

Newsday

## Long Island Restaurants

### Kitchen A Bistro

The restaurant everyone is looking for has found a new address. Kitchen A Bistro enters the deliciously apropos spot recently vacated by Mirabelle. This American-style bistro fits neatly. Devoted diners will recognize the very casual approach, which warms up a noisy, spare space; and the very good, often excellent cooking, which redefines it. The staff, mostly bejeaned and T-skirted, balances the laid-back and the caffeinated. And the cuisine, a mix of French, Mediterranean and New American, shows care and flair. Chef and co-owner Eric Lomando fine-tunes the fairly priced menu every day.

#### THE BEST

Lomando packs zucchini blossoms with crabmeat, cooking them to a light crunch; and deftly grills white asparagus, finished with prosciutto and arugula. They typify his warm-weather starters. Likewise, the mellow, seasonal-vegetable risotto; and the sweet-pea pancake with smoked salmon and crème Fraiche. Excellent main dishes range from the rich, emphatic red-wine braised beef short rib to the pristine, delicate halibut paired with spring vegetables; from snowy cod with braised white beans and mahogany clams to rosy sautéed duck breast with carrot-and-mustard sauce. The sautéed mahi-mahi benefits from the house's tasty spin on artichokes à la barigoule. Some delightful desserts here: a parsnip tart with cream-cheese frosting, pineapple upside-down cake, a mango variation on tarte Tatin, crème brulee, a playful Snickers tart.

#### THE REST

The field salad with goat cheese: standard but so-what. Sautéed soft-shell crab with fermented black bean and orange; and grilled pheasant sausage pot-au-feu deliver more in words than flavor. Braised calamari and couscous improve otherwise bland branzino. The baked ricotta lemon tart arrives a bit overdone; the hazelnut Linzer torte, dry.

#### THE BOTTOM LINE

Worth the wait.

*Reviewed by Peter M. Gianotti, 4/29/09.*

*Ambience*

Good

*Assessment*

The Kitchen's still hot.

*Cuisine*

Eclectic, Bistros/Brasseries

*Major Credit Cards Accepted*

No, No credit cards.

*Price Range*

Expensive (\$25-\$50), Moderate (\$15-\$25)

*Rating*

(2- 1/2 star)

*Reservations*

Recommended, Required

*Service*

Very good

*Special Features*

Open for Lunch/Brunch, Business Lunch/Dinner, Exceptional Eats