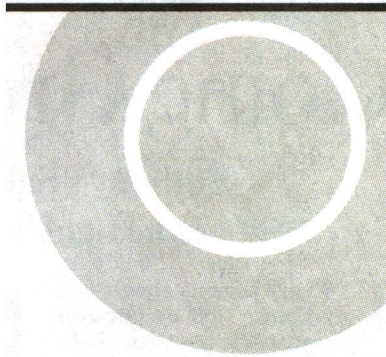


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FOOD & DRINK



KITCHEN DISH

by BRET THORN

BACK FOR MORE **Home** (20 Cornelia St., between Bleecker and 4th streets, 212-243-9579) is scheduled to reopen tomorrow after several months of renovations. The 15-year-old restaurant has a new kitchen and a giant garden that is heated and open year-round. Late-summer small plates on the menu include fried green tomatoes with tomato-apricot chutney, as well as baby spinach-and-frisée salad with duck prosciutto, grilled peaches, dry-aged goat cheese, and sherry vinaigrette. Among the large plates are grilled brook trout with shaved fennel-and-tomato salad, parsley root cakes, and bacon vinaigrette, and a grilled napoleon of summer vegetables layered with burrata cheese and served over mint quinoa.

TRIBECA BITES The Duane Street Hotel's restaurant, **'beca** (130 Duane St., between Church Street and West Broadway, 212-964-4200), has launched an evening menu, available from 5 to 11 p.m., of tapas and wines by the glass. Chef Kristiaan Ueno is serving up dates stuffed with almonds and Valdeon cheese wrapped in bacon; lamb chops with salsa verde, and rosemary fries with harissa aioli. Prices range from \$7 to \$15, and wines by the glass are \$8 to \$14.