

Newsday

Restaurant lunch deals

Fine dining spots cook up midday bargains

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You can get around paying top dollar at top restaurants if you know about a little secret called lunch. OK, so portions may be a bit smaller and choices limited. But on the upside, high-end restaurants can be much quieter during the day, meaning you'll probably get more attentive service. Plus, there's an aura of privilege in a long, leisurely lunch you just don't get at 8 o'clock on a Friday night.

KITCHEN A BISTRO: ★★★ 532 North Country Rd., St. James 631-862-0151 kitchenabistro.com

CHEF: Eric Lomando

OVERVIEW: Weekend dinner reservations at this small BYOB must be made about a month in advance. In the afternoon, it's easier to get in and is a magnet for oenophiles, who bring their most treasured bottles to relax over meticulously sourced and crafted food.

AT LUNCH: On Lomando's ever-changing light-lunch menu, entrees are all \$13. One day, the choice might include roast ocean trout with salsify or roast organic chicken with barley risotto. And it costs only \$8 for sandwiches or Kobe beef burgers.

COMPARE AT DINNER: On weekends, a three-course prix fixe is \$42; all other nights, entrees cost \$25.

BOTTOM LINE: While Eric Lomando's superb dinners are still one of Long Island's top values, his lunches are a veritable steal.