

sept.06 www.in-newyorkmag.com

fashion report

THE "IT" DESIGNERS TELL ALL FOR FALL



dish du jour

■ ■ FINE FOOD AND GOOD LIBATIONS TO WHET YOUR APPETITE BY BONNIE DAVIDSON

Sacred Currents

410-1832, sacredcurrents.com. Ensure the harmonious flow of positive energy through the ancient art of feng shui. Consultant Judith Wendell helps turn business, residential, and retail spaces into vital, thriving environments.

U
OY



Absent from the menu at Candle 79 are all animal products—meat, poultry, fish, eggs, dairy, even honey—yet this vegan fare is surprisingly sophisticated, which makes it catnip for health-conscious celebrities. Devotees of the restaurant's organic, eco-friendly plant- and grain-based cuisine ("we only use hearts of palm that come from a sustainable forest," notes owner Joy Pierson) include Brooke Shields, Matt Dillon, Tobey Maguire, Alicia Silverstone, Woody Harrelson, and Peter Max. Longtime fan Paul McCartney is particularly fond of the seitan* *piccata* with white wine and caper sauce (left), a dish that even die-hard carnivores have mistaken for tender veal cutlets. Using ingredients grown *sans* pesticides and chemicals, Chef Angel Ramos constructs good-for-you lasagna out of raw zucchini noodles, cashew ricotta, and wild mushrooms. And thanks to *feng shui* consultant Judith Wendell, the bi-level dining room's *chi* is also quite healthy.

Earthy Delights

■ Candle 79, 154 E. 79th St., 537-7179