



DUMPLINGS AND SWISS CHARD, CURATED BY NOMA-ALUM MADRS REFSLUND

— DINING —

ONCE YOU'VE GREETED THE BUDDHA AT THE FRONT DOOR, YOU'LL FIND PLENTY OF DESIGN DETAILS TO  
SUCK YOU INTO A STATE OF ZEN

## When Your Soul, Not Your Yacht, Needs Cleaning

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BY | ZACHARY WEISS

This summer marks the opening of Shou Sugi Ban House in Water Mill. “Inspired by the principles of wabi sabi,” and named after the centuries-old Japanese art of creating beautiful wooden objects through the application of fire, this 13-room wellness retreat offers reiki treatments, meditation classes, and a feelgood menu curated by Mads Refslund, co-founder of the legendary NoMA in Copenhagen.

Once you've greeted the buddha at the front door, you'll find plenty of design details to suck you into a state of Zen, thanks to the exacting eye of founders Amy Cherry-Abitbol and Kathleen Kapnick who, along with local architect Debbie Kropf, wanted to produce spaces that "nurture sustainable and holistic experiences." In this first-of-its-kind property out east, that means raw wooden ceilings, smooth concrete walls, and plush slate-grey seating throughout.

Guests can check in on a half- or full-day basis; overnight visitors are encouraged to participate in "fully immersive" programs lasting between four and seven days, starting at \$4650.

Shou Sugi Ban House; 337 Montauk Highway Water Mill, NY 11976.

Visit <http://www.shousugibanhouse.com>.