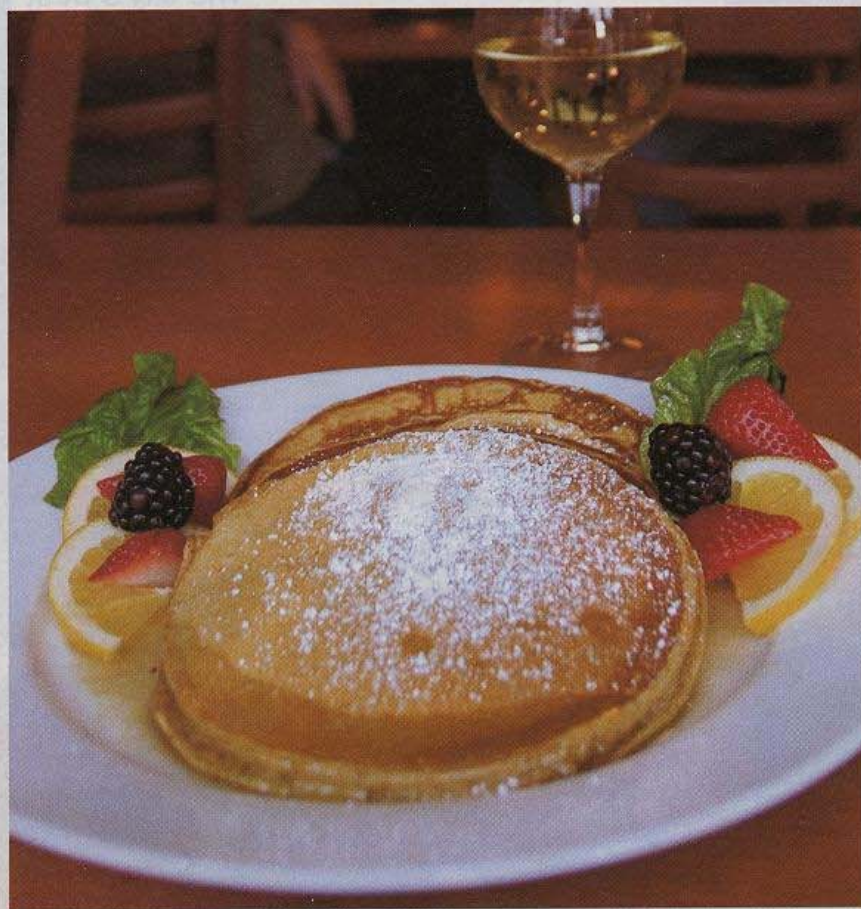


# Previews (new this week)



**Food fight** When Elito Haylett and his wife Crystal argue, the topic is more often than not: Whose native cuisine is better? Elito hails from Panama, Crystal from just south of the Mason-Dixon line. After hosting a few competitive cook-offs, they decided to launch their own restaurant. Now, at **Boca Soul** in Clinton Hill, the public can decide whose food is best. The menu features sweet-potato pancakes (pictured) and huevos with *salchicha* (sausage and eggs), buttermilk fried chicken and Caribbean jerk chicken, crab cakes and kingfish *escovitch*. Even the Asian immigrant influence on Panamanian cuisine is represented, with soy-sesame-chili egg rolls. Not to be outdone, Crystal's preparing a rum-cake recipe that she inherited from her Aunt Shirley in Silver Spring, Maryland. 919 *Fulton St* between *Clinton Ave* and *Waverly St*, Clinton Hill, Brooklyn (718-398-6444).—David Freedenberg



**Lewis & Ruby's** The new soul-food restaurant in Stuyvesant Heights evokes a 19th-century parlor with tin ceilings, burgundy banquettes and marble sconces. 393 *Lewis Ave* between *Decatur* and *Macdonough Sts*, Bedford-Stuyvesant, Brooklyn (718-245-8000).

**Blue Spoon Coffee Company** In addition to caffeinated offerings, this independent Tribeca coffee shop serves soups, sandwiches, pastries from Crumbs bakery and H&H bagels. 76 *Chambers St* between *Broadway* and *Church St* (212-619-7230).

**Common Ground** A gleaming wood bar and large bay windows give this pubby East Village bar a polished feel. Spotted Pig veteran Carolynn Spence designed the light menu of appetizers, panini and salads. 206 *Ave A* between *12th* and *13th Sts* (212-228-6231).

**Go-Go** Nightclub owner Paul Drohan (Quo) has partnered with John Zaremba (Scopa) to open this Chelsea club and restaurant in the former Discothèque space. 17 *W 19th St* between *Fifth* and *Sixth Aves* (212-352-2001).

**The Place on West 10th** Alexander Achilleos has opened a new outpost of his eight-year-old brasserie the Place (on West 4th)—and it's twice the size of its older sibling. The cuisine is still Mediterranean-inspired, but there's a more diverse menu and wine list. 142 *W 10th St* between *Greenwich Ave* and *Waverly Pl* (212-462-2880).

EAT OUT

## Recently opened

(too new to review)

### Bars & lounges

#### Fat Baby

The creator of rocker bar Dark Room has given birth to another Lower East Side spot, carved out of a former Chinese catering warehouse. Bands play in the basement lounge. 112 *Rivington St* between *Essex* and *Ludlow Sts* (212-533-1888). *Subway: F to Delancey St; J, M, Z to Delancey-Essex Sts*. 7pm-4am. Average drink: \$5.

#### VinoVino

This narrow space in Tribeca is part wine-shop and part enoteca. A bonus: Sippers can try wines by the glass at the bar before buying a bottle in the store. 211 *West Broadway* at *Franklin*

*St* (212-925-8510). *Subway: 1 to Franklin St*. Tue, Wed 5-11pm; Thu, Fri 5pm-1am; Sat 1pm-1am; Sun 1-8pm. Average glass of wine: \$8.

### Restaurants & cafés

#### Agata & Valentina Food Bar

The owners of gourmet market Agata & Valentina have opened an Italian eatery with a ground floor wine bar. 1513 *First Ave* at *79th St* (212-452-0690). *Subway: 6 to 77th St*. Breakfast, lunch, dinner. Average main course: \$16.

#### Barbounia

French-food fan Simon Oren (owner of Nice Matin and Marseille) has teamed

with the Sushi Samba partners to open a restaurant that serves Mediterranean food. The former Patria space has a new look, of an ouzerie gone glam. 250 *Park Ave* South between *19th* and *20th Sts* (212-995-0242). *Subway: 6 to 23rd St*. Dinner. Average main course: \$22.

#### Blair Perrone

Yet another steakhouse has opened in midtown—in the former Ruth's Chris space. It's serving various dry-aged cuts of beef and plenty of single-malt Scotches. 885 *Second Ave* at *47th St* (212-796-8000). *Subway: 42nd St S, 4, 5, 6, 7 to 42nd St-Grand Central*. Lunch, dinner. Average main course: \$37.