


LIFESTYLE / **RESTAURANTS**

The 10 best restaurants for fine dining on Long Island

By Peter M. Gianotti, Corin Hirsch, Erica Marcus and Pervaiz Shallwani

Updated August 10, 2018 8:46 AM

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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.

Sandbar



Photo Credit: Daniel Brennan

Sandbar (55 Main St., Cold Spring Harbor): Sandbar in Cold Spring Harbor is a charming, elegant, unfussy, openhanded restaurant that fits perfectly in this waterside hamlet. The New American menu is designed by Guy Reuge of Mirabelle and stylishly delivered by chef de cuisine David Ladner. It's at the address best remembered for Wyland's Country Kitchen. And things have definitely changed. Fluke crudo with grapefruit granite, spring radish, sorrel, and crème fraîche is a delightful indicator, as are the duck tacos with daikon, jalapeño, and hoisin sauce. Peekytoe crab is partnered with marinated and grilled tomatillo, fennel, onion, and saffron. Even the shrimp cocktail deserves your attention. So does the generous seafood tower starring seasonal oysters. Ricotta gnocchi with pistachio-basil pesto and fried shallots: outstanding. Pan-seared swordfish with asparagus and sauce gribiche, seared sea scallops sparked by lemon zabaglione, and grilled lobster with favas and escarole head the marine dishes. Seared Long Island duck breast and confit of leg, the dry-aged strip steak with morels, and the house cheeseburger, with bacon-onion marmalade and Cheddar all stand out. For dessert, the chocolate pot de crème and cinnamon sugar ricotta doughnuts compete with the classic Mirabelle ginger-almond tart. More info: 631-498-6188, lessings.com



Photo Credit: Daniel Brennan

Chickpea fries served with Siracha aioli at Sandbar in Cold Spring Harbor.