

TASTING TABLE

TASTING TABLE NEW YORK CITY

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Classic

Tables: Tanoreen

This Middle Eastern mainstay gets a new home



Although there is no dearth of Middle Eastern cuisine in this city, those who demand more from their lamb and *labaneh* trek to Tanoreen in Bay Ridge and willingly wait in the queue outside--rain or shine--for the food of owner Rawia Bishara's childhood.

And now's the time to visit: Wait times are shorter (at least for now) since the restaurant's recent move down the block into larger digs. It also helps that Bishara, a grand omnipresence in the room, is now taking reservations and has added a drinks menu--complete with cocktails, arak and a wine list that features a handful of Lebanese bottles.

But the menu, unchanged for more than a decade, remains the tried-and-true reason for a pilgrimage. Certain dishes--like the house special *fetti*--aren't much to look at, but you'd be shortsighted to let aesthetics drive you away. One taste of this lamb-vermicelli concoction, glossy with a tahini-yogurt sauce, more than makes up for its appearance.

Other little details make for delicious surprises, including an appropriately tangy, house-made *labaneh* that uses cow's milk instead of goat's milk.

And the kitchen's "tanoreen" seasoning, a custom blend of spices meant to approximate flavors used by Bishara's mother, is alchemical when married with lamb. It enlivens torpedo-shaped kibbe (deep-fried lamb and bulgur pockets) with a warmth of flavor that had us feeling right at home.

Tanoreen, 7523 Third Ave. (at 76th St.), Brooklyn; 718-748-5600 or tanoreen.com

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