# Dining

### The New york Eimes

### 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 led, 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 buo buns; grilled flank steak on sesa-me rolls; and Vietnamese fish with turmeric and onions on ba-guettes, 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, whorowns Kampuchea

Restaurant, will open the Num Pang Sandwich Shop at 21 East 12th Street (University Place). The place is named for Cambo-dia's version of the banh mi of Vietnam. The sandwiches (\$6 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 Baoguette, her sandwich and spring roll spot at 81 Lexington Avenue (26th Street). Sandwiches are \$5 to 85.

Then there is Sara Jenkins dishing up succulent roast pork on country bread at Porchetta (\$9), 10 East Seventh Street (Eirst Assense). And in Chicaso Birk Bayless an purer of

(First Avenue). And in Chicago, Rick Bayless, an owner of Frontera Grill and Topolobampo, plans to open Xoco, serving Mexican tortas, in the spring.



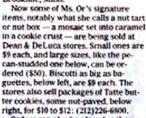
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### The Bake Sale Has Found A Larger Market

After selling some of her buttery products at farmers' markets in the Boston area, Tzurit 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 pe-can-studded one below, can be ordered (\$50). Biscotti as big as ba-guettes, below left, are \$9 each. The stores also sell packages of Tatte but-

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





TONY CENOCOLA/THE NEW YORK TIMES

## OFF THE MENU

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.

CET FRESH TABLE AND MARKET Table service for breakfast, lunch and brunch has started at this spot, which opened a year ago for takeout with

OPENING THIS WEEK

prepped ready-to-cook ingredients. Dinner starts on Jan. 16, but here is no wine list: 370 Fifth Avenue, Park Nope, Brooklyn, 718)360-8469

raigo in this Mediteranean place, opening or breakfast and dinner on Jan. 16, dishes ike chickpea-crusted nackerel, monkfish escabeche and guinea nen with chestnuts an-



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 cen terpiece 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 POLD 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 panini (chicken, shiitake 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

AGUA 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 (S3rd Street), (212)262-1299.

### CHEF ON THE MOVE

SCOTT BRYAM, 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. PATORS on Smith Street in Brooklyn. . SOLACE on the Upper East Side.



### 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.