

# The New York Times

Late E

New York: Today, high 63. Tonight, a drizzle, low 53. Tomorrow, cloudy with a shower, high 62, low 53.

"All the News That's Fit to Print"

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## Dining Out

WEDNESDAY, M...

The New York Times

E DISHES - 5 STAGES OF LIVE ENTERTAINMENT



# ORK INARY FESTIVAL

9-21, 2006

The UnConvention Center (54th St. and 12th Ave.)

ry Festival features the epicurean artistry of top NYC, as well as the remarkable diversity of NYC cuisine. delicacies from Portugal, Korea, France, Turkey, South Italy, Southern Italy, Hawaii and Harlem. Meet and 24 hour restaurant, its #1 Vegan, one of its star

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- BANN
- CAMINOSUR
- PETROSSIAN
- MAROONS
- MEGU
- DERVISH
- COLORS
- OSTERIA CELSI

## Time Warner's Dining Lineup Is Set

By FLORENCE FABRICANT

**I**T will have taken three years, but if all goes as planned, the final addition to the Time Warner Center "restaurant collection" will be in place by next spring.

Marc Murphy will open a version of his TriBeCa restaurant Landmarc, at three times the size, in the space once reserved for the Chicago chef Charlie Trotter.

In September, Michael Lomonaco, Mr. Murphy's former colleague at Windows on the World, will open an American-style grill on the center's fourth floor, in what was once Jean-Georges Vongerichten's V Steakhouse. Thomas Keller recently opened Bouchon Bakery in the third-floor lobby, two years after he opened Per Se upstairs.

"I'm going in last, and it's a good thing," Mr. Murphy said. "They've already worked out all the problems on the third floor."

It is quite a step up. In a review two years ago in The New York Times, in which she gave it one star, Amanda Hesser called Landmarc "a friendly neighborhood restaurant" with "backbone," and praised its "simple, competent" versions of

A version of Landmarc will head uptown.

mainstream American food.

Mr. Murphy and his wife, Pamela Schein Murphy, expect the new Landmarc to be ready by April, on the north side of the third floor. The menu and pricing will be the same as the Landmarc in TriBeCa.

The look of the restaurant, to be

created by Clodagh Design, will reflect the somewhat industrial style of the 110-seat Landmarc in TriBeCa, but with 10,500 square feet of space. There will be a central bar area (with about 25 seats) and three dining areas, two that can be used for private parties.

Mr. Murphy said that they have a 20-year lease with two five-year extensions and that they expect the restaurant to cost about \$6 million.

After leaving Windows on the World, Mr. Murphy opened La Fourchette on the Upper East Side, then Chinoiserie in the Hotel Giraffe on Park Avenue South, both now closed, before hitting his stride at Landmarc. Last week he opened Ditch Plains, a seafood spot in Greenwich Village.

"Landmarc will be an all-purpose American brasserie," said Kenneth A. Himmel, president of Related Urban Development, the center's retail developer, "which is just exactly what we wanted in that third-floor space all along."