

# 100 Best Restaurants on Long Island

Sept. 01, 2022 2:58 PM



It's the 10th year that Newsday's restaurant critics have compiled a list of Long Island's very best places to eat. In that time we've seen big changes in the dining scene, from an efflorescence of great Indian, Chinese, Mexican and barbecue places to the loosening of dress codes.

What hasn't changed is what we look for in a restaurant: great food well served in an inviting setting. And if the price tag is steep, it better be worth it: We pay our own way when we dine out, and strive to visit anonymously to avoid any special treatment. We're often asked whether restaurants have any influence over this list. Absolutely not. Dining establishments do not pay or otherwise compensate Newsday to be considered, nor does advertising play a role in editorial decisions.

This year, we welcome 11 new eateries to the list, so on the odd chance you've finished eating your way through last year's list, you've got your work cut out for you.

FINE DINING

## Mirabelle



Roasted duck leg with carrot flan, yellow wax beans and apricots. Photo Credit: Yvonne Albinowski

150 Main St. Stony Brook | 631-751-0555

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Long Island's standard-bearer for fine dining since 1983, Mirabelle left its original St. James location in 2009 for the larger quarters of the Lessing's Hospitality Group's Three Village Inn in Stony Brook. Along the way, it has shed much of its original fancy-French character as the menu has become more global, the dining experience more casual. The menu, always changing with the seasons, might feature a traditional steak tartare and octopus carpaccio with shallot-caper gremolata; a burger with bacon-onion marmalade and pan-roasted halibut "Basquaise" with chorizo and caper-pepper chutney. You'll always find some version of chef-founder Guy Reuge's signature duck — most recently served with carrot flan, yellow wax beans, apricots — as well as his timeless ginger-almond tart. Reuge, born in the French city of Orléans, founded the restaurant with his wife, Maria. This summer, the Reuges semi-retired to Virginia; the kitchen remains in the hands of longtime chef de cuisine, Fernando Machado.