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**08**

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FOOD  
DECOR  
SERVICE  
COST

ters; for a "magical evening", "grab a seat" in the "gorgeous" bamboo garden with the "Brooklyn Bridge yawning above" - occasional "slow" service is the "only flaw", but moderate prices compensate.

**NEW Five Guys** *Hamburgers*  
**Brooklyn Heights** | 138 Montague St. (bet. Clinton & Henry Sts.) | Brooklyn | 718-797-9380  
**College Point** | 132-01 14th Ave. (132nd St.) | Queens | 718-767-6500  
www.fiveguys.com

The first NYC links of a chain voted one of the most popular in our DC Survey, these outer-borough burger joints are set to be joined soon by three Manhattan locations; the service is strictly assembly-line and the ketchup-red digs geared mostly for takeout, but low prices encourage return visits.

**5 Ninth** *Eclectic*  
**Meatpacking** | 5 Ninth Ave. (bet. Gansevoort & Little W. 12th Sts.) | 212-929-9460 | www.5ninth.com

Though its founding chef has left, this "hip" Meatpacking District townhouse carries on with "bold" Eclectic fare served to a "pretty" crowd; the "sweet back garden" wins raves, but a few say it doesn't make up for the "uneven service" and "expensive" tabs.

**Five Points** *American/Mediterranean*  
**NoHo** | 31 Great Jones St. (bet. Bowery & Lafayette St.) | 212-253-5700 | www.fivepointsrestaurant.com

A "stream running through" the room to "a skylit nook" in back brings a touch of "soothing" "Zen" to this otherwise "thunderous" NoHo Med-New American; "hordes" gather for its "talented cooking", including a "spectacular" brunch, served by a "cheerful" staff.

**NEW Flatbush Farm** *American*  
**Park Slope** | 76 St. Marks Ave. (bet. Flatbush & 6th Aves.) | Brooklyn | 718-622-3276 | www.flatbushfarm.com

The mood is always "easygoing" at this "friendly" Park Slope yearling whose New American fare comes in "minimalist" quarters done up with "rustic farm implements"; though some cite "inconsistency" as a problem, all agree they're "trying hard" and a new chef post-Survey shows promise.

**Flea Market Cafe** *French*  
**E Village** | 131 Ave. A (bet. 9th St. & St. Marks Pl.) | 212-358-9282

Apart from its "transporting" "Tompkins Square Park view", this "cheery" East Village bistro has a real "Parisian feel", with "cheap", "simple French food", "funky" decor ("everything's for sale") and generally "no-attitude" service; given all that, most "put up with dense seating" and high decibels.

**Fleur de Sel** *French*  
**Flatiron** | 5 E. 20th St. (bet. B'way & 5th Ave.) | 212-460-9100 | www.fleurdeselnyc.com

"Petite and charming", Cyril Renaud's "transcendent" prix fixe-only Flatiron French blooms with "extraordinary" Breton dishes that are "creative without being outlandish"; a "splendid" if "high-end" "wine selection" and "unobtrusive" service make dinner a "special occasion", albeit a "stiffly priced" one, while the \$29 prix fixe lunch is "a swell deal."

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