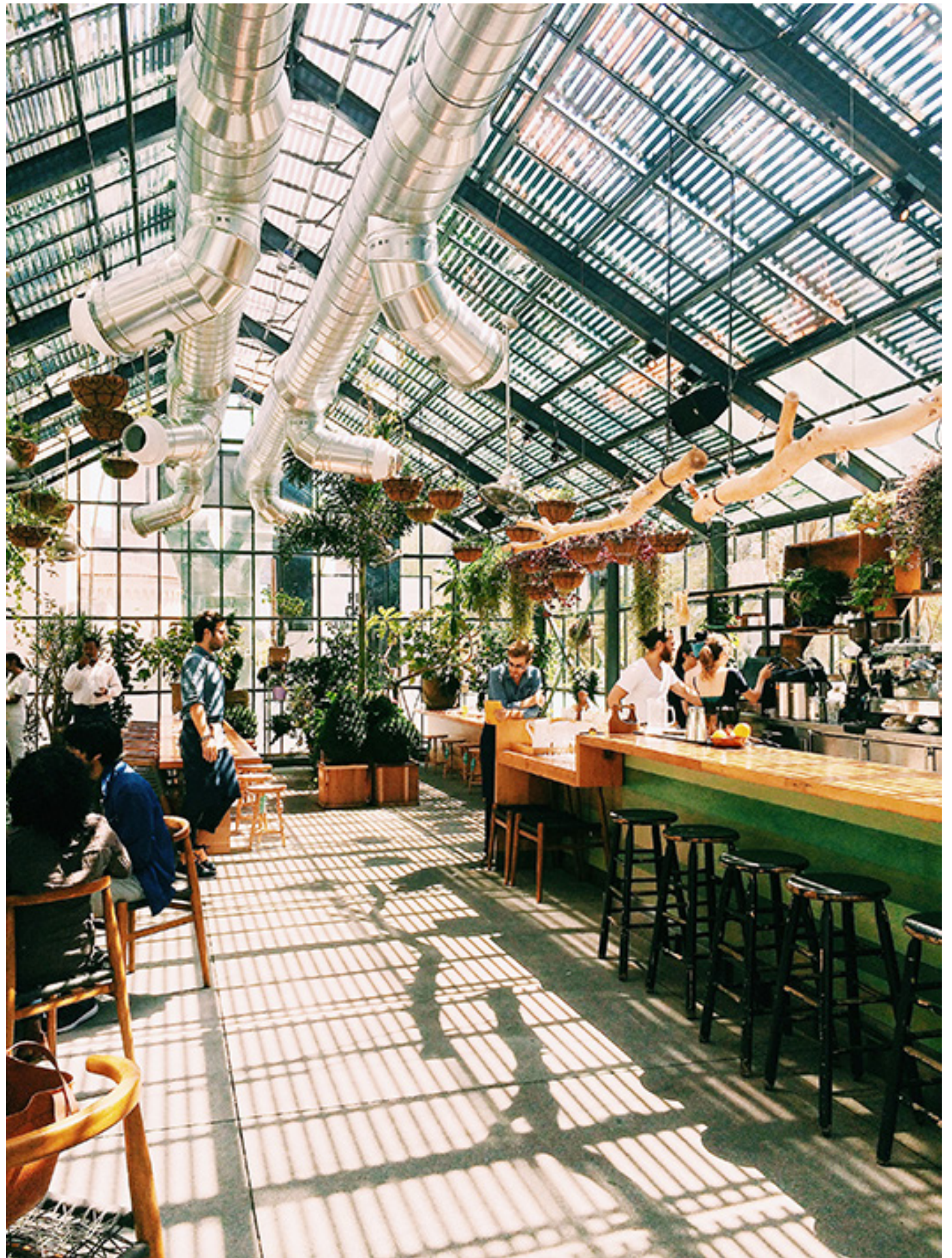


Le Manoir aux Quat'Saisons • Oxford, United Kingdom

Thermal & Airflow Variability

- HVAC system chosen for the restaurant will provide refreshing, invigorating and comfortable airflow and temperature throughout the space
- HVAC system will be monitored in zones that can be controlled and changed according to its use

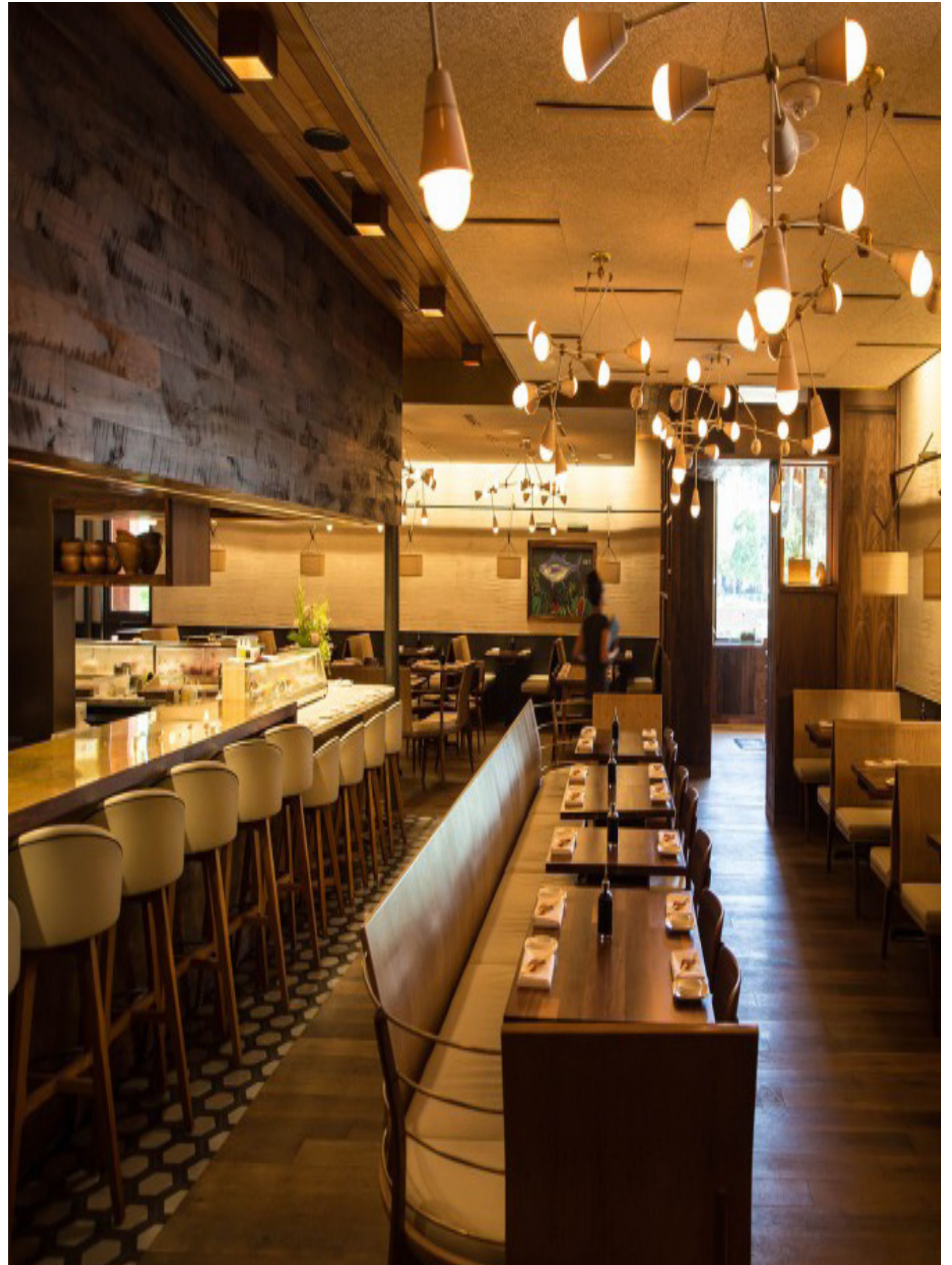
The HVAC system will not only impact the **comfort, well-being and productivity** of the restaurant employees but also of the patrons in the restaurant. Light breezes and natural movements throughout the space also help aid in the **improved perception of temporal and spacial pleasures.**



Commissary • Los Angeles, California

Dynamic & Diffuse Light

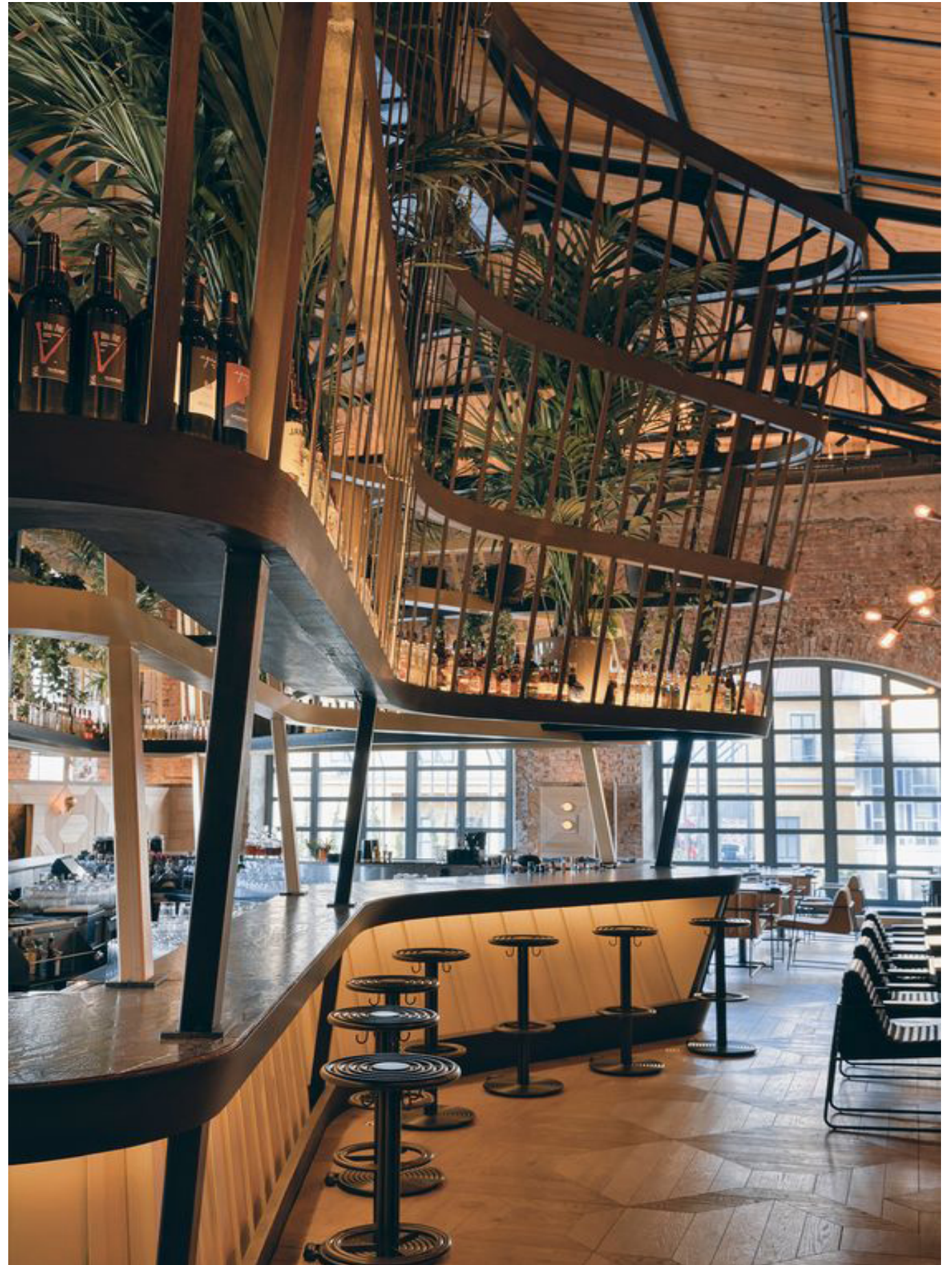
- The Ketra lighting provides color tuning lighting and Circadian color reference that produces white light during the day and minimizes blue light at night. This type of lighting positively impacts circadian system functioning
- Lighting controls will be able to dim sources as well as brighten them
- There will be accent lighting and diffuse lighting on the ceiling and walls, all will be low glare and distribute light evenly throughout the space, create interest and add depth.



Uchi Dallas • Dallas, Texas

Biomorphic Forms & Patterns

- The bar top uses a raw piece of a tree trunk with a live edge to add interest with its **organic form**
- The marble used is locally from Danby, Vermont and has **organic veining and movement to the slabs**. *The veins are captivating and are "symbolic representations of life."*
- The acoustic panels have natural shapes, almost fractal-like, and the muted colors allow for **reduced stress** due to a shift in focus and **enhanced concentration**.
- The leaves of the vines in the columns, the plants and the view of the trees from the front window glazing also allow for **organic shapes to infiltrate the space**.

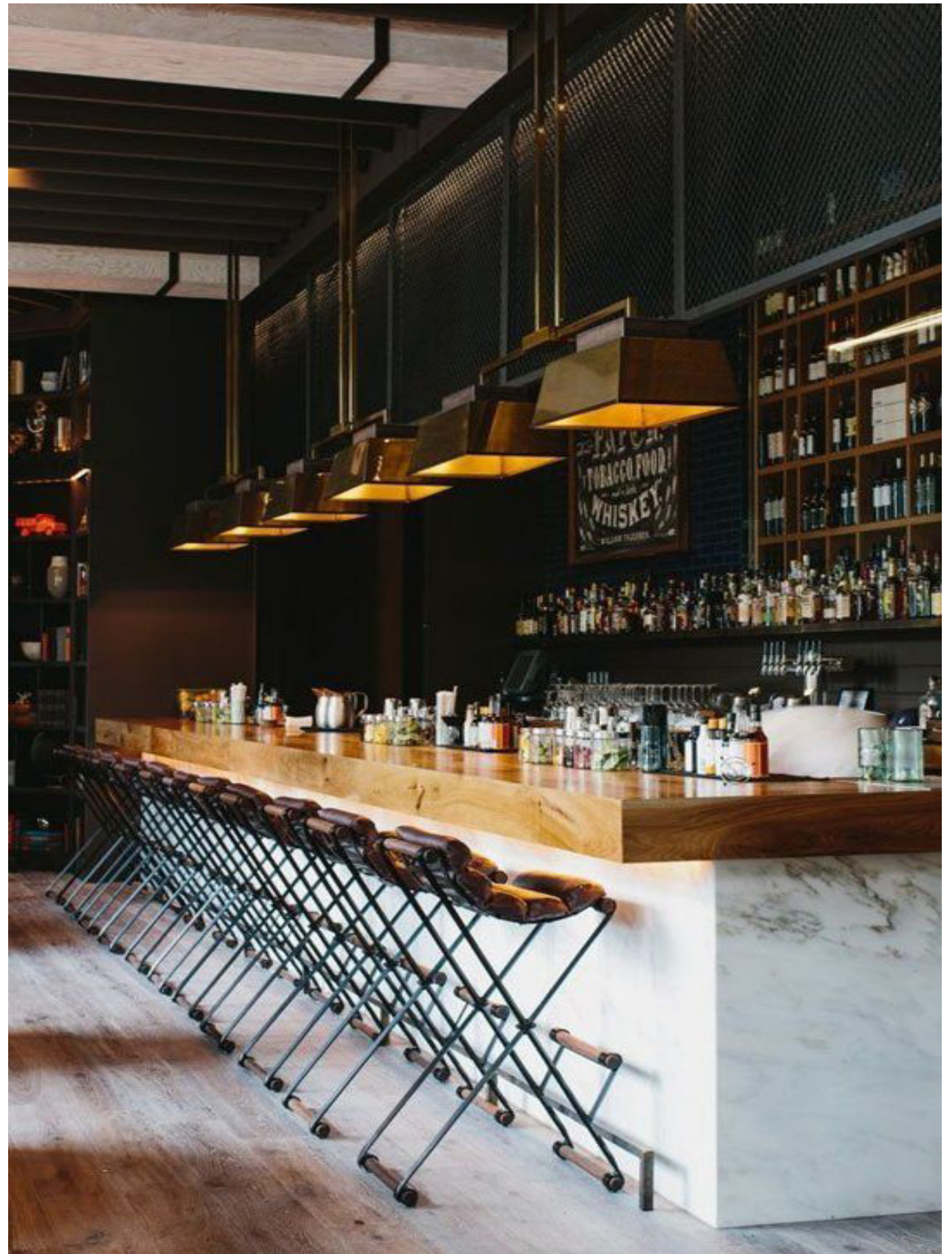


Kilimanjaro • Şişli/Istanbul, Turkey

Material Connection with Nature

- Materials are warm, authentic, and stimulating to the mind - space is filled with warm wood tones of natural white oak - light stain allows for the natural veining to show
- Larger columns on the ground floor wrapped with layers of bamboo
- The color palette is light, white, ivory, cream and beiges along with some gold - displayed within the Danby Eureka Calcutta Marble as well

Real materials are stressed over synthetic materials however upholstery was chosen based on being **recycled and durable**. Being in a space with a material connection to nature **decreases diastolic blood pressure** and **improves creativity and comfort**.



King + Duke • Atlanta, Georgia

Prospect

The prospect looking into the restaurant is open, calm, soothing and refreshing. It is welcoming and not chaotic and embraces the patron in its warm and inviting seating.

Window and partition glazing/glass allow for a transparent view through the space and even into the stairwell.

Open floor plan.

Improved comfort and perceived safety within the space.

Refuge

The restaurant provides a beautiful, calm refuge from the outdoor environmental and business activity of the Tribeca neighborhood.

The booths provide modular refuge to sit back and relax against a comfortable wall.

The front window spaces provide a refuge from rain and outdoor elements while still being able to look outside.

Mystery

By opening the front fenestration and adding new mullions and glazing will allow the pedestrians on the outside to be intrigued about what is happening on the inside.

The upstairs kitchen has a glass window that allows patrons to view inside the pastry chef's kitchen and can watch the dessert preparations during a meal.

Induced strong pleasure response and a palpable sense of anticipation.



Bouley Test Kitchen • NYC



Bouley Test Kitchen • NYC



America's Test Kitchen



Architectural Justice Cafe • Cleveland, Ohio



Haven's Kitchen • NYC



Haven's Kitchen • NYC

EET DUURZAAM
Educational Kitchen Class Schedule
Monday - Saturday • 12pm-8pm



APRIL

CATCH OF THE DAY
Thursday, April 19 - 6:30pm

SIZZLING STEAKS
Friday, April 27th - 6:30pm

NON-PROFIT ETHNIC CLASS BY
LOCAL ABUNDANCE KITCHEN
Saturday, April 28th - 2:30pm

MAY

SURF & TURF
Thursday, May 3rd - 6:30pm

HOMEMADE PASTA WORKSHOP
Friday, May 11th - 4:30pm

THE LATIN KITCHEN
Thursday, May 17th - 6:30pm

MEMORIAL DAY COOKOUT
Friday, May 25th - 6:30pm

JUNE

MUSHROOMS: COOKING &
HEALTH BENEFITS
Friday, June 1st - 4:30pm

FERMENTED FOOD
Tuesday, June 5th - 1:30pm

CHOCOLATE DESSERTS
Tuesday, June 12th - 1:30pm

HOW TO CREATE HEALTHY
DEHYDRATED POWDERS
Wednesday, June 20th - 1:30pm

COOKING WITH VEGETABLES AND
PUREES
Friday, June 22nd - 4:30pm

HEALTHY BREAD-MAKING
TECHNIQUES
Wednesday, June 27th - 1:30pm

JULY

IBERICO HAM
Tuesday, July 3rd - 1:30pm

KNIFE SKILLS I
Friday, July 6th - 6:30pm

COOKING WITH MEGAFOOD
Saturday, July 14th - 2:30pm

HEALTHY FOOD WITH ANTI
INFLAMMATION PROPERTIES
Wednesday, July 18th - 3:30pm

SEAFOOD 101
Friday, July 20th - 6:30pm

SUMMER FAVORITES
Monday, July 23rd - 1:00pm

FRESH PASTA WORKSHOP
Tuesday, July 24th - 4:00pm

AUGUST

THE SPICE COMPANION
Thursday, August 2nd - 1:30pm

MIXOLOGY BASICS
Friday, August 3rd - 6:30pm

COUPLES COOKING: TOUR OF
TUSCANY
Saturday, August 4th - 2:30pm

KNIFE SKILLS II
Wednesday, August 8th - 6:30pm

GREENMARKET COOKING
Saturday, August 11th - 1:30pm

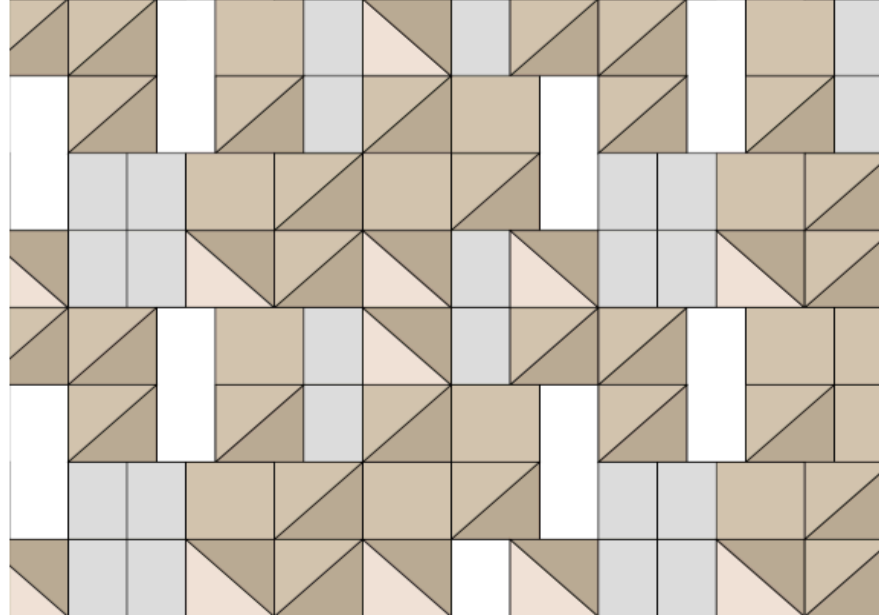
GRILLING TECHNIQUES
Tuesday, August 21st - 6:30pm

SUMMER SEAFOOD & ROSE
Saturday, August 25th - 4:30pm

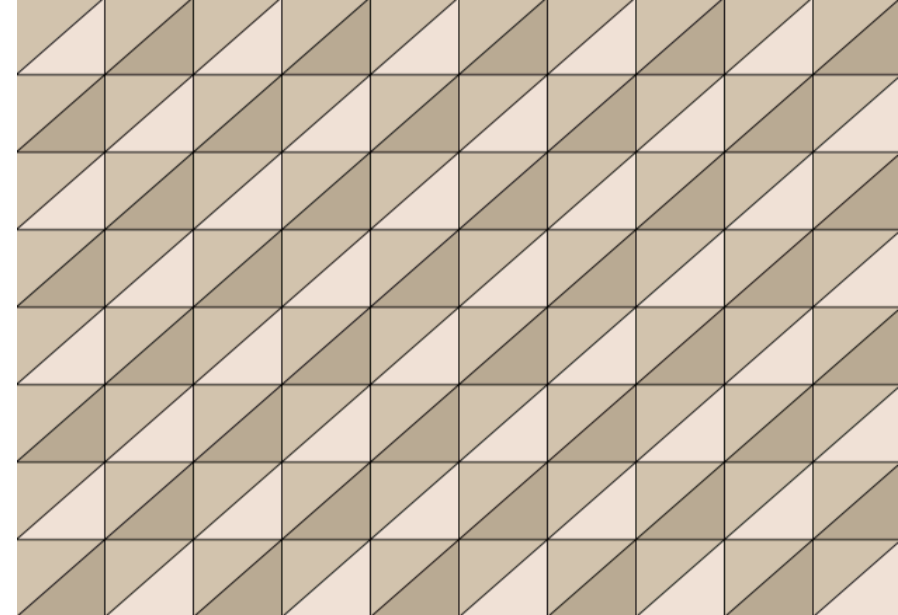
Our private educational space and dining room can accommodate up to 20 guests for a small party or cooking class. Inquire online at eetduurzaamtribeca.com



Diamond • Entry rug



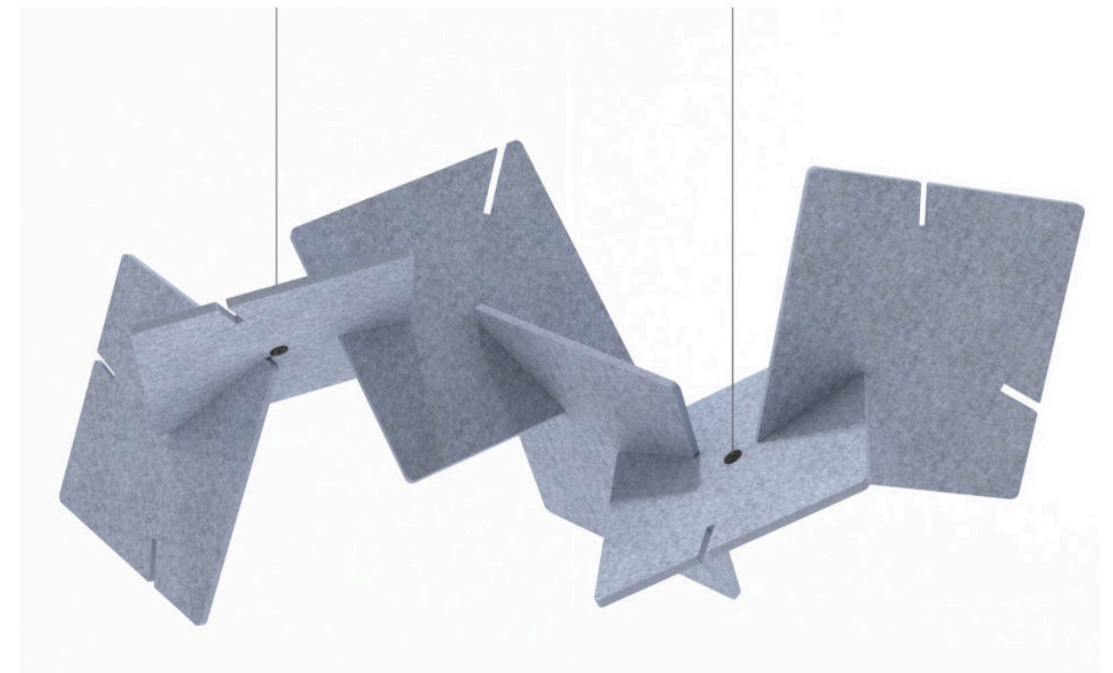
Rectangle • Cellar lounge seating 1 rug



Triangle • Cellar lounge seating 2 rug

Acoustics: Felt & Xorel

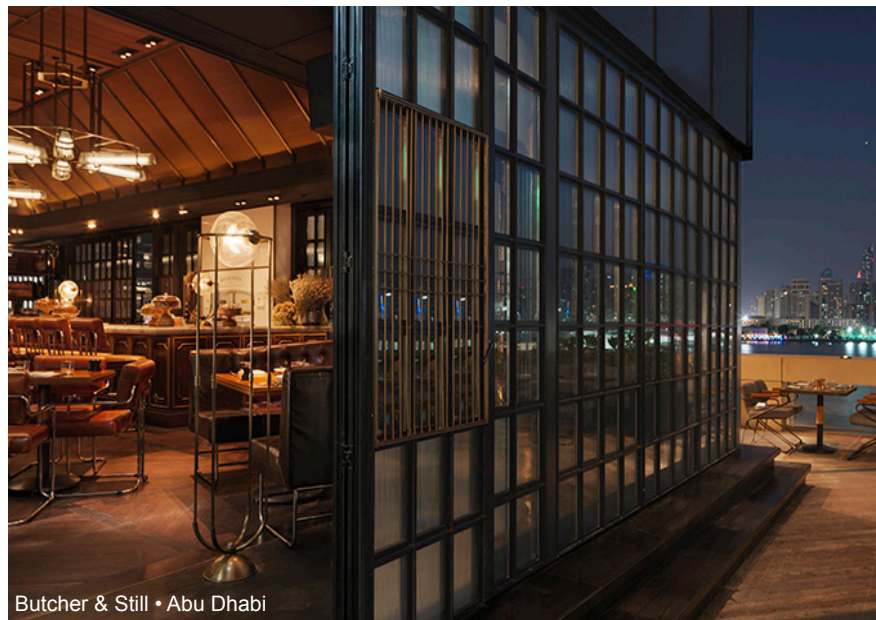
Among the lounge seating areas and the waiting space, custom felt rugs have been placed to bring in warmth and softness, but also to aid in absorbing sound within the spaces. In the general dining area, Ecooustic felt clouds have been placed on the ceiling over the middle section of tables, and behind the booths, are Xorel acoustical panels.



Ecooustic Felt Cloud • Milk with stainless steel cords



Lot Six • Halifax, Canada



Butcher & Still • Abu Dhabi



Hinoki & the Bird • Los Angeles, California

Lighting: Artificial & Daylighting

As the restaurant's only source of natural daylight is the front wall of windows on the ground floor, the design will consist of multiple reflective surfaces, clear glazing when applicable to not disrupt any daylight from entering the space, and the current window spots will be demolished and floor to ceiling fixed windows will be installed in their place. The entry doors will also be clear glass.

Any artificial lighting installed will have LED bulbs. The lighting fixtures will be simple and minimalistic, to not take away the attention from the food and to blend in with the design.

Within the cellar lounge areas, there will also be various floor lamp sources as to cozy up and bring together the space while providing a warmer, additional source of light.

Lighting:

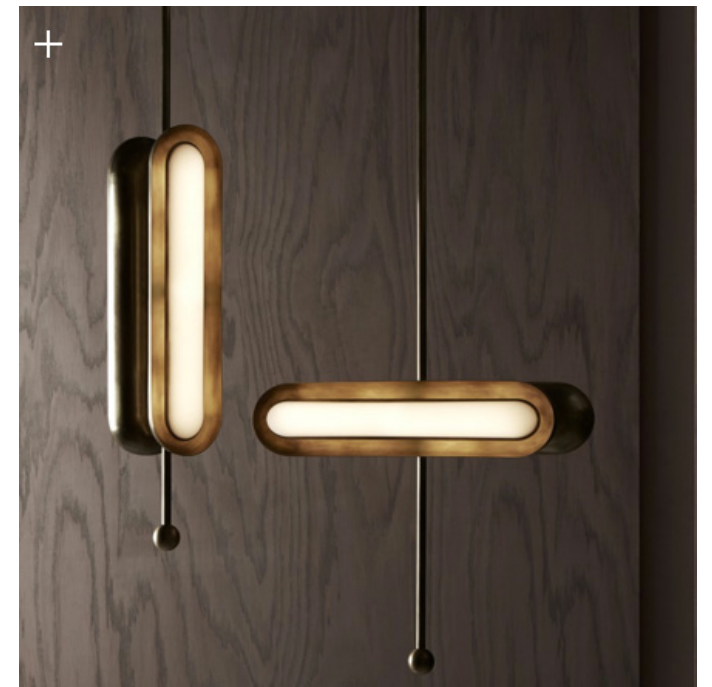
Artificial Selections



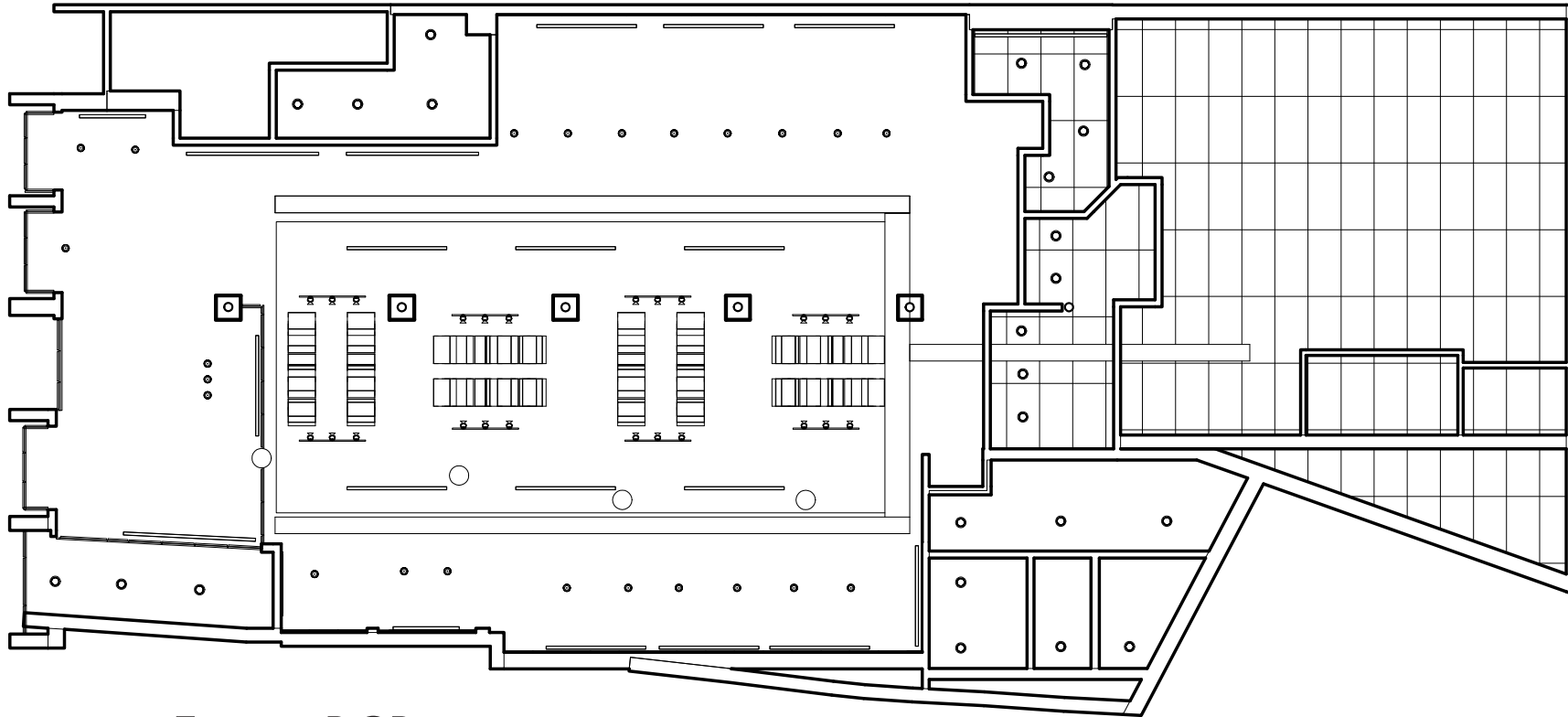
S30 Track Luminaire
KETRA



L3I Indirect Linear Pendant
KETRA

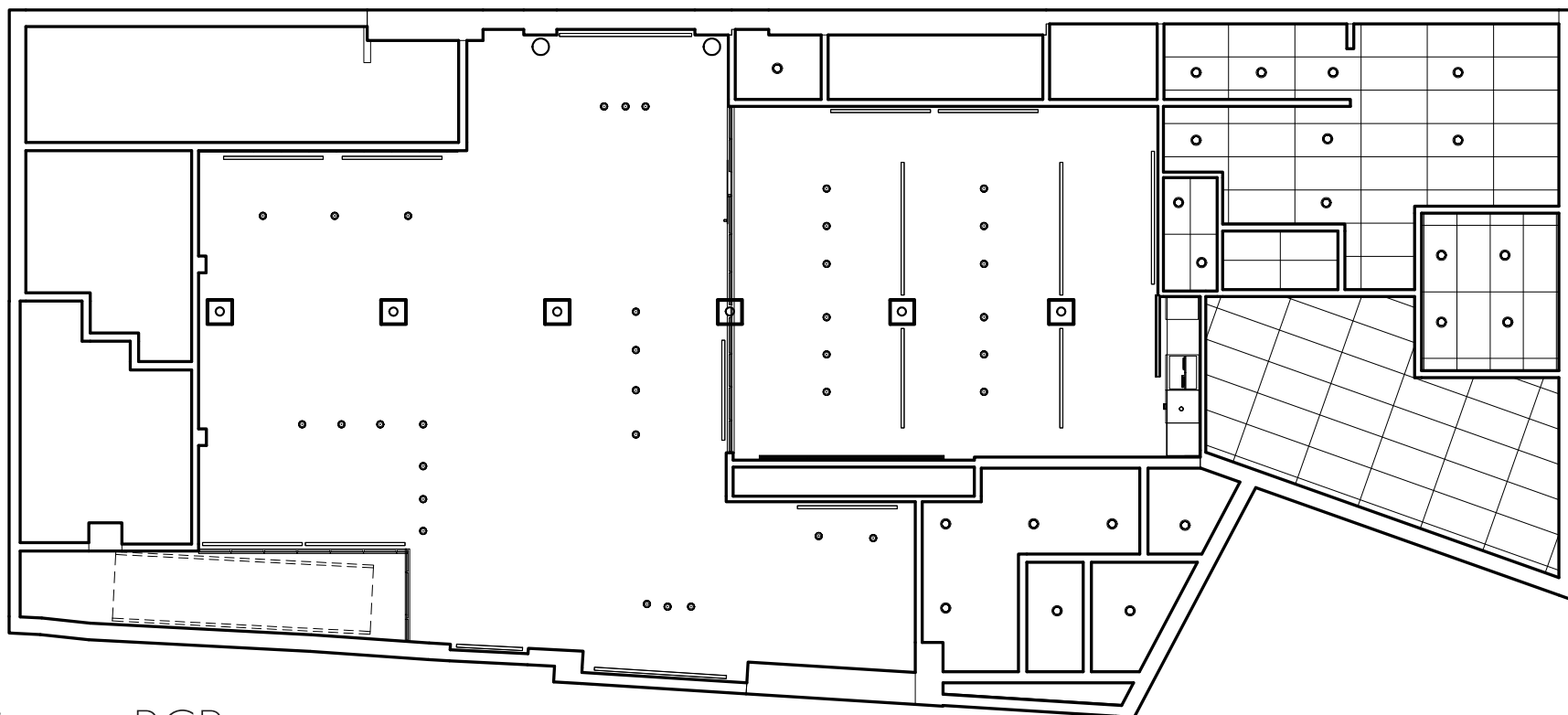


Circuit 2 Pendant
APPARATUS



GROUND FLOOR RCP

Scale: $\frac{3}{32}'' = 1'$



CELLAR RCP

Scale: $\frac{3}{32}'' = 1'$



Artwork

Lauren Marttila
Dean Riggott
Brittney Turner
Scott Stebner





Dinnerware: Montes Doggett



All ceramics, cook ware, serving pieces and dinnerware to be made by Montes Doggett located in Greensboro, North Carolina. The ceramics use the highest quality clay, there is a process of no-lead firing, and fair trade practices within the company. Each handcrafted piece is chosen for its versatility, simplicity and functionality.



