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SANDBAR

Chef Guy Reuge may hail from France, but at Sandbar he delivers his delicious take on New American cooking. For Restaurant Week, start with either the tuna tartare paired with avocado and a crispy crostini or the seasonal Long Island clam chowder. Later, indulge in a 12-ounce, dry-aged strip steak with green peppercorn sauce alongside creamed spinach and steak fries, for an added cost. Dessert should include either the walnut chocolate tart or crème brûlée.

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