



Floral and Fauna

SPECIAL FEATURE » *by Karen Tina Harrison, photography by Evan Sung*

Every year in its fifth month, New York is seized by spring fever. Central Park blooms, sidewalk cafés sprout and chefs devise delicious dishes that showcase May’s bounty from land and sea.

New York is a city of seasons: sports season, fashion-show season, foliage season, Broadway season. New York chefs live by the seasons, too. And their preferred season is spring, when their menus blossom with the result of nature’s exuberant reawakening.

The hot culinary 'hood TriBeCa is also home to [Brushstroke](#) (30 Hudson St., 212.791.3771), co-founded by French super-chef David Bouley and the Tsuji Culinary Institute of Osaka. Brushstroke’s executive chef, Isao Yamada, philosophizes that “seasonality is the essence of kaiseki,” the multicourse tasting menus he creates in Brushstroke’s sleek, wood-and-steel open kitchen. “Especially in spring, every day brings new ingredients and new dishes,” says Chef Yamada. His menu may offer spring vegetable pressed sushi, with or without fish, or tonyu (soy) and asparagus foam soup with crispy rice-coated and fried baby artichoke. This silken, earthy soup “has no cream, to keep it light and to preserve the intense flavor of the asparagus,” he notes. “The aim of kaiseki is to honor the ingredients and convey their essence. And there’s no better time than spring.”