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Tasting the Day of the Dead in New York

By FLORENCE FABRICANT

THIS week and next, Mexican restaurants in New York are observing the Day of the Dead with special menus that often contain mole sauces and squash dishes. Some will have elaborate altars with food offerings, especially sweet pan de muertos, or bread of the dead, and skeleton images. Shops that sell Mexican foods and gifts will have ingredients for mole and other dishes, as well as papier-mâché skeletons and sugar skulls.

BRIGHT FOOD SHOP, 216 Eighth Avenue (21st Street), will serve special dishes Thursday through Tuesday, including turkey in black mole.

COUNTER, 105 First Avenue (Sixth Street), will have special dishes, \$4 to \$12, Friday through Tuesday, including pan de muertos seasoned with anise and marigold and vegetarian tamales in green mole.

MAYA, 1191 First Avenue (64th Street), will offer a \$49 prix fixe menu on Nov. 3.

PAMPANO, 209 East 49th Street, will serve a three-course prix fixe menu on Nov. 3, including an ancho chili tamale stuffed with huitlacoche and Oaxaca cheese, for \$49.

ROCKING HORSE, 182 Eighth Avenue (19th Street), will offer yellow mole chicken and little bittersweet chocolate tamales on the à la carte menu today through Nov. 4. This evening 30 altars designed by artists will be auctioned to benefit Gods Love We Deliver and Public School 111.

ROSA MEXICANO, 61 Columbus Avenue (62nd Street) and 1063 First Avenue (58th Street), will serve special dishes for the Day of the Dead from Friday through Tuesday. On Monday at Columbus Avenue there will be a gala four-course dinner for \$75.

SOHO CANTINA, 199 Prince Street (Sullivan Street), will offer a menu for \$35 on Sunday that includes pan-seared dorado and tres leches cake.

SUEÑOS, 311 West 17th Street, will serve a \$40 prix fixe menu, \$65 with drinks, tomorrow through Nov. 3. Huitlacoche soup and wild turkey enchiladas will be featured.

ZARELA, 953 Second Avenue (50th Street), will have an altar dedicated to Josefina Velázquez de León, a Mexican cooking personality, and will serve some of her dishes à la carte, including an enchilada with ancho chili sauce, Saturday through Nov. 6.

ZÓCALO, 174 East 82nd Street, will serve a \$35 prix fixe menu Monday through Nov. 7, with zucchini flower and goat cheese quesadilla and a sweet pumpkin dessert.

ZONA ROSA, 40 West 56th Street, will have a \$45 prix fixe menu for the holiday on Friday.

Among the shops selling Day of the Dead items are **KITCHEN MARKET**, 218 Eighth Avenue (21st Street), which carries prepared moles and ingredients for making them; pan de muertos; and sugar skulls and skeleton figures. **PATRIAS**, 167 Fifth Avenue (Lincoln Place), Park Slope, Brooklyn, has Day of the Dead figures, Mexican tableware and candles.

Restaurants outside New York that will mark the Day of the Dead include **FRONTERA GRILL** and **TOPOLOBAMPO**, 445 North Clark Street in Chicago; **TAMAYO**, 1400 Larimer Street in Denver; **MAYA**, 303 Second Street in San Francisco; **BORDER GRILL**, 1445 Fourth Street in Santa Monica, Calif.; and **ROSA MEXICANO**, 575 Seventh Street NW in Washington.