

# BAMBI

December 2006

## 2006 Next Wave Festival



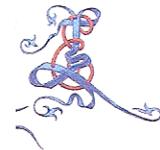
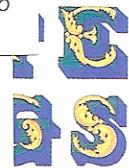
### DINING Holiday Dining by Lisa LeeKing



*This time of year is synonymous with celebrating, eating and family. Whether you're throwing a holiday bash or attending a few, it pays to know where to shop and dine. Here are suggestions to make the season memorable.*



Perhaps you're taking friends and family out. Think coastal Mexican seafood at **Pampano**. Chef/owner Richard Sandoval, who is also responsible for Maya, reinterprets classic dishes into haute cuisine and serves it in an all-white tropical atmosphere. Blue point oysters dressed with chopped onions, cilantro and spicy citrus salsa (\$13) and an order of ceviche is best for sharing. Served over ice, squared pieces of halibut soak in an intoxicating mix of cilantro, mint and mango (\$12). Shrimp, tuna and mahi mahi can also be ordered individually or as a sampler. The recommended *robalo*, black bass fillet served over a crispy tortilla, with pureed black beans, plantains and chipotle chili-infused tomato sauce was sublime (\$25). And the grilled tuna elegantly plated with pureed potato and cilantro-ginger *pico de gallo* (\$25) had us savoring every bite.



209 E. 49th St. • 212.751.4545

PAINTINGS, 1936/2005

Next Wave Festival

**ENCO**  
The Performing Arts M



Pampano

Altria