

Friday, October 13, 2011

exploreLI.com

FEEDME

Feedme

HOT POSTS FROM OUR DAILY BLOG

DOCTOR'S ORDERS

Food recommendations come from everywhere. My cousin's neurologist told her that he loved the turkey salad at **Diane's Bakery Café** in Roslyn. I was planning to swing by Diane's, anyway, so I stopped in for lunch. Good move.

Diane's Bakery Café has occupied a lovingly restored old building under the Roslyn Viaduct since 1982. The front half is devoted to some of Long Island's very best baked goods. Diane Margaritis' butter-laden cookies, cakes and pies are homey, simple, delicious. They also are gorgeous, bespeaking Margaritis' training as a graphic artist. A few steps down from the bakery is the cafe, where you can get breakfast, lunch or an afternoon snack. There's no table service: An array of salads, sandwiches, vegetables and simply cooked meats are displayed on a massive marble counter; you point to what you want.

As the neurologist advised, I had the turkey salad, and the guy obviously knows more than just the central, peripheral and autonomic nervous systems. Big chunks of turkey are veiled with mayo and studded with whole walnuts, golden raisins and celery. I also had some roasted cauliflower (a little on the pale side) and a lovely salad of fresh corn, avocado and tomato.

Diane's Bakery Café is at 23 Bryant Ave., Roslyn, 516-621-2522.

— ERICA MARCUS



Lunch at Diane's Bakery Café, Roslyn

A PUB REBORN

A long-gone Oceanside restaurant has just been reborn. **Lawson Pub**, which opened during the early 1970s and closed about 15 years ago, got a new lease on life when chef Joseph Bonacore bought and renovated the place. Bonacore (former chef-owner of Sole in Oceanside) had fond memories of the Lawson, where he used to work as a teenager.

Bonacore describes the pub's 21st century identity as a "hip casual neighborhood restaurant." On his menu: white truffle and asiago potato chips (\$6.95), lobster sliders (\$11.95), a butternut squash salad (\$10.95), a sandwich made with roasted pork butt (\$14.95) and an entree of pan-seared branzino (\$22.95). For dessert, there are "mini indulgences," small portions of such sweets as nutella panna cotta, banana lollipops and crème brûlée "spoons," each \$2.95.

Lawson Pub is at 3110 Lawson Blvd., Oceanside, 516-307-8753.

— JOAN REMINICK



The bar at Lawson Pub, Oceanside

TEMPORARILY GERMAN

Mirabelle, the New American-French restaurant, turns German on Friday, Oct. 21, to celebrate Oktoberfest.

Guy Reuge's four-star restaurant plans a menu paired with German wine and beer. The three-course meal will cost \$68.

Diners may choose between foie gras with raisin sauerkraut and quenelle of pike with lobster sauce, the former matched with beer and the latter with wine; and either venison ragout with cumin-scented spaetzle or pan-roasted pork chop with red cabbage-apple stew, with wine or beer. The dessert strudel with kirsch-scented ice cream will be paired with wine. There also will be coffee and petits fours.

Mirabelle is in the Three Village Inn, 150 Main St., Stony Brook; 631-751-0555.

— PETER M. GIANOTTI



Chef Guy Reuge at Mirabelle

PHOTO BY TIMOTHY FACEK, 2009