

LONG ISLAND PRESS

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FOOD & DRINK

Fine Dining From The Harbor To The Bay

JEFF AND VERA WURST FEBRUARY 24, 2018

Sandbar in Cold Spring Harbor is the latest in the Lessing family of restaurants featuring the culinary creations of Executive Chef **Guy Reuge**, who is noted for rallying Mirabelle at Three Village Inn in Stony Brook.

The restaurant is decorated with high-eaved ceilings, a gas fireplace and nautical décor, and a wall separating the bar and the dining area. Sandbar's extensive wine list featuring both new and old world selection is extensive and starts at \$50.

The three of us shared four appetizers – vivid smoked trout with horseradish aioli served over farro salad; tantalizing tomato braised octopus, laden with shaved fennel salad in a tomato vinaigrette; heavenly tuna crudo; and full-flavored duck tacos (jalapeno omitted). Each was tastefully presented. Appetizers are priced from \$8-\$20.

The next course was the pasta special – bucatini dancing in a seafood tomato sauce seasoned with herbs, the tender veal osso bucco, and Long Island duck duo – a seared breast and confit leg, bursting out from the accompaniment of tagine, dates and mint. Mains are priced from \$22-\$42.

Don't skip dessert, all priced at \$11 each. You wouldn't think that the climax to a wonderful meal would be milk and cookies, but three of us were able to share this heavenly ending.

Sandbar, 55 Main St., Cold Spring Harbor, 631-498-6188. Open daily for lunch and dinner including special Sunday brunch menu.