

New this week



Jeremy Lebewohl oversees the new 2nd Avenue Deli.

2nd Avenue Deli Just when we thought the end was nigh for the New York deli, the second incarnation of the Lebewohl family's kosher institution has opened. It's smaller than the original, and features a full liquor license and an expanded line of smoked fish "appetizing" in addition to the celebrated corned beef and pastrami. Freebie alert: Meals start with a gratis basket of gribenes (fried chicken skin) and end with a shot of Bosco chocolate soda. 162 E 33rd St between Lexington and Third Aves (212-689-9000)

daBhang Café Owner Soonbin Kim cranks out quality java, organic frozen yogurt and fluffy waffles at this Korean coffeehouse. Choose from a host of toppings, such as fresh berries or white chocolate. 45 W 8th St between Fifth and Sixth Aves (212-475-1711)

Dovetail This Euro-inflected eatery from chef John Fraser (Snack

Taverna, French Laundry) may be the latest in a series of culinary coups for the Upper West Side. Pair entrées like cod poached in *bagna cauda* with one of 25 sherries. 103 W 77th St at Columbus Ave (212-362-3800)

Drom Formerly the dance club Opaline, this space now houses a bar and lounge. Relax in the candlelit front room, or take in live music—sounds range from bossa nova to Romany—in the back area. Raki (an anise-flavored spirit) is on hand, along with tapas and meze. 85 Ave A between 5th and 6th Sts (212-777-1157)

Kuta Satay House & Wine Bar Chef Jutti Jitnopkun (Rain) turns out a modern Southeast Asian menu—such as lemongrass-curry chicken with garlic fries—alongside the namesake skewers at this Lower East Side newcomer. 65 Rivington St between Allen and Eldridge Sts (212-777-5882)

Sakaya Rick Smith, once a publisher of *Food & Wine* magazine, and his wife, Hiroko Furukawa, are behind this sake-only liquor store. The stock also includes rare items such as *awamori*, a distilled rice spirit from Okinawa. 324 E 9th St between First and Second Aves (212-505-7253)

The Pie Shop Owner Gareth Hughes has opened a second location of Down Under Bakery (D.U.B.). A full lineup of savory meat pies share billing with a selection of Aussie and New Zealander sweets like lamingtons (sponge cake with chocolate icing and coconut) and sticky date pudding. 211 Prospect Park West at 16th St, Windsor Terrace, Brooklyn (718-788-2448)

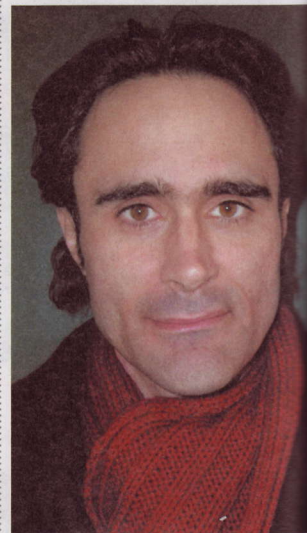
Urban Rustic Dan Cipriani, Luis Illades and Aaron Woolf, the filmmaker behind the documentary *King Corn*, introduce a 2,600-square-foot grocery store and café emphasizing local and sustainable goods to Williamsburg. 236 North 12th St between Driggs and Union Aves, Williamsburg, Brooklyn (718-388-9444)

Zen Burger Restaurateur James Tu (Zen Palate) takes aim at the Mickey Ds of the world with this vegetarian fast-food joint (the first of "1,500 locations" planned for the next decade). Expect junk-food fare like faux burgers and fries for less than \$5 a pop. 465 Lexington Ave between 45th and 46th Sts (212-661-6080)

Compiled by Jaime Buerger, Kiri Tannenbaum, Laura Neilson and Jordana Rothman

3 questions for...

Robert LaValva
Public-market buff, locavore



The cofounder of New Amsterdam Public, a nonprofit organization devoted to putting a public market on the former Fulton Fish Market space, discusses his mission in time for the inaugural Wintermarket on Sunday, Dec. 16 (see "Eat outings," page 56).

1 We thought the old Fulton Fish Market was going condo. What exactly are you pitching?

I envision a really bustling public market, with open stalls, where you feel overwhelmed by the sights and sounds. Like Borough Market in London. Everything would be sourced within 500 miles, and sourced sustainably. It would be called New Amsterdam Market, the city's original name.

2 Why the South Street Seaport? Isn't it out-of-the-way?

The first official ferry between the Seaport and Brooklyn started in 1642 and brought produce from Brooklyn farms. In 1822, the name *Fulton Market* was coined. It would be great to revive something that was part of the soul of this city.

3 If the market does take hold, would it take forever to come to fruition, like the High Line?

The Seaport is undergoing a planning process, with a major developer who operates the Pier 2 mall. The city has been waiting to see what they are proposing. New Yorkers can write to the mayor. Only time will tell.
—Alex Van Buren

Critics' pick

Miracle cure Kimchi, like *natto* or headcheese, is one of those foods that provokes a love-it-or-hate-it reaction. Pungent and spicy, it isn't for the faint of palate. But the traditional Korean dish, which is typically made of pickled, fermented vegetables and eaten as an accompaniment to main courses, offers sinus-clearing rewards to the adventurous and health-conscious alike. We think a fine example is the **kimchi made by Hawthorne Valley Farm**, biodynamic growers in Columbia County. Made from all-organic cabbage, carrots and radishes, and seasoned liberally with hot peppers, garlic, ginger and Celtic sea salt, it has an impressively complex flavor profile that balances the natural sweetness of the vegetables with the fiery kick of the peppers and ginger. According to Seth Travins, who makes the kimchi and the farm's sauerkraut, the recipe has evolved a bit since he "kind of made it up" a couple of years ago: At the advice of someone who had lived in Korea, Travins added more hot peppers and garlic and eased up on the ginger, making the kimchi "quite a bit hotter." He explains that it's the process of lactofermentation that endows it with health benefits: During the month or so that the vegetables ferment in tightly packed barrels, they produce lactic acid, which promotes good intestinal health. Despite the food's odorous reputation, Travins reports that it's "definitely gaining" in popularity, enough so for him to have churned out some 7,500 jars of the stuff. \$6 per jar at the *Union Square Greenmarket* on Wednesdays and Saturdays; also available at *Whole Foods*—Rebecca Flint Marx

