

## The New York Times

### FOOD STUFF

Florence Fabricant

#### There's Something New Inside

Sandwiches, especially highly designed Asian ones, are the latest plaything for some chefs. In these creations, pork, shrimp, fish and flank steak are seasoned to a fare-thee-well and piled, with inventive condiments, into baguettes and buns.

When Angelo Sosa opens Xie Xie (pronounced shay shay) next month at 645A Ninth Avenue (45th Street) he will serve (clockwise from top right) Asian lobster rolls with fried shallots; braised pork belly in bao buns; grilled flank steak on sesame rolls; and Vietnamese fish with turmeric and onions on baguettes, among other combinations (\$8 to \$12). A second Xie Xie will open in March at 32 St. Marks Place (Second Avenue).

Also in February, Ratha Chaupoly, who owns Kampuchea Restaurant, will open the Num Pang Sandwich Shop at 21 East 12th Street (University Place). The place is named for Cambodia's version of the banh mi of Vietnam. The sandwiches (\$8 to \$10), which are also on Kampuchea's menu, feature semolina



baguettes filled with tiger shrimp, catfish or steak.

A more elaborate take on banh mi, using ingredients like five-spice pulled pork, is in the hands of Thao Nguyen at Baoquette, her sandwich and spring roll spot at 81 Lexington Avenue (26th Street). Sandwiches are \$5 to \$6.

Then there is Sara Jenkins dishing up succulent roast pork on country bread at Porchetta (\$9), 110 East Seventh Street (First Avenue). And in Chicago, Rick Bayless, an owner of Frontera Grill and Topolobampo, plans to open Xoco, serving Mexican tortas, in the spring.



PHOTOGRAPHS BY FRED D. CONRAD FOR THE NEW YORK TIMES

### OFF THE MENU

#### OPENING THIS WEEK

**ONDA** Raymond Mohan, below, who was the chef and owner of Plantain in Midtown, is taking his South American style to the South Street Seaport, where he will serve ceviche, chicken curry empanadas, Lima-style chicken and yucca fries. It opens Jan. 15: 229 Front Street (Peck Slip), (212) 513-0770.

**GET FRESH TABLE AND MARKET** Table service for breakfast, lunch and brunch has started at this spot, which opened a year ago for takeout with prepped ready-to-cook ingredients. Dinner starts on Jan. 16, but there is no wine list: 370 Fifth Avenue, Park Slope, Brooklyn, (718) 360-8469.

**TRIGO** In this Mediterranean place, opening for breakfast and dinner on Jan. 16, dishes like chickpea-crusted mackerel, monkfish escabeche and guinea hen with chestnuts an-



FEDERICO PELICCIOTTI

chor a menu that also offers plates of cured meats and cheeses. Many of the chef Michael Garrett's dishes, including flatbreads with inventive toppings, are baked in a stone hearth, the centerpiece of the décor. Lunch will start on Jan. 20: 268 West Broadway (Avenue of the Americas), (212) 925-1600.

**UNION PRIME** Steak for the ladies? Carleton Varney's overblown roses and fluted, beribboned boudoir lampshades over the bar give this new steakhouse, which opens Jan. 15, the very opposite of the typical boardroom look: 9 East 16th Street, (212) 675-4700.

#### OPEN NOW

**MARCO POLO CAFE** The name says it all, for this mix of Asian and Italian fare. And go ahead, chuckle at the very notion of moo goo gai panni (chicken, shitake mushrooms, fontina and onions). It is owned

by Stefano Magaddino, from Buffalo, and his wife, Huihui Magaddino, from China: 102 St. Marks Place (First Avenue), (212) 228-8456.

#### LOOKING AHEAD

**ADIA DULCE** Pan-Latin cooking by Ulrich A. Sterling will take its cue from the name, which means fresh water. Melon and cucumber flavored water will be used in cocktails and cooking. Daniela and Chris LaMotta plan a February opening: 802 Ninth Avenue (53rd Street), (212) 262-1299.

#### CHEF ON THE MOVE

**SCOTT BRYAN**, who was the chef at Veritas, then moved to Virginia, has returned to New York to be the executive chef at Apiary, replacing **NEIL MANACLE**.

#### CLOSED

**DEVIN TAVERN** in TriBeCa.  
**PATOS** on Smith Street in Brooklyn.  
**SOLACE** on the Upper East Side.

### The Bake Sale Has Found A Larger Market

After selling some of her buttery products at farmers' markets in the Boston area, Taziri Or opened Tatte Fine Cookies and Cakes last spring in Brookline, Mass.

Now some of Ms. Or's signature items, notably what she calls a nut tart or nut box — a mosaic set into caramel in a cookie crust — are being sold at Dean & DeLuca stores. Small ones are \$9 each, and large sizes, like the pecan-studded one below, can be ordered (\$50). Biscotti as big as baguettes, below left, are \$9 each. The stores also sell packages of Tatte butter cookies, some nut-paved, below right, for \$10 to \$12: (212) 226-6800.

Orders can also be placed at the Brookline store, (617) 232-2200, or through orders@tattetcookies.com.



TONY CENKOGA FOR THE NEW YORK TIMES

### This Apple Treat Goes Right Along

Smashies, pouches of organic apple sauce, may be just right for backpackers, hikers, skiers and campers. The sauce has no added sweeteners, needs no refrigeration and is kosher.

But the primary audience is the younger set. For a lunchbox treat or a snack, Smashies also do the trick. Children can easily suck out the contents of the 3.2-ounce package, and they seem to enjoy doing it. It would be better if the cap remained attached once the container is open, but the portion seems about right for a single sitting — for either child or adult.

Smashies are about \$1.49 each or 10 for \$9.99 at many stores, including Garden of Eden, Union Market in Brooklyn, and Mrs. Greens in Scarsdale, N.Y.



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