

WINE NEWS

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vignettes



Apple Cider Doughnut Holes with a shot of cider embody the house philosophy and the *Braeburn* name.

Braeburn brings bucolic vibe to bohemian Village

NEW YORK — *Braeburn*, a contemporary American bistro, has its heart, soul and philosophy all in the right place. Opened October 17 (at the height of apple harvest) in eclectic Greenwich Village, *Braeburn* offers refined yet approachable comfort food at prices the clientele can quite literally live with.

Run by chef Brian Bistrong and partner John-Paul O'Neil, and designed by Diane Paparo Associates, *Braeburn* exudes a modern sensibility softened by earthy, natural themes — both on its menu and in the dining room. A hand-painted mural of Bistrong's pastoral family farm and apple orchard in East Haddam, Connecticut, anchors the space; walnut, mustard and dark chocolate interior hues harmonize with stands of alder branches that define the entrance.

"It is very important that *Braeburn* is a haven for our guests; that it is an escape from daily urban life," said Bistrong, formerly of *Lespinasse*, *Bouley* and *The Harrison*. "We want to offer a menu that excites diners looking for accessible fare and intrigues those with more adventurous palates." Making the most

of regional seasonal ingredients contrasted by global accents, Bistrong creates appetizers such as Comed Beef of Short Rib appetizer served with celery root and grain mustard, and mains like Pan-Roasted Pennsylvania Chicken in a light chanterelle stew and Seared Shrimp-Crusted Codfish with sautéed bok choy in an aromatic onion-bonito broth.

Wine and dessert selections similarly scintillate. Pastry consultant Katherine Beto (*ex-uxl-50* and *Per Se*) proffers a signature confection that deftly embodies the house philosophy: Apple Cider Doughnut Holes with a brisk shot of cider. Doubling as beverage director at the 70-seat restaurant, Beto has assembled a notably diverse, 120-bottle wine list with labels from Hungary, Lebanon and Cyprus, as well as from more expected places like France, Italy and California. Ninety percent of the bottles are priced below \$100. Another bonus: wines by-the-glass (17 choices) are presented in small yet generously portioned carafes. — **JLK**

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