

## Eat & Drink

An inside peek at...

# Talde

BY JESSIE PASCOE • Special to amNewYork

Fans of “Top Chef” need no introduction to Dale Talde, the Chicago-born Filipino chef who wowed judges with his baby back ribs and tofu “steak” (marinated in beef fat, natch).

Now he’s partnered with Thistle Hill Tavern’s David Massoni and John Bush to wow Brooklynites with a casual Asian-American restaurant and bar appropriately called Talde.

### Food

Local ingredients provide inventive twists on Chef Talde’s pan-Asian menu. Standout appetizers (\$7-\$11) include pretzel pork-and-chive dumplings and Hawaiian buns filled with Filipino pork sausage, Long Island fluke or a market vegetable. Entrees (\$15-\$28) continue the East-West theme, with dishes like crispy oyster-and-bacon pad Thai (\$15) and Korean fried chicken (served with spicy yogurt kimchee, grapes and mint; \$23). Unfortunately, dessert seemed to be an afterthought, with only two choices: pecan pie or chocolate-coconut cake. Reported plans for a shaved-ice sundae with Cap’n Crunch and coconut (a spin on the Filipino dessert halo-halo) should be put into action ASAP.

### Drinks

Bush’s fun cocktails like the Brooklyn Sling (Brokers Gin, cherry liquor, pineapple juice, lemon-lime bitters; \$10) and Chinatown (Diplomatico rum, Lairds Applejack, limes, cherries, brown sugar, black pepper; \$10) are sure to pop up on “best cocktail” lists throughout 2012. Keep your buzz going with Massoni’s wine list, which offers 75 bottles.

### Vibe

Talde is, at its core, a warm neighborhood place. We spotted couples of all ages dining, groups drinking at the bar and a family waiting for a table — this is Park Slope, after all. The bar and front area are appropriately low-lit, but the brightly lit backspace has a subtle dining-in-a-suburban-mall quality. The resto should take its cues from the front lights and harmonize the whole space. Trust us, Talde: People on dates will thank you.



### Insider’s tip

Consider yourself a die-hard Dale Talde fan? Request a spot at the six-seat chef’s counter to catch all the action.



NOW OPEN!

• A new beer store called **The Growler Station** has opened. Expect 24 craft beers on tap and over 300 bottles to take away. Customers can purchase the beer in 32 - and 64-ounce growlers, or a two-liter bottle that they’re calling “The Beast.” Snacks like pickles and beef jerky will also be on sale. **26 W. Eighth St. No phone**

• **Whole Foods** on the Bowery has just opened a kiosk near its pizza station that’ll be offering pizza from **Pizza Roma**. Three kinds of the square-shaped pizzas will be offered: Margherita, zucchini and patate. **95 Bowery, 212-420-1320**

• A new Brooklyn bar has opened its doors, succinctly called **Brooklyn Tap House**. On hand, a menu of standard pub grub (with most dishes under \$10) and a bar with over 40 beers on tap. **590 Myrtle Ave., 917-202-1801**

• Momfuku Ssam Bar’s new cocktail lounge, **Booker & Dax**, opened last Friday night with high-tech drinks by Dave Arnold and a menu of snacks such as ham chips, pork buns and “Chicharon Jacks.” A warning: Lines are long. **207 Second Ave., 212-254-3500**

(EATER.COM)



This time tomorrow, **The Sunburnt Calf** will be packed with rowdy Aussies and, maybe, flying meat pies.

## Guess what tomorrow is? Australia Day!

Tomorrow marks the 224th anniversary of some Brit sticking a cocktail fork into the beach at Sydney and deciding it would make a lovely place for a prison. Or, as it’s also known, Australia Day.

Naturally, you might think it’s the perfect time to try one of NYC’s Aussie restaurants but it’s actually the worst day of the year for that. Why?

Let’s just say it’s an Aussie point of pride to make St. Patrick’s Day look like three blind nuns at a temperance meeting.

Tomorrow, the delicacy you’re most likely to find flying through the air is the meat pie, and you can find them at **Tuck Shop** (115 St. Marks Pl.; Chelsea Market; 68 E. 1st St.)

For a more formal meal,

head to **Kingswood** (121 W. 10th St.) for Aussie fare like barramundi, pavlova and burgers with the lot (a slice of beet, a fried egg and, possibly, carrot and a pineapple ring).

Down Under, men are men and women are women, but hamburgers are drag queens.

Another favorite is **Eight Mile Creek** (240 Mulberry St.),

where the line each Australia Day stretches around the block. Expect Aussie beer, cricket on the telly, and a kangaroo, lamb and seafood prix-fixe.

**The Sunburnt Cow** (137 Ave. C) is offering a Great Australian Barbecue menu with \$5 Aussie drinks. **The Sunburnt Calf** (226 W. 79th St.) has a prix-fixe with barbecued shrimp, steak, kangaroo with cherry chutney and more. Or celebrate with a flat white (an Aussie-style latte) at **Bondi Road** (153 Rivington St.) or **Ruby’s** (219 Mulberry St.).

(Full disclosure: We hardly eat kangaroo or barbecued shrimp in Australia, but Aussie chefs abroad are always overcompensating for those hamburgers in drag.)



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