9-7-2014

Carol Rusche Bentel, FAIA, FAAR '94, LEED AP / Liberal Arts, 1979

Sam Fox School of Design and Visual Arts

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THE MODERN at MoMA
PROJECT ARCHITECT (with Partners Dr. Paul Bentel FAIA + Peter Bentel AIA)
2004

THE MODERN is a 330-seat ground floor restaurant with views to the MoMA sculpture garden. It includes the “Bar” room, named after MoMA’s first director, and a private dining room. The new facility is located within the original museum building by Edward Durell Stone and Philip Goodwin, the adjacent museum annex by Philip Johnson and in a portion of the new museum facility designed by Yoshio Taniguchi. At the intersection of these various buildings, the restaurant was conceived as a layered environment defined by ceilings and floors, rather than walls, which stiches itself into the fabric of the new museum. It involved the insertion of sinuous lighted glass walls that both bind the spaces straddling different building areas and separate the components of bar, casual dining and fine dining with gauzy veils of light. The restaurant includes a custom wine rack, bar and custom seating executed in rich materials.

AWARDS
James Beard Award 2006 Best Restaurant Design

PUBLICATIONS

Project architect
Carol Rusche Bentel, FAIA, FAAR ’94, LEED AP
Liberal Arts | 1979

Alumnae Biography

Carol received Distinguished Alumna Award in 1999; bio includes: M. ARCH. NCSU ‘81 (AIA School Medal), MIT Doctoral Candidate HTC Program 1986; Fulbright Fellow 1985; Fellow of American Academy in Rome 1994; worked for Sarah Harkness at The Architects Collaborative, Massachusetts 1981-3; and Isozaki Associates, Japan, 1985. 2008 National Chair AIA Committee on Design. She is a Professor at Webb Institute and CUNY; previously taught at Harvard, MIT, Georgia Tech, AA London. She is a practicing architect/partner at Bentel & Bentel Architects (since 1986) with design emphasis on authentic materials/modern solutions. She is an author of 1930’s modern Italian architecture.

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