



New York City

The MICHELIN Guide
2015
RESTAURANTS

10th
edition

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



Smartly designed to embrace its past life as a loading dock, Public is located up a set of metal stairs and behind a garage door. Inside, the space is as multi-faceted and dexterous as the menu. Beyond the entrance displaying vintage *Life* magazines, find a softer dining room with billowing fabrics. Waiting crowds may sip on cocktails at The Daily, where the list changes daily—naturally!

Menus are presented on clipboards and resemble order tickets, lending a certain old-timey appeal. Regulars can have chef-selected artisanal wine delivered monthly to their personal bronzed mailboxes by the entrance.

Public's menu finds a sweet balance between the ambitious and approachable; this is also what keeps the first-come-first-served Sunday Supper popular (go early). Chef Brad Farmerie does not shy away from eye-popping flavors and fusion experiments that marry global ingredients into, say, hibiscus-braised fennel with sea trout. Ingenious, almost meaty carrot Bolognese, cashew nut pesto, and fresh Thai basil add layers of dimension to cloud-like ricotta *cavatelli*. Lamb osso buco braised in achiote apple cider topped with orange gremolata over a bed of crispy chestnut polenta is hauntingly good.

Manhattan ▲ SoHo & Nolita