

# restaurants

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Newsday



# fine dining

This is the second in a series of 10 Friday articles picking this year's Top 100 restaurants on Long Island. We selected 10 different, popular categories: seafood, fine dining, steak, sushi, Italian, cheap eats, small plates, Asian, gastropubs and Latin American.

The winners were chosen by Newsday's food critics Peter M. Gianotti and Joan Reminick and food reporter Erica Marcus.

These restaurants made the cut based primarily on the quality of food in each category. Location also was taken into account.

'Fine dining' is a new category in Newsday's Top 100 Restaurants series. It includes variations on New American cuisine with international influences. The establishments that made the new list range widely, and some are among the pricier places to dine on Long Island.

They're listed alphabetically.

**ALMOND**  
1 Ocean Rd.  
Bridgehampton  
631-537-5665  
[almondrestaurant.com](http://almondrestaurant.com)

Part New American, part French, Almond is the elemental Hamptons' bistro. Tin ceiling and subway tiles, vintage wallpaper and stylish bar set the striking scene. Jason Weiner's fare does the rest. Recommended: house-made charcuterie; eggplant three ways, caponata, croquettes, baba ghanoush; fried oysters with lemongrass-ginger aioli; grilled swordfish with charred fennel and jalapeño relish; Berkshire pork chop Milanese; strip steak au poivre; hanger steak frites; roast chicken with crusted red bliss potatoes; hamburger; chocolate pot de crème. \$\$\$

**CAFE TESTAROSSA** *New to list*  
499 Jericho Tpke.  
Syosset  
516-364-8877  
[cafetestarossa.com](http://cafetestarossa.com)

Cafe Testarossa has been cruisin' since 1988. It's truly pedal-to-the-



Seared swordfish at Cafe Testarossa in Syosset.



Butter-poached lobster at Stone Creek Inn in East Quogue.  
■ Find all 100 selections, sortable by cuisine, location and more, at [newsday.com/eatherehow](http://newsday.com/eatherehow).

metal now. The look is more subdued than it used to be, but chef-owner Billy Sansone's precise, full-flavored cooking brings in all the color you need. Recommended: swordfish, pan-seared halibut with lemon zest-bread-crust and citrus beurre blanc; veal meatball sliders; agnolotti with artichokes, ricotta, mascarpone and crushed yellow tomatoes; paccheri pasta with a pork, white bean and tomato ragù; grilled baby octopus with escarole; caramelized banana custard Napoleon. \$\$-\$\$\$

**HUSH BISTRO** *New to list*  
291 Main St.  
Farmingdale  
516-293-4874  
[hushamericanbistro.com](http://hushamericanbistro.com)

Marc Anthony Bynum, twice a winner on Food Network's "Chopped," returns to his hometown with this highly personal, locavore restaurant, which seats 26. Bynum has starred at Tellers: An American Chop-house in Islip, and Prime: An American Kitchen & Bar in Huntington. The menu changes regularly. Recommended: lobster bisque, kabocha squash soup, house-smoked ribs with pickled watermelon rind, day-boat scallops, Berkshire pork chop with sweet potato puree, pan-roasted chicken, butter-

topped cornbread, hamburgers, olive-oil cake, "chocolate & chocolate" with dehydrated mousse. \$\$-\$\$\$

**THE LAKE HOUSE**  
240 W. Main St.  
Bay Shore  
631-666-0995  
[thelakehouserest.com](http://thelakehouserest.com)

Matthew and Eileen Connors own The Lake House, a charming waterside restaurant. He sends out seasonal, superior New American dishes. She oversees the dining areas. Recommended: littleneck clam chowder, yellowfin tuna tartare, butter-poached Alaskan halibut; caramelized local sea scallops with saffron-and-crab paella; Parmesan-crusted local hake fillet with chickpea-and-soppressata "pasta e fagioli"; crisp Long Island duck breast and confit of duck leg with a pomegranate-pistachio glaze; cheeses; sorbets. \$\$\$

**MARKET BISTRO**  
519 N. Broadway  
Jericho  
516-513-1487  
[marketbistroli.com](http://marketbistroli.com)

Market Bistro is a sharp, smart New American with a seasonal menu, informal style and an upbeat mood. Come for the simply elegant market greens



Tuna tartare at Mosaic in St. James, which changes its menu nightly.

and grilled octopus salad, the skillet-roasted chicken with spaetzle, roasted local fluke with pancetta and wild mushrooms, the pan-seared strip steak with smoked blue-cheese butter and hand-cut fries and the snappy MB burger, a ribeye-brisket-short rib winner with garlic aioli. There's a good charcuterie-and-cheese board, too. For dessert: lemon-almond meringue tart, seasonal fruit cobbler. \$\$-\$\$\$

**MIRABELLE**  
150 Main St.  
Stony Brook  
631-751-0555  
[lessings.com](http://lessings.com)

Guy and Maria Reuge's Mirabelle has gone effortlessly from classic French to New American and farm-to-table. High quality in both the restaurant and tavern at the Three Village Inn. Recommended: fish soup; duck Mirabelle, with red-onion marmalade, or two ways with confit of leg; roasted loin of lamb and lamb chop with goat-cheese strudel; seared yellowfin tuna with somen noodles; charcuterie; steak tartare; panisse, or chickpea flour cake, with harissa mayo and chickpea fries; Kobe beef sliders; all desserts. \$\$\$

**MOSAIC** *New to list*  
418 North Country Rd.  
St. James  
631-584-2058  
[eatmosaic.com](http://eatmosaic.com)

Other restaurants offer a chef's tasting menu; at Mosaic, that's all there is. Other restaurants change their menus occasionally; Mosaic changes it nightly. The five courses you are served depend entirely on the market, the season and the whims of chef-owners Jonathan Contes and Tate Morris. Customers seated in Mosaic's quiet, 30-seat dining room get wowed by five artfully wrought plates that usually include a salad, a fish, a pasta, a red meat and a dessert sampler. \$\$\$

**THE 1770 HOUSE** *New to list*  
143 Main St.  
East Hampton  
631-324-1770  
[1770house.com](http://1770house.com)

The inn started in 1770. And it has housed a fine restaurant for many years, but has peaked under chef Michael Rozzi, whose elegant cuisine suits the colonial beauty. Recommended: chilled fava bean soup with jumbo lump crab; Balsam Farm beet salad; Montauk striped bass with lobster sauce; roasted day-boat halibut with smoked local scallions; marinated Atlantic swordfish with ramp butter; diver sea scallops with crisp Korean pork belly; cherry upside-down cake; dark chocolate-and-macadamia nut terrine; strawberries and sweet cream with biscuit. \$\$\$

**STONE CREEK INN**  
405 Montauk Hwy.  
East Quogue  
631-653-6770  
[stonecreekinn.com](http://stonecreekinn.com)

Christian Mir and Elaine DiGiacomo opened Stone Creek Inn in 1996. The airy, handsome, country restaurant brings together considerable style and Mir's formidable American cooking with a French accent. Recommended: country paté, wild king salmon gravlax, herb-and-mustard-crusted rack of lamb, roasted Crescent Farm duck breast with sauce vierge, duck meatballs, grilled Black Angus sirloin with black truffle mashed potatoes, crisp soft-shell crabs, Tuscan farro ragù with asparagus and almond-basil pesto, a local spin on bouillabaisse, sorbets. \$\$\$

**TOPPING ROSE HOUSE**  
1 Bridgehampton-Sag Harbor Tpke.  
Bridgehampton  
631-537-0870  
[toppingrosehouse.com](http://toppingrosehouse.com)

The exit of celebrity chef Tom Colicchio from the Topping Rose House team has had no impact on the experience here. It remains a beautifully restored landmark. And the food under executive chef Ryan Murphy, chef de cuisine Kyle Koenig and pastry chef Cassandra Shupp continues to excel. The menus are seasonal and devoted to local ingredients. Recommended: fried Montauk oysters; lobster ravioli; squid-ink linguine; soft-shell crab tempura; roasted striped bass; strawberry-lime sundae; brioche doughnuts; peach tarte Tatin. \$\$\$-\$\$\$\$