

View

More than simply living up to its name, View offers one of the most beautiful dining experiences on Long Island. Situated just far enough off the beaten path to offer a sense of total serenity, View is easily accessible to any diner looking for something a little different – and a lot special.

When we first walked into View, we were struck by the ambiance. Operating in the former tea house of William K. Vanderbilt, this is a restaurant that feels at once fancy enough for a nice night out and comfortable enough to enjoy the experience: upscale without any hint of intimidation. The high-end nautical theme, featuring a few Chinese accents, works perfectly with the bayside location. An outdoor patio offers waterside dining. Unfortunately, a threatening storm meant that we sat inside. But, with large windows facing the water, we were more than satisfied with our dinnertime view.

Upon being seated, we were greeted by our server, Danielle. She took our drink order and gave us time to review the impressive menu. While my dining companion and I both chose non-alcoholic drinks for the evening, View offers an array of beer, wine, and cocktails for any taste. Among the craft cocktails on the menu are the fruity Fire Islander, the Cucumber Cocktail, a Jalapeño Margarita, and View Rum Punch. I can say with certainty that, when I return, I will be ordering the very appealing Frosé.

Choosing a starter to share was a difficult task. View offers a full range of raw bar selections, soups, salads, and appetizers. In addition, from Wednesdays through Sundays, you can order sushi from their wide selection of traditional and specialty rolls. We seriously considered trying the Crab Cocktail, with jumbo lump crabmeat, cocktail sauce, and lemon aioli; the Jumbo Lump Crab Cakes served with mango salsa, avocado, and Meyer lemon aioli; the Savory Fig and House-made Ricotta Toast, with raisins on the vine, balsamic, and local honey on sourdough toast; or Peking Duck Tacos served with scallion, avocado, and hoisin sauce. However, the draw of the sushi menu was strong, and, based on Danielle's excellent advice, we chose to share the specialty Lobster Out roll, with crunchy spicy kani-kama, cucumber, and avocado inside and topped with lobster salad and scallion, all served with white sauce and creamy spicy sauce. We did not



**3 Consuelo Place, Oakdale, NY
(631) 589-2694**

Hours:

Monday – Tuesday: 12:00 p.m. – 9:00 p.m.
Wednesday – Thursday: 12:00 p.m. – 9:30 p.m.
Friday: 12:00 p.m. – 11:00 p.m.
Saturday: 6:00 p.m. – 11:00 p.m.
Sunday: 11:00 a.m. – 9:00 p.m.

Bar Hours:

Monday – Friday: 12:00 p.m. – late
Saturday: 5:00 p.m. – late

Sunday: 12:00 p.m. – late

Events:

Happy Hour: Monday – Thursday
Wine Down Wednesdays: Wednesday
Tropical Thursdays: Thursday during the summer
\$5 Fridays: Friday
Brunch: Sunday, with seats at 11:00 a.m., 11:30 a.m., 1:00 p.m., and 1:30 p.m.
Credit Cards Accepted
Reservations Recommended

regret our decision. The roll had the exact right mix of sweet lobster flavor, crunch, and a hint of spice. And, best of all, it was a perfect size for sharing – although we did have a hard time deciding who would get the final bite.

Other sushi options include a California roll, Vegetable roll, Philadelphia roll, and Shrimp Tempura roll, as well as a Surf Club roll, made with shrimp tempura and cucumber and topped with crab salad; a Lady in Red roll, made with spicy salmon, avocado, and cucumber and topped with sliced salmon; or the Treasure Island roll, made with grilled eel, avocado, and cucumber and topped with scallion and tobiko.

For our main course selections, we again asked Danielle for her recommendations. She suggested we try the Bucatini Alle Vongole, which features little-neck clams, cockles, a roasted garlic and white wine broth, pepperoncino, and toasted breadcrumbs, and the Roasted Free-Range Chicken, served with spring peas, roasted cippolini onions, wild mushrooms, and fingerling potatoes in natural chicken jus. My dining companion chose the Bucatini, and I opted for the Roasted Chicken. We both chose very wisely. The Bucatini offered a perfectly-cooked pasta in a light and delicate – yet somehow incredibly decadent – sauce. The portion of clams and cockles was impressive and cooked to tender perfection. The Roasted Chicken was served on the bone and cooked exactly right – leaving it savory and juicy. The accompanying vegetables were the perfect compliment to the meal, with every bite soaking up the jus for a unique and satisfying taste. My dining companion and myself each sampled the other's dinner, and could not decide whose was better. Neither plate had a bite left when we were finished.

View's seafood selections include Diver Sea Scallops, served with a Montauk lobster and white truffle risotto, edamame, and citrus beurre blanc; Scottish Salmon, served with French lentils, sunchoke puree, gremolata, and sweet tomato jam; and Lobster Trinity, featuring a crab-stuffed, butter-poached two-pound lobster; Montauk lobster and white truffle risotto, and lobster-tarragon butter. The land-based options include a Kansas City Dry-Aged Prime Strip Steak, served with baked potato with sour cream and chives, arugula, radish, and house steak sauce; a Chef's Burger, which is a half-pound View burger served with bourbon bacon-onion marmalade, gruyere, pickles, and smoky-spicy sauce on an everything bagel seasoned bun and accompanied by French fries; and Slow Braised Short Rib or Beef with white chocolate and parsnip puree, seasonal vegetables, and a cabernet reduction. View also offers sides, including Garlic Confit Potato Puree and Sautéed Spinach, that can be ordered to accompany any meal. In addition, a Kids Menu is available to diners age 12 and under.

After one of the best dinners either of us had ever enjoyed, we were sufficiently full. However, View's dessert menu made it impossible to pass on a final sweet bite. Once again, we asked Danielle for her suggestion. She pointed out the Dancing with the Devil, a dessert for two comprised of a dark chocolate Ghirardelli brownie, Oreo and chocolate chip cookies, Reese's Peanut Butter Cups, chocolate ice cream, vanilla whipped cream, and hot fudge. To say this was an indulgence is an understatement – but it is one that is well worth every bite. The mix of a chewy brownie, crunchy cookies, and creamy ice cream and whipped cream come together in mind-blowing satisfaction. Had we not been so full, we would have surely eaten every single bite.

Among the other dessert options at View are the Valrhona Chocolate Bomb with salted caramel gelato and pretzel dust; the Tahitian Vanilla Crème Brûlée with cool burnt vanilla custard and sugar wafer cookies; the Wild Berry Cheesecake with graham cracker crumble and wild berry compote; and the Sticky Toffee Pudding Cake with fig honey gelato, salted caramel, and pecans. There is also a selection of gelatos available.

View offered everything we could have asked for in a perfect night out – an incredible location, warm ambiance, and delicious food. Perhaps best of all was the service. I cannot speak highly enough of Danielle, who was always willing to offer spot-on recommendations and made sure we were well taken care of – all with a genuine smile and great attitude. General Manager Joe Scalice also made the experience one to remember, checking to make sure all of the diners were happy and offering bits of information about the building and the restaurant that made it clear why View is a place that people come to again and again.

Anyone looking for a one-of-a-kind dining experience will be thrilled with View. But be warned: one visit will not be enough. You'll be back again and again. ■

