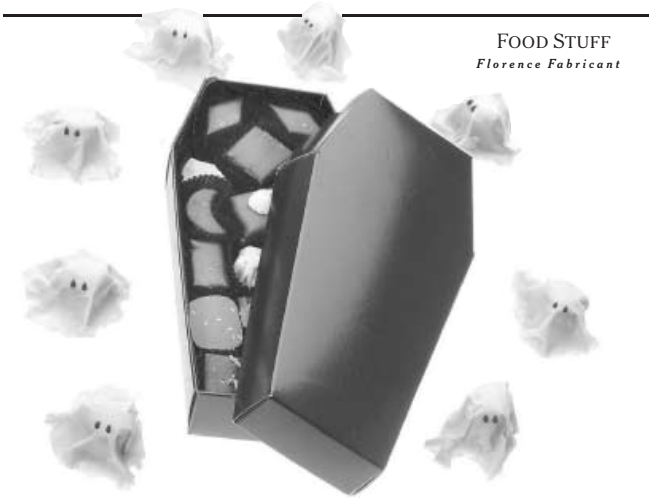


FOOD STUFF

Florence Fabricant



Some Halloween Treats to Save for the Grown-Ups

Little white-chocolate ghosts filled with gianduja ganache by Larry Burdick are not for dumping into the bags of the Snickers and Reese's crowd. Save them for the grown-ups to nibble after dinner. Same goes for the sleek black coffin filled with an assortment of Burdick treats, including a few of the ghosts.

Another sophisticated confection is Jessica Jordan Corbett's coffee toffee. The bags and Asian-style "takeout containers" are filled with crisp toffee at its purest, with no chocolate, nut or crumb coatings

to distract. Each variety is infused with coffee, and for the season, she has added a fragrant pumpkin spice flavor.

L. A. Burdick ghosts are \$18 for five, and the coffin has 15 chocolates for \$24 from (800) 229-2419, burdickchocolate.com, and at the L. A. Burdick stores in New York at 5 East 20th Street, and in Cambridge, Mass., and Walpole, N.H. The Coffee Toffee Company products are sold at Culture Espresso Bar, 72 West 38th Street, and coffeetoffee.com. Boxes with 3 ounces are \$6; a sampler of 12 ounces is \$20.

PHOTOGRAPHS BY TONY CENZOLA/THE NEW YORK TIMES

OFF THE MENU

OPENINGS

THE JOHN DORY OYSTER BAR This revision, in shiny black tile, has more aquatic choiciness than the original, and fish tanks — one to the west for Pacific fish and on the east for Atlantic. Seats require perching at narrow copper counters or little tables for platters of raw-bar specialties, crudi, chowders and somewhat less elaborate fish dishes than the ones April Bloomfield and her chef de cuisine, Josh Even (right), made on 10th Avenue. There's a chef's table in the kitchen. (Opens Monday): Ace Hotel, 1196 Broadway (29th Street), (212) 792-9000.

EOLIO SICILIA A TAVOLA Melissa Muller-Daka's menu showcases dishes of her native Sicily, like tummala del gattopardo (a round of pastry filled with pasta and meatballs) and swordfish with couscous. Her husband, Tarek Daka, is running the little restaurant: 190 Seventh Avenue (21st Street), (646) 225-6606.

BEST PIZZA A 110-year-old wood-burning oven bakes pizzas and slices, aided by the team from Roberta's: 33 Havenmeyer Street (North Seventh Street), Williamsburg, Brooklyn, (718) 599-2210.

CARMINE CLUB CAFE Joe Vigorito, formerly at Lupa and dell'Anima, will create a Mediterranean menu. Noel Cruz, whose last restaurant was Eletterria, is a



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partner (Monday): 41-43 Carmine Street (Bedford Street), (212) 933-0527.

MARY QUEEN OF SCOTS The partners from Highlands are doing Scotland with a French twist (Friday): 115 Allen Street (Delancey Street), (212) 460-0915.

CASABE BISTRO LATINO Nino Selimaj has turned one of several Italian restaurants bearing his given name into a nuevo Latino bistro, with Ricardo Cardona as the consulting chef: 208 East 53rd Street (Third Avenue), (212) 750-7766. Mr.

Selimaj and Mr. Cardona are also turning his Osso Buco in Greenwich Village into another Latino spot, **SCARPINA BAR & GRILL** (Nov. 4): 88 University Place (12th Street), (212) 645-4525.

CELSIUS The seasonal restaurant at the skating rink will be open from Friday until Feb. 27: Bryant Park at 42nd Street, (212) 661-6640.

BUCA BRICK OVEN PIZZA Pizzas, calzone and a baked pasta from a wood-burning oven anchor the menu: 201 West 103rd Street, (212) 531-8730.

LOOKING AHEAD

MORSO Pino Luongo will revisit dishes that were successful at Le Madri in Chelsea. The space, which he plans to open by the summer, was once home to Sandro's and Bouterin: 42nd East 59th Street.

TUCK SHOP Australian meat pies will be served, along with something called a "pea soup floater" (Nov. 7): Chelsea Market, 75 Ninth Avenue (15th Street).

CHEFS ON THE MOVE

RON AND COLLEEN SUHANOSKY are no longer at Stoglia on the Upper East Side or at the original on Nantucket.

RESTAURANT OF THE NATION

THE ARTIST AT MEADOWOOD in St. Helena, Calif., has a third Michelin star.

Family Pickle Business Goes Retail, in Flavors



MICHELLE V. AGNO/THE NEW YORK TIMES

Nick Horman Jr. took his family pickle business retail. His grandfather, father and uncle all made crisp classic pickles sold in bulk to delis and restaurants, and for private-label packing. But the younger Mr. Horman (at right, with his father), fresh out of college about eight years ago, started peddling the pickles at farmers' markets and fairs, in plastic containers. Now, Allen Pickle Works in Glen Cove, N.Y., the family company, is packing the pickles in quart jars, which are being sold in stores for the first time. They are cold-cured with

whole spices, garlic, peppers and the like. The refrigerated shelf-life is three months (each jar has a date).

The kosher dills and spicy kosher dills have terrific crunch and flavor; the spicy variety is not over-the-top. The horseradish kosher dills have nice pungency; the mustard kosher dills are very forceful, a good decongestant.

Horman's New York Deli pickles are \$5 a quart at Fairway markets and \$5.99 a quart at Grace's Marketplace in Manhattan, where there is a tasting from noon to 4 p.m. today.

Acoustic Bottle Opener, as Refined as Beer



TONY CENZOLA/THE NEW YORK TIMES

What better way to open that bottle of locally micro-brewed artisanal beer than with this rustic-looking bottle opener? A block of walnut is fitted with a bent nail, with enough of a head and the correct distance to lever up the bottle cap.

But there are refinements. The wood is polished and has not one, but two flush magnets, one to catch the bottle cap, the other to se-

sure the opener to the fridge or other metal surface.

And come to think of it, perhaps a bottle of Tsingtao would be more appropriate than, say, Brooklyn Oktoberfest, because the gadget, designed by Areaware, a New York company, is made in China.

Areaware bottle opener, \$20 at the Museum of Modern Art Design Store and monstore.com.

Lotus of Siam Floats in Quietly

By FLORENCE FABRICANT

LOTUS OF SIAM, a superlatively-drenched Thai restaurant in Las Vegas, has been hiding in plain sight in New York for weeks.

Its owners have shuttled back and forth, as new bamboo floors were installed in the dining room and curries were tested in the kitchen. But their presence in the space last occupied by Cru did not surface until last week, when news ricocheted across the Web that a Lotus of Siam would open on lower Fifth Avenue perhaps by early next month.

Ten years ago Jonathan Gold, writing in *Gourmet*, called Lotus of Siam the best Thai restaurant in North America. In New York, accolades like that will take some doing, as other restaurateurs who have tried to replicate out-of-town success can attest.

For one thing, the menu will be abridged to about a third of the size of the 150-dish Las Vegas original. "We want to open with what we feel comfortable doing with the training we have given our staff," said Bill Chutima, who owns Lotus of Siam with his wife, Saipin. She does the cooking and, lacking fluency in English, lets her husband do the talking. "We will gradually add more."

Mrs. Chutima, who wanted to be a beautician (her grandmother insisted she be a cook), is from Lampon, in the Isan region of northern Thailand, where the food has Chinese and Burmese influences. The Isan specialties and other unusual dishes attracted a cult following.



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"Take green papaya salad," said Josh Raymonds, a wine writer and a former vice salesperson who has been following the Chutimas since they first opened in Norwalk, Calif., in the 1990s. "There's had a much stronger presence of fermented shrimp."

Once Lotus of Siam relocated to Las Vegas in 1999, he said, "it was the only place you could go for northern cooking. Even with its popularity, in Vegas it was like a neighborhood place, off the strip, where we would go instead of the hotel restaurants."

Many of their Las Vegas customers have urged them to open in New York for years. Now, having dined at a number of Thai places in Manhattan and Queens, the Chutimas believe they can offer something new. "The differ-

WHAT HAPPENS IN VEGAS . . .

Saipin Chutima with herbs and wing beans at the Manhattan branch of her restaurant, Lotus of Siam.

ences are not about spiciness," Mr. Chutima said. "Not all Thai cooking is spicy. But you will see, our curries are not like soup. Our curries may seem strange."

Larb, the ground pork salad familiar to New Yorkers, will be on the menu, but so will a northern-style version stirred in a wok, moister and not spiked with lime juice. New York can also look forward to crispy rice with sour Thai sausage.

The Chutimas are shipping ingredients to New York, like wing beans with ruffled edges, turmeric root and rau ram, a slender herb that is at once pungently soapy and spicy. Mrs. Chutima toasts and grinds spices herself, making mixtures of coriander and cumin for noodle dishes.

Lotus of Siam in New York will have higher prices than the Las Vegas restaurant, where only a handful of dishes cost more than \$20. Mr. Chutima would not say exactly how much higher, but he said "the rent is far worse than we have back there." He also said that they would use more expensive ingredients in New York.

A preview tasting menu featured Amish and "Belle Rouge" chicken and Niman Ranch beef. "Our customers at sets Lotus of Siam apart from other Thai restaurants is its wine list. Around 600 bottles, heavily concentrated on German rieslings, are often bargains, at prices that are comparable to what one might pay at retail. In New York the list will be shorter, but Moe Ross, who is the New York restaurant's manager, said that they would try to keep the prices low.

Bank Atcharawan, the manager in Nevada, said that when they first opened, Las Vegas "was only interested in the Left Bank," referring to fine Bordeaux. "We changed that."

But it was also Mrs. Chutima's palate that insisted on the rieslings. "She doesn't know the names," her husband said. "But when she tastes, she knows what goes with the food."

Lotus of Siam, 24 Fifth Avenue (Ninth Street), (212) 529-1700.



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ONLINE: WHAT'S AT NYTIMES.COM/DINING

On the Diner's Journal blog, Samira Kawash, above, the *Can-ny* Professor, answers readers' questions. You can also share your sightings of Bill Clinton dining out, or memories of restaurants he visited where his presence is still felt.

- Also on the blog, more photographs of the Lambs Club, which Sam Sifton reviews this week.
- A video of Mark Bittman making ricotta gnocchi.
- Previous articles and recipes in the Power Ingredients series by John Willoughby, which explores cooking staples from around the world.

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