

Bob Lape's Dining Diary WCBS Newsradio

Tamarind Tribeca was worth the wait! Fourteen months a-building, Avtar and Gary Walia's awesome and sensual downtown indian palace is even more of an eye-and-palate pleaser than the Flatiron favorite. Designer Wid Chapman has a gift for big space and TT covers eleven thousand square feet, seating one hundred eighty on two elegant levels of romantically lit space. A meticulous wait staff highlights many new dishes that come with the territory

Perhaps Kashmiri tikki-beetroot patties of ricotta cheese, apricot and fennel. Or duck flavored with mustard, onion, garlic, ginger and garam masala, hand-rolled in rice crepes. From the teeming tandors come lamb and goat, venison, seafood and a host of poultry items. All of India's food regions are represented. Weeks old, Tamarind Tribeca is becoming as much of a destination as not only its original, but also its across-the-street neighbor at Hudson and Franklin Streets - Nobu.

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