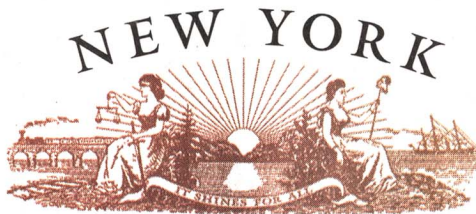


The



Sun

January 16, 2008

## A New Menu for TriBeCa

At breakfast time, TriBeCa diners can be seen enjoying a meal in the dining room of 'Beca Restaurant at the Duane Street Hotel. The eatery began serving breakfast a week ago, and is rolling out its lunch service today. In addition, guests staying in one of the hotel's 45 ultra-modern rooms can order room service from 'Beca. The proprietors say they plan to begin serving dinner and a

weekend-only brunch if and when the establishment is granted a state liquor license.

The kitchen is under the direction of chef Kristiaan Ueno, who offers a smoked salmon and leek omelet and brioche French toast with whipped cream and honey (both \$11), among other dishes for breakfast. On the lunch menu, there's a fluke tartare with *shiso*, watermelon, and radish in a Mey-

er lemon vinaigrette (\$13); and a gnocchi with *kabocha* squash and sage butter entrée (\$14).

Mr. Ueno said the response from diners has been positive, noting: "People have been saying, 'This can't be hotel food.'"

*Jayanthi Daniel*

*('Beca, 130 Duane St. at Church Street, 212-964-4600; breakfast hours Sunday-Saturday, 7 a.m.-10:30 a.m.; lunch hours Monday-Friday, noon-2:30 p.m.)*