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Information to Build On

THE SOURCE FOR NEWS AND INFORMATION ON LOWER MANHATTAN

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LowerManhattan.info provides news and information about Lower Manhattan through a free newsletter and website, www.LowerManhattan.info. This effort is led by the City of New York in partnership with the Lower Manhattan Development Corporation, New York State, and the federal government.

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**THE CUISINES OF LOWER MANHATTAN****CALLING ALL TASTE BUDS**

Lower Manhattan is known as the nation's first capital, home to the first stock exchange, even the place where the city's subway system began. But did you also know that culinary delights like Eggs Benedict and Baked Alaska were invented downtown? That golden-brown latkes, steaming Shanghai soup dumplings, *mozzarella en carroza* that would put a Sicilian *nonna* to shame can all be found within a few blocks of one another in the streets south of Houston?

Lower Manhattan is, in fact, a culinary crossroads offering a greater diversity of dining options than any other similarly-sized area of Manhattan.

The plentiful shops and stands nestled along tiny streets between the Bowery and Bowling Green make Lower Manhattan a food shopper's fantasy as well. From that perfect half-sour pickle to distinctive-smelling Indonesian durian fruit to prized sliced white truffles worthy of their \$100 price tag, you can find it here. And the Fulton Fish Market still provides the best fresh seafood around, to say nothing of the produce, cheeses, and other specialty goods available at gourmet grocers throughout downtown and greenmarkets at Liberty Plaza and South Street Seaport.

This edition of LowerManhattan.info showcases the food of Lower Manhattan – its prized culinary jewels, little-known treasures, and neighborhood favorites – and the restaurateurs and retailers who bring it to you every day. But be forewarned. Reading on may make you hungry. 



Crêperie, on Ludlow Street, offers veggie- and meat-filled crêpes, along with crêpe suzette and other sweet concoctions.

RESTAURANTS REVITALIZE DOWNTOWN

From bistros to noodle houses to falafel stands, there are almost 1,300 food establishments south of Houston Street, bringing money and jobs to Lower Manhattan. According to the Alliance for Downtown New York, these purveyors employ an average of 12.5 people each – more than service providers and retailers combined – underscoring the food industry's crucial role in the area's ongoing recovery.

Beyond jobs, eateries contribute to the neighborhood's well-being. "It is so important to have restaurants [because] they create vibrancy," says Julie Menin, owner of Vine restaurant and executive director of Wall Street Rising, an organization that is working to help revitalize the area.

A number of special events showcase downtown restaurants. In September, A Taste of Wall Street celebrated the restaurants

of the Financial District, and the Tribeca Cook-Off pitted chefs from neighborhood restaurants against FDNY firehouse cooks.

The Alliance also hosts a pair of events each year: Dine Around Downtown, in May, lets area workers sample the wares of more than 40 restaurants during their lunch hour, and November's Downtown for Dinner features \$20.03 prix-fixe meals at some of Lower Manhattan's hottest spots.

In addition to bringing money downtown, such events raise awareness: "I've had people call to ask where Tribeca is," says Sharon Decker, who organizes the Cook-Off. "These events expose people to a new world." 



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THE BEST OF LOWER MANHATTAN

LOWER MANHATTAN IS HOME TO SOME OF THE BEST FOOD IN NEW YORK. HERE'S A SUBJECTIVE LIST OF OUR TASTERS' FAVORITES:



"Pickles are like shoes – you get to try them on," says Alan Kaufman, founder of the Pickle Guys on Essex Street. In other words, here you can taste before you buy.

BEST PICKLES

THE PICKLE GUYS, 49 ESSEX STREET,
212.656.9739

BEST SUSHI

BLUE RIBBON SUSHI, 119 SULLIVAN STREET,
212.343.0404

BEST STEAK

HARRY'S AT HANOVER SQUARE,
1 HANOVER SQUARE,
212.425.3412

BEST BURGER

DAKOTA ROADHOUSE, 43 PARK PLACE,
212.962.9800

BEST BREAD

SULLIVAN STREET BAKERY, 73 SULLIVAN STREET,
212.334.9435

BEST MARTINI

HAPPY ENDINGS, 302 BROOME STREET,
212.334.9676

BEST BRUNCH

KITCHENETTE, 80 WEST BROADWAY,
212.267.6740

BEST DIM SUM

DIM SUM GO GO, 5 EAST BROADWAY,
212.732.0797

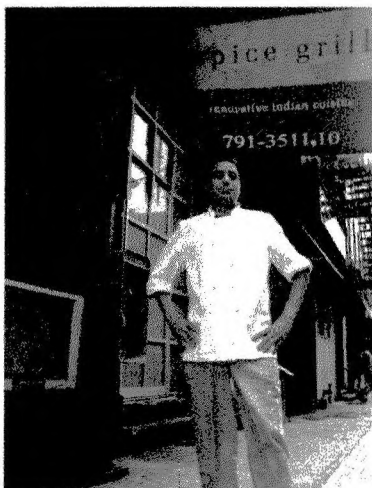
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LOWER MANHATTAN FOR LUNCH

Read on for suggestions that suit a variety of tastes, moods, and budgets.

Soup, salad, sandwiches, anyone? Bits, Bytes and Baguettes (22 Park Place, 212.374.1111) is a favorite among municipal workers, and for good reason. Soups, customized salads, hot entrées, and sandwiches made to order are served up fast and fresh. Also located at 45 Wall Street and 11 Dey Street.

Please, not soup and salad again! At Spice Grill (18 Murray Street, 212.791.3511) choose the Indian crepe (dosa, poodla, or pancham) and filling of your choice. Or opt for the \$9.99 buffet, which in addition to soup and salad offers an appetizer, a lamb dish, a chicken dish, three vegetables, and a dal. Or try Maggie's Cajun Grill (12 John Street, 212.577.2668), which features entrées like bourbon chicken and shrimp étouffée with tasty sides, all for under \$6.



Spice Grill Chef Delersi takes pride in his made-to-order crepes.

For multi-taskers... Check out West Bank Gourmet (21 West Street, 212.747.0577) where you can get lunch (sandwiches and gourmet salads), pick up a homemade dinner to go, and get your dry cleaning – all in a single stop.

Jury-duty jackpot! Check out Baxter Street south of Canal for a veritable smorgasbord. For Italian, try 60-year-old Forlini's (93 Baxter, 212.349.6779), known for baked clams, celebrity sightings, and the judges who lunch there. Baxter's Pub (79 Baxter, 212.374.9119) offers Shepherd's pie, fish and chips, and nothing on the menu over \$8.50. Vietnamese options include Thai Son (89 Baxter, 212.732.2822) and Pho Nha Trang (87 Baxter, 212.233.5948). Also Jaya (90 Baxter, 212.219.3331) for Malaysian, Pongsri Thai (106 Bayard Street, 212.349.3132) for Thai, and Marco Polo Noodle Shop (94 Baxter, 212.941.6679) for Chinese.

For waffles at noon, head to the Pearl Street Diner (212 Pearl, 212.344.6620) where you can order breakfast any time and other traditional diner fare.

Moveable feasts: Try West Indian favorites like roti and meat pies from Nio's Mobile Van (parked on Front Street between Wall Street and Maiden Lane on weekdays), wings and nuggets from Mobile Fried Chicken (sometimes parked near Bridge and Whitehall Streets, otherwise near Pine and William Streets), or Argentinean staples at Ruben's Empanadas (parked on William Street between Cedar and Liberty).

Food court: Hitting the spot where Pearl Street, Coenties Alley, and Coenties Slip converge is like winning the lunchtime lottery. You'll find teriyaki (77 Teriyaki Place, 77 Pearl, 212.269.5777), fish and chips (Terrace Fish & Chip, 77 Pearl, 212.809.4604), pizza and sandwiches (Landmark Gourmet Deli, 64 Pearl, 212.422.2929; Zigolini's Famiglia, 66 Pearl, 212.425.7171), Chinese (Pearlstone, 81 Pearl, 212.509.0312), Pakistani and Indian (Pearl Palace, 60 Pearl, 212.482.0771), an upscale grill (Waterstone Grill, 79 Pearl, 212.943.1602), and a plaza filled with tables and chairs for al fresco dining.





LOWER MANHATTAN: A FOOD SHOPPER'S PARADISE

Shopping for a do-it-yourself meal? Look to Lower Manhattan for all the items on your list. Offering everything from hard-to-find ingredients to pantry staples, downtown neighborhoods boast unique shops and markets that are bound to please your palate and satisfy all your culinary needs.



For everything from red snapper to bluefish, try Hong Keung Seafood & Meat Market on Mulberry Street.

If meat or seafood is your main dish, don't miss Hong Keung Seafood & Meat Market (75 Mulberry Street, 212.571.1445) and Pino's Prime Meats (149 Sullivan Street, 212.475.8134) – or if you're cooking for a crowd, head to the Fulton Fish Market (205 Water Street) for some of the freshest seafood at the country's oldest and largest fish market.

For fruits and veggies, visit SoHo's Gourmet Garage (453 Broome Street, 212.941.5850) for a sampler of wild mushrooms and exotic produce from around the world. Or if you're after organic, check out Earthmatters (177 Ludlow Street, 212.475.4180) for a great selection of organic produce and other healthy treats.

Stop by Zeytuna (59 Maiden Lane, 212.742.2436) for an assortment of the finest ingredients from this gourmet grocer on the store's upper level – including rare spices and coffees straight from France, Italy, Spain, and Turkey. Battery Park's Amish Gourmet Market

(17 Battery Place, 212.871.6300) also hosts a variety of gourmet favorites – including an extensive selection of olives.

The Asia Market Corp. (71½ Mulberry Street, 212.962.2028) offers a colorful collection of Chinese, Thai, Indonesian, and Philippine favorites with some of Asian cuisine's rarest curries – or if it's Italian you're craving, stop by Little Italy's All'eva Dairy (188 Grand Street, 212.226.7990) to find a wide selection of cheese – from aged to fresh – and an authentic Italian store dating back to 1892.

Downtown also boasts an array of specialty stores for foods to accompany any meal – such as the Nut Shop (75 Nassau Street, 212.346.7617), where you'll find some tasty filberts, macaroons, and other nutty treats. And don't forget the wine – check out Tribeca Wine Merchants (40 Hudson Street, 212.393.1400) for a great selection from vineyards around the world. 



Earthmatters stocks more than 1,000 varieties of vitamins and sells more than 1,000 tofu hot dogs each week.

MORE OF THE BEST OF LOWER MANHATTAN



At Il Laboratorio del Gelato on Orchard Street, regular favorites like vanilla and chocolate are dished up alongside ginger, rice, lavender, toasted sesame, and pumpkin.

BEST ICE CREAM

IL LABORATORIO DEL GELATO, 95 ORCHARD STREET, 212.343.9922

BEST PASTRAMI SANDWICH

KATZ'S DELICATESSEN, 205 EAST HOUSTON STREET, 212.254.2246

BEST NACHOS

SOUTHWEST NY, 2 WORLD FINANCIAL CENTER, 212.945.0528

BEST HAPPY HOUR

JOHN STREET BAR AND GRILL, 17 JOHN STREET, 212.349.3278

BEST FALAFEL

ALFANDOSE, 150 FULTON STREET, 212.528.4669

BEST TAPAS

AZAFRÁN, 77 WARREN STREET, 212.284.0577

BEST SEAFOOD

FRESH, 105 READE STREET, 212.406.1900

BEST PASTRIES

FINANCIER PATISSERIE, 62 STONE STREET, 212.344.5600



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IMMIGRANTS BRING GREAT FOOD FOR ALL

For millions of immigrants, Lower Manhattan was not only the historic gateway to New York, but also the place where they settled into vibrant ethnic neighborhoods – bringing diverse culinary traditions with them. While today new immigrants continue to add to the international cuisine, a culinary walking tour through Chinatown, Little Italy, and the Lower East Side still brings you to downtown's largest array of regional offerings.



Great deals make for smiling patrons at Chinatown's Central Buffet.

In Chinatown, Shanghai cuisine now complements Cantonese and Szechuan fare. Try famous steamed tiny buns, a.k.a. soup dumplings, at restaurants like *Joe's Shanghai* (9 Pell, 212.233.8888), *Yeah Shanghai Deluxe* (65 Bayard, 212.566.4884), or *Shanghai Garden* (63 Mott, 212.571.3339), along with other Shanghai-style favorites like ginger-crusted chicken or crispy fish.

For inexpensive, lighter fare, *Tasty Dumpling* (54 Mulberry, 212.349.0070) offers five delicious fried Beijing-style dumplings for just \$1. Add a large congee-and-green-bean soup for \$1 more, and you'll be full. For more diverse offerings like chilled pig ears and beef tendon and old favorites like sesame chicken, visit *Central Buffet* (195 Centre Street, 212.226.2905), one of the area's few cafeteria-style restaurants. A mere \$4 buys soup, rice, and tastes of four dishes.

Elsewhere in Lower Manhattan, step into Little Italy's *Italian Food Center* (186 Grand, 212.925.2954). Shelves feature Italian brands of pastas like *conchigliette* and *orecchiette* along with olives, olive oil, crushed tomatoes, and tomato sauce. Try some *provolone*, *sorpressata*, or *cappicola*, or get a sandwich to go, with *prosciutto*, *fontina* cheese, and roasted peppers.

For sit-down dining, restaurants on Mulberry Street dish out plates of chicken – *marsala*, *francese*, and *parmigiana* – homemade meatballs, and ravioli. Try the clams with butter and garlic at *Angelo's of Mulberry* (146 Mulberry, 212.966.1277). Or fried calamari at *Paesano* (136 Mulberry, 212.965.1188).

A leisurely walk away is the Lower East Side, where eastern European Jewish roots are clear. Walk east on Houston from the Bowery: You'll encounter *Yonah Schimmel's Knish Bakery* (137 East Houston, 212.477.2858) where you can get knishes, latkes, challah bread, even a deli-style lime rickey. A block further along is *Russ & Daughters* (179 East Houston, 212.475.4880), specializing in smoked salmon, sable, and whitefish salad. Nearby, find *Sammy's 'Roumanian' Steak House* (157 Chrystie, 212.673.0330), where pitchers of *schmaltz*, or liquid chicken fat, are offered in place of butter.

Throughout Lower Manhattan, you can also get Turkish kebabs, Belgian frites, Malaysian fritters, Mexican empanadas, Indian curries, and much, much more. Wander down to sample foods from around the world. L



REBUILDING MILESTONES

Lower Manhattan continues to reach new milestones in the rebuilding process. To keep you up to date, each *LowerManhattan.info* newsletter will provide a snapshot of recent accomplishments and plans in progress.

In recent months

- November 2002
Construction began on a new 7 World Trade Center building at Vesey and Greenwich Streets, to replace the building destroyed in the 9/11 attacks
- May 2003
Thirteen downtown sites were designated for park renovation and creation
- July 2003
Spanish architect Santiago Calatrava was selected to design the WTC's transportation center and permanent PATH station
- July 2003
Governors Island was reopened to the public
- Summer 2003
Major street reconstruction was completed on Murray and Rector Streets
- September 2003
Millennium High School, the first high school exclusively for downtown residents, opened at 75 Broad Street
- September 2003
The Museum of Jewish Heritage opened its new 82,000-square-foot Robert M. Morgenthau Wing

Upcoming

- October/November 2003
Selection of design for a permanent memorial at WTC site
- Fall 2003
Opening of Skyscraper Museum in Battery Park City
- November 2003
Completion of footbridge over West Street at Vesey Street
- November 2003
Opening of temporary PATH station at WTC site, restoring the connection to Jersey City's Exchange Place station
- November 2003
Completion of major street reconstruction of Greenwich and William Streets
- Winter 2003-4
Completion of environmental review for Fulton Street Transit Center



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