

# GOTHAM

Food & Drink News

## Public's Summer-Fresh Fare; 21 Days of Rosé at Amali

JUNE 10, 2014

Our weekly **food and drink news** serves up intel on restaurant openings, chef buzz, culinary events, must-try dishes, and more.



Veggie crudité at Public.

### **Public Introduces a Produce-Driven Menu**

**Public's** chef Brad Farmerie dishes out a special multi-course vegetarian menu this month just as the bounty of summer's produce starts rolling in. From crudité with black baba ghanoush to a pulled-mushroom ravioli, many of the new menu items are vegan and gluten-free. The 10-year-old Nolita eatery has always emphasized local ingredients, but the new menu is Farmerie's chance to showcase a more diverse range of produce. *210 Elizabeth St., 212-343-7011*