


LIFESTYLE / RESTAURANTS

The 10 best restaurants for fine dining on Long Island

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Fine dining is an elusive term. There are countless ways to describe it. But you know immediately when you've had a taste. Among Newsday's top 100 restaurants, the 10 that lead the way are mostly chef-driven, imaginative, devoted to the market and to high-quality ingredients.

Here are our leading fine-dining restaurants for 2018.

Note: Most dishes mentioned are samples of the restaurants' menus and may not be available at all times. Seasonal changes and dish substitutions are common.

Mirabelle



Photo Credit: Nicole Horton

Mirabelle (150 Main St., Stony Brook): Guy Reuge's Mirabelle started as a French restaurant, gradually moved to New American, and arrived at farm-to-table. It's still a plum, earning four stars in each incarnation. 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 pate, 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. T-bone lamb chops with braised fennel, fried chickpeas, and minted yogurt define tender. Duck Mirabelle comes with celery root, a pearl onion ragout, and olive sauce. The Tavern burger shouldn't be overlooked: a Pat LaFrieda selected blend with bacon-onion marmalade, Cheddar, and fries. Reuge's irresistible desserts include the ginger-almond tart and a strawberry-rhubarb cobbler. More info: 631-751-0555, lessings.com



Photo Credit: Randee Daddona

Pennsylvania pheasant breast, wild mushroom beggar's purse, carrot puree and chestnuts is served at Mirabelle, situated in the Three Village Inn in Stony Brook.