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THE WEEK

RESTAURANTS

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OPENING PUBLIC VIEW

Adam Farmerie and his partners at the design firm AvroKo were comfortable preparing everything in their new restaurant—from décor to fixtures to graphics—except the food. Fortunately for the diners at **Public**, Adam's brother, Brad, is a professional chef who until recently worked in London at the popular *Providores* under New Zealand co-chefs Peter Gordon and Anna Hansen (pictured, with Brad). When Adam considered opening a restaurant, he approached the Londoners with the idea of a transatlantic collaboration. More sister restaurant than *Providores* spinoff, the skylit Nolita spot shares what Gordon calls his magpie approach to food—a free-spirited fusion evident in dishes like lima-bean soup with hijiki and truffle oil, seared kangaroo fillet on coriander falafel, and Gordon's signature grilled scallops with sweet chili sauce. (210 Elizabeth Street; 212-343-7011.)