

2011

MICHELIN GUIDE RECOMMENDED

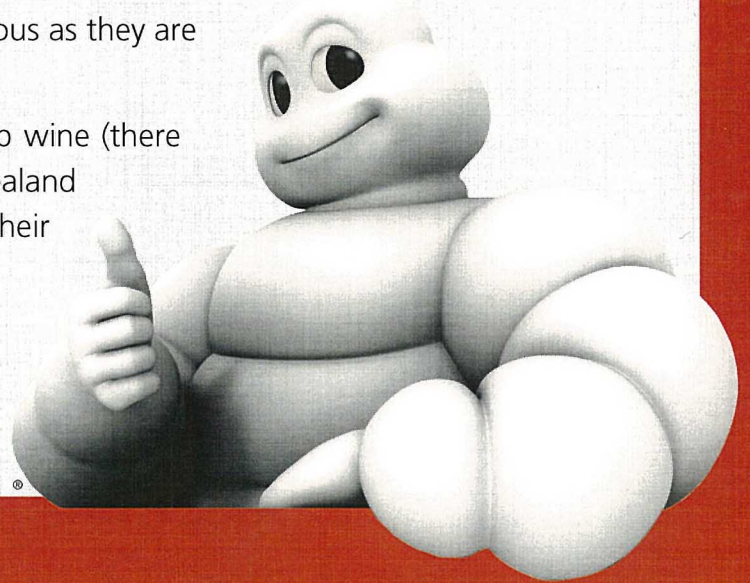
Public 

Fusion 

Public is the quintessential neighborhood restaurant and very definition of casual chic. It reflects Nolita to a tee—with garage door-style windows, tables set atop a loading dock, and that uniquely inviting yet urban NYC vibe. Warm and welcoming, this is a favorite of neighborhood denizens and tourists alike.

Perfectly matching its laid-back looks, the food is simple, unfussy, and fabulous. The menu finds inspiration in every corner of the world and stirs together a veritable melting pot of tastes. Whether he's blending Asian and Continental flavors, adding a dash of Middle Eastern za'tar, or highlighting hard-to-find ingredients, Chef Brad Farmerie earns high marks for his distinctive dishes. Entrées tease and tantalize the taste buds, as in scallops with sweet chili sauce and crème fraîche; or swordfish with eggplant-pine nut relish, and tarragon-citrus salad. Seafood is the spoiled kid here, as are more unusual products, like kangaroo, venison, and wild boar. Desserts can be as adventurous as they are delicious.

Duck into Public's Monday Room to sip wine (there are 60 from Australia and New Zealand available by the glass) while savoring their scrumptious small plates.



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