New Year's Eve: Get Out and Celebrate

Get out and ring in the New Year on Saturday, December 31 at one of these Long Island restaurants!

**NASSAU**

**Mitch and Toni's American Bistro**
875 Willis Avenue
516-741-7940

On New Year's Eve, the regular menu will be offered for seatings starting at 5 p.m. A special $85 four-course prix fixe menu and New Year's Eve celebration begins at 9 p.m. featuring live entertainment and a midnight champagne toast. Space is limited and reservations are required.

**WOODBURY**

**Nisen Woodbury**
7967 Jericho Turnpike
516-496-7000

Nisen Woodbury will host a five-course dinner, by Executive Chef Terence Cave and Executive Sushi Chef Alvin Wang, and a premium open bar from 9:30 p.m. to 12:30 a.m. A champagne toast and balloon drop will also take place at
midnight. A DJ will be spinning top 40s and house music all night. The cost for the evening is $150 per person, plus tax and gratuity. Space is limited and reservations can be made at (516) 496-7000. Group discounts for 10 or more are available. Menu is as follows:

**Starter**
Edamame - Fresh lime and sea salt

**First Course**
Blue Crab Bisque - Alaskan King Crab
Millionaires Salad - Hearts of palm, baby arugula, shaved apple and jalapeno vinaigrette
Yuzu King Crab Salad - Mixed greens, mango, cucumber, wasabi olive oil and yuzu citrus dressing

**Cold Appetizer**
Jumbo Shrimp Cocktail - Charred jalapeno and cocktail sauce
Kona Kampachi - Hawaiian baby yellowtail, pickled kizami wasabi, micro cilantro and citrus ponzu
Otoro Sashimi New Way - Seared blue fin belly, truffle soy, onion crisp and wasabi aioli

**Hot Appetizer**
Teriyaki Glazed Kobe Meatballs - Sweet wasabi aioli
Roasted Beet Montrachet Gateau - Aged balsamic reduction
Rock Shrimp Aioli - Tempura crisp and yuzu aioli

**Entree**
Petit Waygu Filet Mignon - Yukon gold potato spring roll, herb braised Brussels sprouts and pink peppercorn sauce
Butter Poached Maine Lobster - Baked asparagus, fingerling potatoes and saffron foam
Grilled Loin of Lamb - Potato risotto, mint pea puree and rosemary cabernet reduction
Sushi and Sashimi Omakase - Chef's special market fish

**Dessert**
Frozen Eggnog Souffle - Caramel brittle
Flourless Chocolate Bruno - Crème anglaise raspberry coulis

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**SUFFOLK**

**COMMACK**

Nisen Sushi
5032 Jericho Turnpike
631-462-1000

Dinner will be served from 5 to 11 p.m. on New Year’s Eve. A complimentary champagne toast and balloon drop will take place at midnight. A DJ will be spinning top 40s and house music all night. Space is limited and reservations can be made at (516) 496-7000.

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**HUNTINGTON**

HONU Kitchen & Cocktails
363 New York Avenue
Dinner service begins at 5 p.m. and those with reservations at 9:30 p.m. or later, may keep their table for the evening. DJ Craig will spin all night and guests may enjoy a champagne toast at midnight. After 9:30 p.m., a $20 cover charge for bar guests will be recognized and late night revelers must be over age 25.

In addition to the regular a l a carte menu, featured dinner selections include:

**Appetizers**
- Half Shell Oysters, Srirachi Mignonette & Cocktail Sauce $14
- Caviar Bellini, Fresh Dill & Lemon Crème Fraîche $16

**Entrees**
- Filet Mignon Wellington, Mushroom Duxelle Wrapped in Puff Pastry, Mashed Potato & Haricot Verts $42
- Twin Lobster Tails, Saffron Buerre Blanc with Whipped Boniato & Haricot Verts $42

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**OAKDALE VIEW**

3 Consuelo Place
631-589-2694

VIEW celebrates with a three-course holiday prix fixe menu from 5 to 8:30 p.m. for $39, plus tax and gratuity. The menu will also be offered from 9 p.m. with DJ, dancing, party favors and a midnight champagne toast for $49, plus tax and gratuity. Reservations are recommended.

New Year’s Day brunch will be served from noon to 4 p.m. The cost is $32.95 per person, half-price for children ages 3 to 12, and free for kids under age 3. Tax and gratuity is not included. The brunch menu includes:

- Unlimited Bloody Marys, Mimosas and Champagne
- Two Roasts Carved to Order
- Omelets Made to Order
- Breakfast and Lunch Chaﬁng Dishes
- Shrimp in the Rough
- Steamed Crab Legs
- Fresh Homemade Baked Muffins
- Assorted Cold Salads
- Fresh Fruit Platter
- Smoked Salmon, Bagels and Cream Cheese
- Gourmet Dessert Table
- Coffee and Tea Service

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**EAST END EAST HAMPTON**

**Nick & Toni’s**
136 North Main Street
631-324-3550

The restaurant offers a la carte holiday specials on New
Year's Eve. The restaurant will open at 6 p.m. The specials are as follows:

**Amuse Bouche**
Complimentary
House Cured Foie Gras Torchon with Fig Jam

**Appetizer**
Fennel Dusted Jumbo Lump Crab Cake with Squid Ink Aioli and Local Micro Green Salad $18

**Entree**
Marinated Lamb Chops Scottaditto with Truffled Anson Mills Soft Polenta, Crispy Artichokes and Salsa Verde $38

**Dessert**
Blood Orange Tart with Champagne Gelee and Fiore di Late Cream $12

**Dessert Amuse**
Complimentary
Baci di Dama (cute little cookies translates to "ladies kisses")

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**Rowdy Hall**
10 Main Street
631-324-8555

Rowdy Hall will offer a la carte specials as follows:

**Appetizer**
Crispy Braised Pork Belly with Dried Apricots, Winter Vegetables & Grilled Baguette $14

**Entree**
Pan Roasted Bronzino Filet with Braised Leeks & Caviar $28

**Dessert**
Grand Marnier Cake with Blood Orange and Whipped Creme Fraiche $8.50

A New Year's Day brunch will be offered along with lunch. Brunch specials include:

- "Hair of the Dog" - Cheddar Cheese & Beer Soup Served with Rye Croutons $7
- Smoked Salmon Omelet with Cream Cheese & Chives, Served with Baby Lettuces $12.50
- Brioche French Toast topped with Caramelized Apples & Whipped Cream served with Bacon and Vermont Maple Syrup $13.50
- Classic Eggs Benedict $13.50

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**Serafina**
104 North Main Street
631-267-3500

Serafina will offer a special prix fixe for New Years Eve beginning at 8:30 p.m. The special menu will feature four courses for $50 per person plus tax and tip. The a la carte menu will also be available. The special menu includes:

**For the Table:**
Welcome champagne toast & pizza al tartufo

**Appetizer, Choice of:**
Carpaccio di filetto & tartufi neri
Baby organic spinach & champagne goat cheese
Entree, Choice of:
Spaghetti al caviale
Heart shaped ravioli with fresh Maine lobster
Cotechino Sausage with Lentils and Polenta
Branzino al forno with haricot vert & oven roasted potatoes
Dessert
Tiramisu with sparklers

Serafina will serve New Year’s Day brunch beginning at noon featuring specials, in addition to the a la carte menu, as follows:
Fresh Farm Scrambled Eggs with bacon, Italian sausage and homestyle potatoes $12
Buttermilk Pancakes with sweet butter and maple syrup $10
Classic French Toast with strawberries and banana $12
Italian Omelet with diced ham, fresh mozzarella and homestyle potatoes $12

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**JAMESPORT**

**Jamesport Manor Inn**
370 Manor Lane
631-722-0500

Chef Michael Mandleur serves a three-course prix fixe menu for $60 per person. Reservations are required. Menu includes:

**Appetizers**
Satur Farm Organic Salad
Honey Balsamic Vinaigrette, Shaved Parmigiano-Reggiano Pickled Peconic Bay Oysters
English Cucumber, Dill Caviar
Tian of Roasted Red Beets and Goat Cheese
Mache, Toasted Walnuts, Beet Vinaigrette
Warm Maytag Blue Cheese Pearl Halves
Endive, Balsamic Syrup, Candied Pecans
Chestnut Ravioli
Fontina Cheese, Celery Root Puree

**Entrees**
Roasted Veal Chop
Braised Shallots, Roasted Rosemary Fingering Potatoes, Red Wine Thyme Reduction
Roasted Crescent Farm Duck Breast
Duck Confit, Homemade Black Pepper Fettuccini, Cassis Lingtonberry Sauce
Yukon Gold Potato Crusted Striped Bass Filet
Sweet Parsnip Puree, Spinach, Saffron Vanilla Sauce
Goat Cheese Pan-Roasted Organic Chicken
Maple Squash Puree, Asparagus, Red Wine Vinegar Reduction
Porcini Gnocchi
Micro Pea Shoots, Butternut Squash, Sage Brown Butter

**Dessert**
Poached Banana Gelato, White Chocolate Filled Crepes, Valrhona Chocolate Sauce
Peppermint Creme Brulee
Chocolate Carmel Torte, “Sweet and Salty” Almonds

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Luce & Hawkins at the Jedediah Hawkins Inn
400 South Jamesport Avenue
631-722-2900

Ring in 2012 at one of the early seatings, from 5 to 8:30 p.m. and featuring a four-course menu for $95 per person, or with a five-course menu at 9 p.m. for $115 per person. The menu includes:

FIRST
Peconic Bay Scallops cauliflower puree, yuzu, smoked steelhead caviar

SECOND
Fluke Carpaccio lobster, sunchoke & uni spring roll, vanilla & chili scented carrot oil

THIRD
Duckling, Ham & Foie Gras Terrine black eyed peas, country mustard & pickled pumpkin

FOURTH
Slowly Cooked Wagyu Short Rib celery root parsnip, agnolotti & black truffle
or
Roasted Striped Bass

FIFTH (for 9 p.m. seating)
Champagne gel macerated and compressed fruits, popcorn mousse and grated bittersweet chocolate
Champagne Toast