

## Long Island restaurants to try during Winter Restaurant Week



Gatsby's Landing in Roslyn and more restaurant to try during Winter Restaurant Week. Photo Credit: Daniel Brennan

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Long Island's Winter Restaurant Week quickly lets you know when a good buy becomes a deal and maybe a bargain. All are worth the drive.

Some of the pricier and more ambitious dining rooms in Nassau and Suffolk are taking part in the \$28.95 promotion. Diners get a three-course meal for that price, although it doesn't include either tax or tip. And, for some dishes, there are additional charges.

The fixed-price menu is available all night from Jan. 21 to Jan. 28, except on Saturday, Jan. 27, when it's offered until 7 p.m. A full list of the participating restaurants can be found at [longislandrestaurantweek.com](http://longislandrestaurantweek.com).

Here are six restaurants that are among the standouts, for the quality and the price.

**Gatsby's Landing** in Roslyn is suitably opulent given its great name. Expect selections such as mussels ragu with garlic, potatoes and saffron; market salad with beets, lettuce and ricotta; three-cheese macaroni and cheese; braised daube of beef with olives, kale and potatoes; olive oil-poached salmon with white bean puree and salsa; crisp duck legs. For dessert: rice pudding, sticky date cake, sorbets.

**INFO:** 1362 Old Northern Blvd., Roslyn, 516-277-2318, [gatsbyslanding.com](http://gatsbyslanding.com)

**Mirabelle in the Three Village Inn** in Stony Brook has long ranked among the best restaurants, earning a four-star rating from Newsday for decades. The special menu includes choices such as steak tartare; wild boar terrine with celery root salad and pickled sour cherries; traditional German sauerkraut with assorted meats; pan-roasted arctic char; mussels with saffron cream and oyster mushrooms. For dessert: ginger-almond tart; lemon meringue tart; tarte Tatin; bread pudding with crème Anglaise.

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

**Morton's The Steakhouse** is the local link in the national chain of high-end, popular beef bastions, situated on Northern Boulevard's steak row in Great Neck. For Restaurant Week, Morton's is set with a menu of Caesar salad; house salad; tomato bisque; French onion soup; lobster bisque; filet mignon; double-cut pork chop; honey-balsamic glazed salmon; shrimp scampi capellini; crisp chicken; sour-cream mashed potatoes; Lyonnaise potatoes; creamed spinach. For dessert: Key lime pie; cheesecake; hot chocolate cake.

**INFO:** 777 Northern Blvd., Great Neck, 516-498-2950, [mortons.com](http://mortons.com)

**Polo Steakhouse** is the main restaurant in the Garden City Hotel and understandably lush and luxe. The Restaurant Week menu includes cauliflower-leek soup; burrata cheese; Caesar salad; pan-roasted chicken breast; seared sirloin steak; roasted branzino. For dessert: chocolate tiramisu; apple tart.

**INFO:** 45 Seventh St., Garden City, 516-877-9385, [gardencityhotel.com](http://gardencityhotel.com)

**Sandbar** in Cold Spring Harbor is a stylish, handsome New American restaurant that's seasoned with tradition. Its selections include duck tacos; smoked trout; tuna crudo; shrimp cocktail; chickpea fries with Sriracha coulis; seared duck breast and confit of duck leg; seared bay scallops with romesco sauce; pan-seared branzino with salsa verde and roasted cherry tomatoes. For dessert: chocolate mousse cake; ginger-almond tart.

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

**Stone Creek Inn** in East Quogue is an elegant establishment devoted to French cuisine and New American flair. The Restaurant Week menu takes in leek-and-potato soup with black truffles; steak tartare; beet, arugula and goat cheese salad; burrata and Serrano ham; roasted Long Island duck breast with butternut squash puree and orange gastrique sauce; grilled venison loin with sauteed spaetzle; roasted branzino with farro-and-leek risotto; garganelli pasta with short rib ragu; Provencal-style seafood stew. For dessert: pear sundae; vanilla panna cotta; tarte Tatin.

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

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## WINTER RESTAURANT WEEK

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