

Smashing pumpkins at the zoo ■ Raw facts about oysters

Rhode Island

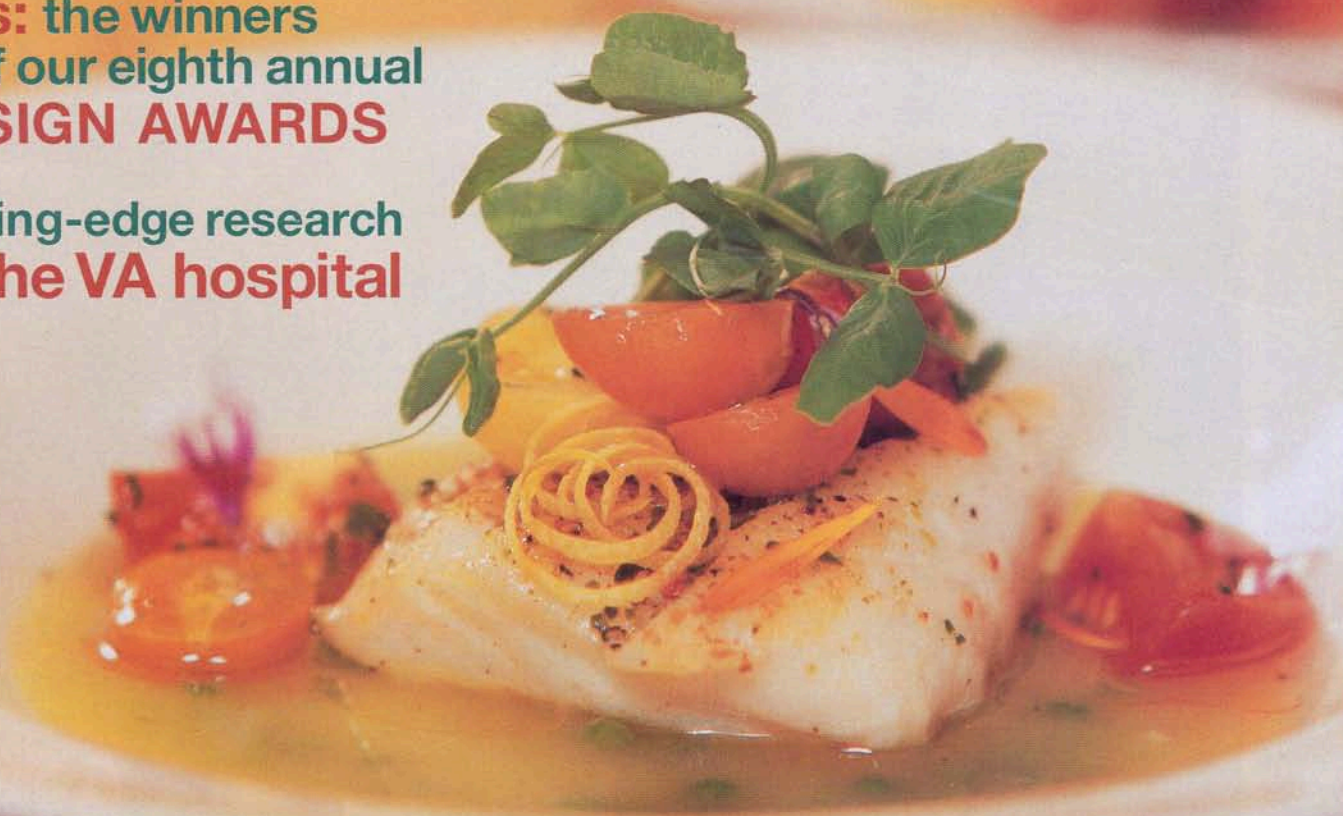
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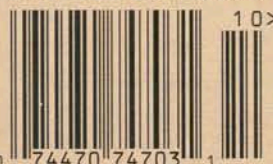
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Fresh Start

This was a popular project with the judges. Two Rhode Island architects recruited to work their magic in Beantown. Mission? A restaurant and lounge that would draw a younger, sophisticated crowd. Never mind that everything the owners wanted to include, from matchbooks to kitchen equipment, had been previously purchased by another individual for another venture. The architects were to develop the project through architecture with a distinctive design that would provide the new restaurant an identity. A tall order, but one met, within budget and on time. Compliments rained down — for the creative way the duo handled a deep space, the physical complexity of the materials and the “surprises,” a slatted maple ceiling and styrene tube filled glass walls being but two.

33 RESTAURANT AND LOUNGE, BOSTON

Architect: 3SIXO, Providence, principals, Kyna Leski and Christopher Bardt

Project Team: Jack Ryan, Curtis Boivin, Bonho Koo, Marcel Madsen, Brandon Andow

Contractor: CAFCO Construction Management, Boston

Structural Engineer: Yoder and Tidwell, Ltd., Providence

Photographer: John Horner

