Most New York City restaurants fold in a New York minute, but these top newcomers from Zagat Survey's 2005 New York City Restaurants guide have inventive cuisine, a cool clientele and, best of all, staying power.



HOT CUISINE: Sumile in New York City

BILTMORE ROOM CHELSEA 212-807-0111; "You can inhale the hip factor" at this newcomer whose "extraordi-

nary" eclectic menu is served in a "Great Gatsby"-esque space adorned with old Biltmore Hotel fixtures; but pray the glow "dims a bit, so mere mortals can get reservations."

DAVID BURKE & DONATELLA UPPER EAST SIDE 212-813-2121; Chef David Burke "strikes gold" at this New

American offering "amusement park rides on a plate"; its "Bonfire of the Vanities" crowd revels in "precise" service, "stylish" rooms and hostess-with-the-mostest Donatella.

HEARTH EAST VILLAGE 646-602-1300; This "adventurous" arrival with "hearty" Tuscan-American cooking is already "filled with foodies"; if the exposed-brick setting and "unpretentious" service belie its "serious" intentions, the "size of the bill" should convince you.

CASA MONO GRAMERCY 212-253-2773; Molto Mario "does Spanish" at this "buzzing" newcomer with an "adventurous" tapas menu of "mouthwatering" morsels; in the "ulfra-cramped" setting, insiders suggest a seat opposite the open kitchen for some "pure gastronomic theater."

SUMILE WEST VILLAGE 212-989-7699; The "innovative" sushi-free fare is "absolutely stunning" at this Village

Japanese, as is the "sleek," "mod" space and "NYC-style friendly" service; but bottomliners bark that once you "do the math," all those small plates "add up to a large bill."

Food, Decor and Service are rated on a scale of 0 to 30. The Cost column reflects the estimated average price of dinner, including one drink and tip. Heviews are based on public -opinion surveys, with text based on direct quotes from, or fair paraphrasings of, participants' comments. For more information see zagat com

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