

## Where to Wine & Dine: The Best American Restaurants for Australian and New Zealand Wines

by Chuck Hayward



### **PUBLIC**

If you could award a “Best Australian/New Zealand Wine List” to an American restaurant today, Public would be the hands down winner following on from a few years where it was probably the only list in the country to wave the flag for Down Under wines. Located in New York City’s Nolita district, this smartly designed dinner establishment has made a quite a splash since it was founded and it remains a hot culinary destination having been awarded a Michelin star .

Public was the first place opened up by the AvroKO Group which owns a few other establishments as well as adding Napa Valley hot-spot The Thomas to their portfolio. (They also design restaurants of which RN74 is their most notable.) Chef Brad Farmerie has been at Public since it was founded back in 2003. Born and raised in Pittsburgh, Brad worked in London at Providores under acclaimed kiwi chef Peter Gordon. Brad’s take on food is to bring unique ingredients sourced from New Zealand and Australia to the table in a modern manner. There’s Tasmanian sea trout or kangaroo filets to create a unique dining experience.

Although Public has always been staffed with top class sommeliers who help craft the wine list, Brad has taken a particular interest in the wine program. He often spends late evenings after service scouring wines that have been put up for auction at Langtons, Australia’s premier wine auction company. This requires some true dedication as he tries to get his winning wines through a maze of shipping and customs regulations. Over the years, the proportion of Aussie and Kiwi wines has steadily increased to where almost 80% of the wines are from Down Under including some choice older vintages that come from Brad’s efforts. Bravo to Public for making the effort to promote these wines.

**Public, 210 Elizabeth St, New York [www.public-nyc.com](http://www.public-nyc.com)**