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Easter Sunday brunches

BY GARY DUFF
Special to Newsday

While many families celebrate Easter brunch or dinner at home, others look to fine-dining restaurants for their holiday meals. Below is just a sampling of eateries in Nassau and Suffolk with special holiday menus. Reserve early.

NASSAU

Eric's Italian Bistro, Mineola

From 1 to 9 p.m., Eric's Italian Bistro in Mineola will be serving a variety of Easter dishes alongside its à la carte menu. Specialty items include an 8-ounce Brazilian lobster tail (\$37.95), steak au poivre (\$31.95), braised lamb shank (\$32.95) and stuffed veal chops (\$42.95). The first seating, at 1 p.m., will receive a complimentary mimosa or Bloody Mary. For an additional \$16.95, there will be "bottomless" wine, beer, mimosas and Bloody Marys.

Eric's Italian Bistro,
70 E. Old Country Rd., Mineola;
516-280-5675, ericsbistro.com

KYMA, Roslyn

A Greek Easter celebration kicks off with live music after midnight Mass Sunday. The restaurant will offer a special three-course prix-fixe menu (\$95 a person) until 4 a.m. and, on Easter Sunday, a \$65 variation, featuring traditional Easter tsoureki (bread), a choice of either magritsa (tripe soup) or avgolemono (egg lemon soup), an Easter salad, spit-roasted Easter lamb with a side of lemon potatoes and a selection of Greek sweets for dessert, in addition to the à la carte menu, until 9 p.m.

Kyma, 1446 Old Northern Blvd., Roslyn; 516-621-3700, kymarestaurants.com

Milleridge Inn, Jericho

Holidays at the Milleridge Inn are a regular tradition for many Long Islanders, and on Easter Sunday the restaurant will be seating in the cottage every half-hour, from 11 a.m. to 6 p.m. The \$54.95 brunch — \$26.95 for children 12 and younger — includes a full buffet with hot and cold stations, featuring sausage, potatoes, omelets, muffins and more, until 3:30 p.m. For din-



Sandbar in Cold Spring Harbor is serving a stuffed leg of lamb for Easter Sunday.

ner, the buffet will include prime rib, lamb, turkey, ham, seafood and other specialties, such as the chicken Francese and pan-roasted Atlantic salmon. A \$49.95 three-course fixed-price menu (\$24.95 for kids younger than 12) served in the inn's main dining room from 11 a.m. until 7 p.m., includes a soup or salad appetizer, main-course entrees such as chicken Milleridge, baked stuffed shrimp and roast leg of lamb, and dessert.

Milleridge Inn, 585 N. Broadway, Jericho; 516-931-2201, milleridgeinn.com

SUFFOLK

Del Frisco's Grille, Huntington

This branch of the chain is celebrating Easter twice; first on Saturday from 11 a.m. to 3 p.m., and again on Sunday from 11 a.m. to 4 p.m. Menu items include red velvet Belgian waffles (\$15), cheesesteak egg rolls (\$13.50), and truffle and chive deviled eggs (\$9.50), with a special 16-ounce, slow-roasted prime rib special (\$42). On the sweet side, diners can indulge in lemon cake or order the \$11 salted caramel Easter cocktail with a yellow bunny peep as garnish.

Del Frisco's, Walt Whitman Shops, 160 Walt Whitman Rd.; 631-423-0308, delfriscosgrille.com/huntington

Nick & Toni's, East Hampton

The much-lauded restaurant is celebrating Easter Sunday with several additions to its brunch and dinner menus. The selection includes a la carte favorites such as house-cured pancetta with poached eggs on baby field greens; buttermilk pancakes with roasted apples, toasted hazelnuts, fresh cream and maple syrup; and Easter specials, seared diver sea scallops (\$21), grilled rack of lamb (\$42), and a vanilla bean Pavlova with rosé-poached rhubarb, strawberries and rose water whipped cream for dessert (\$14). The restaurant's à la carte menu also will be available.

Nick and Toni's, 136 N. Main St., East Hampton; 631-324-3550, nickandtonis.com

Jonathan's Ristorante, Huntington

Jonathan's will serve a special Easter menu from 1 to 8 p.m. Holiday additions include a pancetta-and-corn bisque (\$12); risotto di mare, with shrimp, scallops, mussels, clams and calamari (\$34); crispy red snapper with white beans and escarole (\$35); and a 16-ounce rack of lamb (\$42). The spot's regular menu also will be available.

Jonathan's Ristorante, 15 Wall St., Huntington; 631-259-4989, jonathansristorante.com

Sandbar, Cold Spring Harbor

Sandbar is serving a special à la carte menu for Easter from noon to 8 p.m. Appetizers include a bacon frisee salad at \$14, as well as a cantaloupe and mozzarella dish at \$16, and a roasted apple-and-red beet soup at \$12. Mains range from \$26 to \$36 and include a stuffed leg of lamb, apricot-and-mustard roasted ham and charred-asparagus pasta. Indulge in any of the \$12 desserts, such as classic carrot cake, a coconut-lemon bar with marshmallow or a brioche and cherry bread pudding.

Sandbar, 55 Main St., Cold Spring Harbor; 631-498-6188, lessings.com

Jewel, Melville

Veteran Long Island chef Tom Schandel is serving two menus for Easter Sunday. The first, a brunch menu from noon to 3:30 p.m., is a \$39.95 fixed-price three-course meal heavy on lunch entrees, and starts with appetizers such as tuna tartare, roasted carrot-and-blackberry salad with shrimp-and-veal meatballs. Mains include two poached eggs alongside a free-range chicken hash, sautéed spinach and a red wine beurre blanc; a black truffle-flecked "millionaire's pizza," which is also topped with mushrooms,

fontina and an egg; and a marinated skirt steak with cipollini onions, baby carrots, green beans and fingerling potatoes. Dessert includes a choice of sweets: classic flourless chocolate cake, mango cheesecake or butter pecan bread pudding. \$19.95 for kids.

For dinner, starting at 4:30 p.m., all but the main-course entrees remain. For \$99.95, you can order the chef's special carbonara, with smoked duck, Parmesan and radicchio; a butter-poached lobster; or a roasted lamb rack. Seatings end at 7 p.m.

Jewel, 400 Broadhollow Rd., Melville; 631-755-5777, jewelrestaurant.com

View, Oakdale

Easter Sunday at View comes with a table overlooking Great South Bay. The special à la carte menu includes a range of appetizers and soups, from \$10 to \$18, while entrees, such as the Maine lobster pasta, filet mignon and braised lamb shank, can run anywhere from \$31 to \$45. Tahitian crème brûlée, New York-style wild berry cheesecake and Valrhona chocolate meringue are \$10 each for dessert.

View, 3 Consuelo Place, Oakdale; 631-589-2694, lessings.com

The 1770 House, East Hampton

Chef Michael Rozzi is preparing a variety of New American dishes for Easter. Diners can enjoy supper specials ranging from \$32 to \$45 starting at 4:30 p.m., in either the upstairs dining room or casual downstairs tavern. Menu items include a dry-rubbed rack of lamb with herbs and drippings, and sides of roasted asparagus and farro with spring onion and pistachio; slow-cooked Oregon beef prime rib with spinach and green garlic, and handmade cavatelli and cheese; and applewood-smoked heritage ham with snap peas, carrots and potato gratin. Alongside cider sauce and apple conserve. For dessert, enjoy a dark chocolate ganache cake, or signature warm date cake with toffee sauce (\$10 to \$12).

The 1770 House, 143 Main St., East Hampton; 631-324-1770, 1770house.com