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'BORAT' VILLAGERS REVOLT WITH LAWSUIT

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raising the bar on
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"BORAT" JUSTIFIED?**

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Stocked with diners

Longtime fixture Harry's returns to Finance District



Farnoosh
Torabi

TRICKS OF
THE TRADE

Downstairs at the newly reopened Harry's Cafe and Steak House, Frank Sinatra's signature voice still fills the air, singing, "The man who only lives for making money/lives a life that isn't necessarily sunny."

It's a fitting song for the restaurant's Wall Street crowd, not to mention its founder Harry Poulakakos, who, in the more than 30 years he spent running Harry's, tried not to glance at his watch. It's all part of a work ethic necessary to keep a restaurant afloat, he said.

"In this business, you have to like what you do," Poulakakos said. "Pay no attention to time."

With regard to the chang-



Peter Poulakakos reopened Harry's Cafe and Steak House in the Financial District six months ago.

(Lauren Lancaster)

ing of times, however, the eatery at 1 Hanover Square has willingly adapted.

After a three-year hiatus

following the death of Poulakakos' wife and restaurant co-founder Adrienne, Harry's reemerged six

months ago, ready to embrace the changed make-up of the Financial District.

Poulakakos' 30-year-old son, Peter, has since taken over the business, adding it to his portfolio of dining establishments in the Financial District. Peter is also a co-owner of Ulysses', Financier Patisserie and Bayard's.

But Harry's is a special venture, he said, since it was here where he learned the tricks of the business. "This was the busiest restaurant I ever knew," he said. "Everyone came here in good times and in bad."

His vision for the new Harry's, he said, was a place that pays homage to the Wall Street of old, while catering to the Wall Street of new. With that in mind, he created two sections: a cafe and a steakhouse. While the upscale steakhouse is best fit for power meetings, the cafe's casual, inexpensive dining experience is more of a match with the neighborhood's flood of new residents — who range from single professionals to families.

"With the growing number of residents, it adds a whole other dynamic," Peter said.

In fact, by 2007, more than 40,000 people are projected to be residing in the

Street values

Financial District real estate trivia:

- **\$557:** The cost per square foot of an average condo — a 50% climb since 2001. (Miller Samuel Inc.)
- **0.58:** The percent of rental vacancy in the second quarter of 2006 — about one-quarter the vacancy rate in the second quarter of 2005. (Citi Habitats)
- **\$1,928:** The median monthly price of a studio. (Citi Habitats)
- **3,119:** The number of condo units either approved for construction or planned in the District in 2005. (State Attorney General's office)
- **47:** Number of residential units in the pipeline for every existing apartment. (State Attorney General's office)

District, according to the Alliance for Downtown New York. That's nearly double the number of residents in 2000.

While son Peter champions the evolving dining business in the District, dad Harry is finally getting a chance to check his watch.

These days, retired from the hustle of managing the restaurant, he's collecting more stamps in his passport. Having just returned from a trip visiting his 92-year-old mother in Greece, Poulakakos is already prepping for another warm excursion later this winter. "I'm going to Aruba for 10 days," he said.

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