



New York City RESTAURANTS

The MICHELIN Guide

2010

Manhattan ▶ SoHo & Nolita

Public ❁

Fusion ✂

C2

210 Elizabeth St. (bet. Prince & Spring Sts.)

Subway: Spring St (Lafayette St.)

Phone: 212-343-7011

Web: www.public-nyc.com

Prices: \$\$\$

Lunch Sat – Sun
Dinner nightly



Michael Weber

Set along a tree-lined Nolita street studded with girly boutiques, Public has all the requisite trappings of downtown chic—nook-and-cranny seating, irreverent decor (public buildings are the inspiration for the industrial aesthetic), and a minor celebrity or two in the corner. It's enough to make you wonder if the food can hold up to this clever ambience.

It can, and does quite consistently—mostly due to Chef Brad Farmerie's lovely gifts with fusion food (some call it *Australasian*), but also due to a polished, professional staff intent on making sure you stay relaxed and informed. In between dishes like marinated white anchovies with saffron aioli; mahi mahi puddled in Asian gazpacho; rosy-pink lamb stacked between thin layers of crispy fried polenta dabbed with harissa-spiked aioli; and warm sticky toffee puddings with armagnac ice cream, be sure to check out the wine list, which boasts a sweet list of down under vintages from Australia and New Zealand.

Should you make your way next door, you'll find the Monday Room—a cool little wine bar (though there is no actual bar, just sexy leather banquettes) featuring a delightfully quirky selection of wines and a revolving canapé menu.