

by Lorie Caval

**Philip Marie**  
569 Hudson St.  
(11th street)  
(212) 242-6200



Trekking through a mid-February snowstorm, I skidded with my high-heeled boots (yeah, I know I should have checked the weather report) towards **Philip Marie's** West Village locale. I was surprised to find the restaurant situated on the unobstructed corner that I had passed by many times. I always assumed it was French, but it's actually an all-American eatery. I found out that the name **Philip Marie** was, in fact, a conjunct of owner/chef John Philip Greco and his wife Suzanne Marie Lonzar's middle names—so I quickly stopped with my incorrect "feel-keep man" pronunciation. "U.S.A. Approved Cuisine" is their slogan, so I was anxious to sample the goods.

I was seated at a small table for two in the front window and decided to get a glass of cabernet to take the chill off while I waited for my dining partner. Perusing the menu, I saw lots of appetizers that I would have loved to sample right away, such as Nantucket Bay Singing Scallops (\$7.95), but I decided to wait and read on. Once my friend showed up we jumped right into starters. We ended up with the sumptuous special; raw Blue Point Oysters with

Wasabi Caviar and Spicy Cocktail Sauce (7 for \$9) and the superb salad: Smoked Trout, Pink Grapefruit, Salmon Roe and Radicchio with Walnuts (\$6.95). For entrees we had Grilled Ribeye Steak (\$18.50) which came with fresh horseradish-cranberry compote and shoestring potatoes and the Grilled Salmon with Johnny

more cream than spinach—just the way we like it.

A well-made cappuccino went perfectly with Crumb Apple Cheesecake and just-right Bread Pudding (each \$5.50)—both garnished with dreamy crème fraîche and mint. We gobbled up our treats and were ready to go, but before departing into the snowstorm, I excused myself for a trip to the ladies room. At the bottom of the staircase I noticed a small room off to the side, so I took a peek inside. To my surprise there was a couple eating a romantic candlelit dinner inside of a small wine cellar! (I later found out that **Philip Marie** is so well known for this intimate, one table room that it is reserved almost every night of the year. There is also a private Tasting Room in the cellar for groups of 8-14.)

## Eats

Cakes and Grilled Vegetables (\$14.95). The steak was a choice cut, but the horseradish-cranberry compote really brought everything together. The allegedly "dusted with fine herbs" salmon seemed more "heavily seasoned," but it was pleasing nonetheless. We shared a side dish of Creamed Spinach (\$3.95) which was a little

**Philip Marie** is open Sunday 10am-11pm, Tuesday through Thursday noon-1am and Saturday 10am-1am. Advance reservations are a must for the Wine Cellar and the Tasting Room; call (212) 242-6200.