

Take in the View and the Food in Oakdale!

BY GENEVIEVE HORSBURGH

Located on the Great South Bay where it meets the Connetquot River, the restaurant View offers just that—stunning views—as well as delectable food in a comfortable, serene fine dining atmosphere. Part of the Lessing's family holdings, View delivers on its great reputation.

Drinking a crisp, slightly sweet Napa Valley Chardonnay and watching the sun set on a spring evening was relaxing and rejuvenating, and I was anticipating the meal to come. The breadbasket course of buttery, garlicky rolls was delicious. The large, succulent shrimp in my cocktail were fresh and perfectly cooked. The crab cakes were divine, nicely seared on each side and served with a bright mango salsa. Loaded with savory crab, with freshly squeezed lemon juice drizzled on top—perfection.

The real star of the appetizer round was a View favorite, the Crispy Thai Calamari. When I say I love fried calamari, I mean it, and this version is undoubtedly in my top three calamari appetizers of all time, because it ramps this appetizer up in a huge way. View's calamari are fried in a light batter until perfectly crunchy and tossed in a sweet Thai chili glaze, decorated with peanuts, cilantro and lime. The sweet heat of the glaze, paired with the nutty peanuts and the acid from the limes, creates a pure umami experience in your mouth. This calamari is all



View's impressive Seafood Tower out on the beautiful deck overlooking the water

kinds of delicious, seriously addictive, and I haven't stopped thinking—or talking—about it since. I will definitely be back for more.

With selections like Cedar Roasted Scottish Salmon, Seafood Cioppino and Root Beer Braised Short Ribs, it was quite a task choosing our entrées. Once my eyes landed on the Maine Lobster Pasta, though, I was in love. Bursting with savory flavors, succulent chunks of fresh, buttery lobster, kernels of roasted corn, smoked bacon, caramelized shallots

and mushrooms, cherry tomatoes, all tossed in a cognac cream sauce with garganelli pasta. There are so many amazing elements of this dish—the best part is they all work together to form something harmonious, decadent and fresh. The lobster was the star and all but melted in my mouth. The cognac cream sauce was delicate and smooth and didn't overpower the lobster; rather it enhanced the sweetness of the rich meat. The mushrooms, corn and tomatoes created an earthy aroma and the





View offers a variety of signature cocktails



The lobster roll at View is as pretty as it is delicious

garganelli, which is tubular with ridges, gathered the sauce so well that you got some in every bite. It's no wonder this dish is a View favorite.

The Surf and Turf was impressive, a delicious cut of filet mignon cooked just the way I like it, with the Surf—a beautiful 7 oz. lobster tail—the star of the show, once again. Cooked to perfection, melt-in-your-mouth delicious. Served with a garlic confit and potatoes purée, asparagus and caramelized shallot demi-glace.

Dessert was just as impressive as the rest of the meal. A View favorite, the light, crisp Churros were served with a dipping sauce of liquid heaven in the form of dulce de leche. The Chocolate Bomb

was just that, a chocolate cake filled with silky, warm dark chocolate, a sure fix for the chocolate lover in you. My favorite was the Maple Crème Brulée, which was smooth, rich and creamy on the inside with a hint of sweet maple, and a delightful caramelized sugar top.

The View restaurant in Oakdale is worth the trip—it's stunning location is a backdrop for world-class food. The impressive menu is paired with top-notch service, and it's a dining experience like no other. 🍷

View is located at 3 Consuelo Place, Oakdale. To make a reservation, call 631-589-2694, or visit them online at viewoakdale.com.