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## The most popular dishes at Long Island restaurants: Where to get the best calamari, pasta and more

"Do you ever have deja vu, Mrs. Lancaster?"

"I don't think so, but I could check with the kitchen."

This Q&A from "Groundhog Day" could describe the experience at numerous restaurants via countless menus in Nassau and Suffolk. Some dishes are nearly everywhere and too many taste the same.

So, here's a digestible report on 10 signature dishes that have taken hold on Long Island — and the dining rooms where they stand out.

### Duck



Long Island duckling truly is "the big duck," from roadside architecture to a history of duck farming that produced more than 7 million quackers in the 1960s. The number is considerably lower now. But duck remains a menu staple, from all sources.

The combo of seared duck breast and confit of duck leg is a four-star classic at **Mirabelle** (150 Main St., Stony Brook), in the Three Village Inn. Currently, it's accented with a vol-au-vent of chanterelle mushrooms and corn, pickled cherries, and roasted eggplant. The duck liver-and-foie gras mousse with toasted brioche is a lush way to precede it. More info: 631-751-0555, [lessings.com](http://lessings.com)