

NEW YORK POST

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HOT DISH

■ **Brasserie 44** (44 W. 44th St.) is now serving a three-course, \$44 prix-fixe menu Mon.-Fri., from 5:30-7:30 p.m., with starters like fried artichokes, mains like herb-roasted Giannone chicken and sticky toffee pudding for dessert. ■ **Mercadito Cantina** (172 Avenue B) is now serving weekend brunch (11:30 a.m.-4 p.m.). ■ At **Bloomingdale Road** (2398 Broadway), chef Ed Witt is serving a six-course, Greenmarket-inspired "Chef's Table" menu for \$55 a person (\$40 extra for wine pairings). The menu, served Tuesday through Saturday at 7 p.m. and 9:30 p.m., will change weekly.

Healthy candy land **Vegetarian spot is sweet treat; West Village joint heats up**

Dirt Candy

430 E. Ninth St.; 212-228-7732

Die-hard vegetarians may know Amanda Cohen from her days at healthy hot spots Teany and Pure Food and Wine. Now, the meat-free foodie has opened her own place: a tiny, 18-seat, certified Green restaurant that's made of recycled materials from Kirei wood walls to linoleum tables. As for the name "Dirt Candy," Cohen explains that the restaurant is an ode to what she considers dirt's delicious candy: vegetables.

Must-have meal: Kimchi doughnuts with watermelon radish salad and green chut-



COURTESY: AMANDA COHEN

ney dipping sauce (\$12); carrot risotto with carrot dumplings and Parmesan curls (\$16); and a popcorn pudding with hazelnut caramel corn (\$10), from pastry chef Debbie Lee (of P*ONG)

Soundtrack: An eclectic and melodic mix of artists like Astrud Gilberto, Marvin Gaye, and Nancy Sinatra and Lee Hazelwood

Hours: Tues.-Sat., 5:30-11 p.m.

Braeburn

117 Perry St.; 212-255-0696

The West Village has never had a shortage of celebrated restaurants (or celebrities), and the opening of Braeburn adds a new contender to top of the list. Owned by the Harrison's former top toque Brian Bistrong, the restaurant offers seasonal American fare in an organically elegant setting, complete with light, walnut wood floors, alder-wood branches and rich chocolate brown banquettes with mesquite-tiled tables.

Must-have meal: Warm, smoked local trout with potato salad and apple horseradish sauce (\$10); rack of pork, glazed

with honey and thyme (right, \$30); and apple cider doughnut holes with local cider syrup (\$8)

Soundtrack: Classic and contemporary rock like Bob Dylan and Ben Harper



Hours: Mon.-Thurs., 5:30-11 p.m.; Fri. & Sat., 5:30-11:30 p.m.; and Sun., 5-10 p.m.

— Andrea Strong



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