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earthy; cavatelli, with pork shank ragu, porcini and ricotta, both hearty and lush. Mustard-crust Scottish salmon, Parmesan-crust cod and porcini-crust local blackfish, a very satisfying seaside trio. The roasted Berkshire pork chop with maple-bacon vinaigrette and cranberry mostarda ensures sharing, as do red-wine-braised short ribs. Warm cinnamon doughnuts, warm peach butter cake and the vanilla bean crème brûlée could make you a regular. \$\$\$

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

Guy Reuge's Mirabelle and the more casual Mirabelle Tavern are in the historic Three Village Inn. Their menus reflect Reuge's extraordinary range and consistent quality. You may consider his nine-course tasting menu. Or start with charcuterie, including a savory country pâté, garlic sausage and rillettes. Maybe fried artichokes or asparagus-cream soup. And segue to duck liver and foie gras mousse. Steak tartare, too. Fluke taco with hoisin sauce and jalapeño may be balanced by chickpea fries with harissa mayonnaise; Kobe beef sliders, by a fricassee of snails. Seared black sea bass with caponata competes with pan-roasted haddock with a springtime morels-and-cipollini-onion ragout and saffron-vanilla sauce. In season, be sure to pick the fricassee of Peconic Bay scallops. Reuge's irresistible desserts include the ginger-almond tart and a strawberry-rhubarb cobbler. \$\$\$-\$\$\$\$

**THE NORTH FORK TABLE & INN**  
 57225 Main Rd. (Route 25, Southold)  
 631-765-0177,  
[northforktableandinn.com](http://northforktableandinn.com)

Chef Stephan Bogardus succeeded the late Gerry Hayden at this lovely restaurant, and he has kept it the essential dining room between Riverhead and Orient. Subtle, seasonal and superb, it offers a balance of refinement and reverie. His six-course tasting menu is a memorable affair. Bogardus' hits go from white asparagus soup with rhubarb and crème fraîche to fish stew with lobster, cod and a saffron emulsion. Brussels sprout kimchi vies with chickpea hummus with ricotta salata. Risotto fritters are juiced up by lemon, Parmesan cheese and roasted garlic-black pepper aioli. Razor clams cooked in hazelnut oil add accents of coconut, blood orange and vanilla-black cardamom. Claudia Fleming's desserts, from her chocolate caramel tart to warm sugar-and-spice doughnuts, coconut tapioca with passion fruit sorbet to a coffee-toffee ice cream sandwich, are delectable. \$\$\$-\$\$\$\$



DANIEL BRENNAN

**Apple tortada topped with ice cream under a golden caramel dome at Doma Land + Sea in Cedarhurst**

**SANDBAR**  
 55 Main St., Cold Spring Harbor  
 631-498-6188, [lessings.com](http://lessings.com)

Sandbar in Cold Spring Harbor is a charming, elegant, unfussy, open-handed restaurant that fits perfectly in this waterside hamlet. The New American menu is designed by Guy Reuge of Mirabelle and stylishly delivered by chef de cuisine David Ladner. Fluke crudo with grapefruit granatee, spring radish, sorrel and crème fraîche is a delightful indicator, as are the duck tacos with daikon, jalapeño and hoisin sauce. For dessert, the chocolate pot de crème and cinnamon sugar ricotta doughnuts compete with the classic Mirabelle ginger-almond tart. \$\$\$

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

Since 1996, Christian Mir and Elaine DiGiacomo have presided over this country restaurant. Refined and remarkable, it revels in French, Mediterranean and New American cuisines. Consider the amount of flavor packed into Long Island duck meatballs finished with an apple cider reduction; barbecue duck wings; fried artichokes with roasted garlic aioli; or the tuna tartare, vivid with fresh ginger, chives, soy sauce and wasabi "caviar." Save room for the modernist raspberry Napoleon. \$\$\$

**TOKU MODERN ASIAN**  
 2014-C Northern Blvd., Manhasset  
 516-627-8658, [pollrestaurants.com](http://pollrestaurants.com)

Toku is the real jewel in The Americana shopping center. Spacious and sleek, it's a stage for compelling, imaginative riffs on Asian cuisines. Carpaccio of chutoro, or medium-fatty tuna, with wasabi salsa, is grand. Pork buns with pickled cucumber and hoisin sauce turn addictive. Kurobuta pork gyoza enrich a mainstay. Yellowfin jalapeño, fluke tiradito, and lobster tacos should carry exclamation points. The Fuji spin on tarte Tatin, the warm brownie with green tea Chantilly cream, are apropos finales. \$\$\$



*Fine Dining at its Best*

WITH CHEF GUY REUGE



*sandbar*

★★★

"Today, all currents lead to this Sandbar."  
 - Peter Gianotti, Newsday

COLD SPRING HARBOR

*Mirabelle*  
 RESTAURANT & TAVERN

★★★★

"The nouveau Mirabelle is exceptional!"  
 - Peter Gianotti, Newsday

STONY BROOK

LESSINGS.COM

**NEXT WEEK: INDIAN**