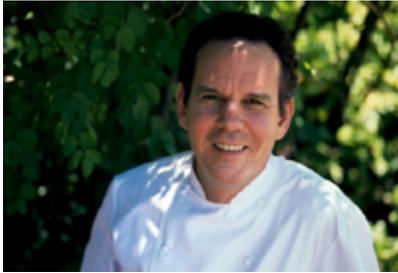




GILBEAUX ASSOCIATES



Thomas Keller is internationally renowned for his innovation and dedication in his culinary pursuits. He wanted to his new restaurant on restaurant row in the Time Warner Building in New York City but he had a problem. He needed to adapt the premium space for use as a café but in order for it to work he needed to condition the food preparation space, needed power for food appliances lighting and needed fresh water and drainage to connect to the existing Time Warner building services. Gilbeaux Associates was called in to create a basis of design for the HVAC, lighting, power and plumbing for the dining areas and the kitchen and other back of house areas. We worked with Chef Keller on multiple design variations until he had perfected the space that he envisioned.



We worked with John Gagnier, property manager for Related Companies which manages the Time Warner Center to coordinate building engineering requirements with available services and determine where to connect.

When the kitchen equipment design, existing building services and architectural plans were ready we created the mechanical, electrical and plumbing (MEP) and fire protection plans. Construction went smoothly and the facility opened as scheduled.



The French word "bouchon" describes a particular style of cafe that has existed in the province of Lyon for centuries. Bouchon lives up to this designation, offering authentic French bistro fare of a quality not to be found elsewhere in the United States.



The exquisite décor is the perfect setting for Bouchon's culinary delights. Bouchon delights both the palate and the eye, creating a singular local dining experience of global proportions.

John Gagnier of Related Companies concludes with this comment: I hired Jeff and his firm for a complex project in New York City under highly demanding conditions. His firm delivered and his performance was excellent.

