

# BIG & BOUNCY

**E**DEN IS DRAWING a decent share of bright young things to its new sharp-edged restaurant and lounge. A high-tech proposition, it offers a fast-track 40-ft. bar, backset by an opulent waterfall, a spacious mingling arena,

## Restaurant Report

lighting that flatters, commodious curved banquettes, tables appointed with pots of blooming flowers, and an uncommonly

good eclectic kitchen putting out food with care and caution, and its reasonably priced.

Eden's menu boasts such intriguing combinations as Moroccan spiced lamb chops with cous cous, sesame crusted tuna (somewhat marred by over-salted Japanese noodles), and skewered Thai chicken with a spicy peanut dip. Braised leeks mixed with roasted portabello mushrooms is not particularly distinguished due to under-



cooking, but nevertheless, palatable. Vegetables here are generally above average.

★★ *Eden, 28 W. 20 St., NY. (212) 627-7867. Open nightly Wed. to Sat. Entrees \$15-\$22. Accepts res., major credit cards.*

**E**MPORIUM BRAZIL, standing nearly a decade, is a comfortably attractive restaurant and bar that should appeal to anyone with a culinary sense of adventure. Don't be misled by the menu that emphasizes, on the one hand, steaks, pasta and Italian specialties. Do insist on the Brazilian dishes, which includes feijoada, slowly simmered with black beans, diced beef, rice, collard greens and orange in the mix, or pungent tutu—an array of mashed beans crowned with bacon, pork loin, fried eggs and shredded collard greens; Brazillian-style grilled top sirloin with white rice and

vinaigrette sauce;vatapa, a fine puree of breadcrumbs and dried smoked shrimp garnished with peanuts and cashews, flavored with coconut milk and palm oil—wildly popular in the northeastern regions of Brazil; and sauteed red snapper filet festooned with shrimp, pumpkin and coconut milk. Standout salads include the mesculn, orange, tomato and hearts of palm, or French beans united with goat cheese.

★★ *Emporium Brasil, 15 W. 46 St., NY. (212) 764-4646. B-L-D daily. Closed Sunday. Dinner entrees \$10.25-\$21.95. Accepts res., major credit cards. 2002*

### WHAT THE ★★★ MEAN

- 0- Farkackt (Beneath contempt)
- 1- Unremarkable but acceptable
- 2- Good
- 3- Very good
- 4- Outstanding

### FOR THE RECORD

Restaurant reviews in this column are in no way paid advertising. Restaurants are selected at Landwehr's sole discretion and praised or panned accordingly. Feedback is welcome. Write Landwehr at 823 11th Ave., NY 10019 or call (212) 956-1882 or check-out his web site @www.SheldonLandwehr.com; Email Sheldon@Sheldonlandwehr.com.