

by Lorie Caval

**Trust**  
421 W. 13th St.  
9th/Washington  
212-645-7775



Seated at the bar with a lovely woman in red, Eagle Eye Cherry (who's very high on my personal all-time sexiest musicians list) sipped on a cocktail. The floor-to-ceiling French doors opened onto the industrial street and a breeze encircled the huge rectangular bar (festooned with adorable, friendly bartenders). While waiting on my friend Barbara by the bar, I enjoyed a fine glass of cabernet while the other cute 20-somethings periodically checked out the basketball score on the flat screen TV overhead (I periodically checked out Eagle Eye).

The positive vibe created by TRUST's manager August Costa (of August Bar and Restaurant and East of Eighth), a mixture of artful and chic with cool and casual, can be felt throughout the whole space. Split into three areas—the bar, a lounge complete with cushy couches and TVs, and an elegant dining room—TRUST is the kind of restaurant even a restless person could spend hours in. According to August, lots of celebrities like J-Lo as well as a host of professional athletes have already made pit-stops at the two-week old TRUST to sample their Creative American menu.

As Bob Marley songs radiated through the sound system, Barbara and I were seated at a great round table in the dining room. We started

out with TRUST's unique Fried Calamari (\$9) with a spicy Romesco sauce. Every little ring was perfect—not rubbery, not greasy—the creamy Brazilian-inspired sauce was unusual and tasty, but the real zinger was the batter-fried lemon rings mixed in with the squid rings! Chef Alex Lieberman (Le Perigord, Jean Georges) won us over right away with this dish. We also had the Three Tartares (\$14), featuring raw diced salmon with dill and cucumber, tuna with olives and coriander and

impressed, but hey, who are we to stand in the way of a Foxy comeback? Somewhat stuffed, we moved on to the mains. Barbara had a fresh and flavorful Roasted Halibut (\$26) topped with a chopped tomato compound, accompanied by escarole and the best tasting gnocchi either of us had ever tasted. I had Mustard and Herb Crusted Pork Tenderloin (\$21). The soft pork was cooked to perfection, sitting in a red reduction sauce and accompanied by Swiss chard and an awesome blue potato puree (which was not actually blue).

All desserts at TRUST are made on the premises (all \$8) by Jonevha Gregg, so we knew we would not be disappointed. Barbara had a sinful Chocolate Fudding Cake with macadamia crunch and white and dark chocolate ice cream, and I had a fantastic Banana and Hazelnut Parfait topped by a wicked caramel sauce. Even the coffee was great.

On our way out, Barbara and I stopped by TRUST's "artist wall" where they rotate the works of different artists every six weeks (featured that evening were the photographs of Fortunelli). We left TRUST well after midnight and the spot was still buzzing with people drinking, munching on late-night appetizers, and trustfully nestled on the couch by the TV. ■



yellowtail with fennel and lime (my favorite of the three). TRUST has a few interesting salads on the menu, but since our friendly waiter informed us that "iceberg is back!" we sampled the Iceberg Lettuce Wedge (\$8) with red and yellow beefsteak tomatoes, cucumber, red onion and feta cheese. I must say, we were not that