

The Long-Islander.

Thursday, October 1, 2009

By Pete & Mike

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THINK PINK: Michael and Kurt Bohlsen, owners of The Bohlsen Restaurant Group, in support of local breast cancer coalitions, will donate \$1 from Think Pink menu items ordered in October at their leading Long Island restaurants: Prime: An American Kitchen and Bar, Tellers Chophouse and H2O Seafood Grill. "As local business owners born and raised on Long Island, serving and employing Long Islanders, each restaurant will support its local breast cancer coalition," said Michael Bohlsen. "The cause is so near to our hearts as a family and as an employer. The work local breast cancer coalitions do is very helpful to the people in the communities in which we live and work." Diners at Prime (117 New York Avenue, Huntington 631-385-1515 www.restaurantprime.com) will raise funds for Huntington Breast Cancer Coalition (www.hbcac.org), and pink baseball hats will be available for an extra \$5 donation to the coalition. Pink touches are at the heart of the dinner menus: appetizers of king crab roll with pink watermelon radish, avocado and tobikko; pink choggia beet risotto with olive oil poached shrimp and tarragon; tuna tartare with avocado purée, soy sesame vinaigrette and wonton crisp; and cream of tomato soup with mini-truffled grilled cheese. Among the main courses will be hanger steak with Hawaiian pink sea salt with roasted garlic potato gratin and escarole; perfectly pink rack of lamb with cranberry bean ragout and lamb jus; and pan-roasted pink snapper with coconut Thai rice and grapefruit papaya salsa. Sweet endings include pink champagne cake with raspberry mousse and coconut sorbet; red velvet cake with pink ribbon mousse; and raspberry crème brûlée. Shades of pink extend to the drinks menu as well with rosé and sparkling pink wines by the glass, and pink cocktails like the French Kiss, Island Sunset, Pink Cougar, Cocoa Chanel and Love Cocktail.

DINE AROUND TOWN: "Dine Around The Town," an evening of gourmet foods, wines and desserts, will be held on Tuesday, Oct. 6 at Appliance World in Huntington village. The night will benefit the homeless in the community by raising funds for the Huntington Interfaith Homeless Initiative (HIHI). Guests will enjoy delicious specialties from some of the most popular restaurants in town: Besito, Rookies, Mascali, Quezalcoat, Harbor Club, Show Win, Bonwit Inn and 34 New Street. Sumptuous desserts will follow from A Rise Above, Reinwald's, Copenhagen Bakery and Cupeake Gourmet. And what would great food be without fine wine? An impressive selec-

tion of wines by Pindar and Banfi wineries will be offered, along with beer from Blue Point brewery. A Chinese Auction, special entertainment and raffles will make the evening even more exciting. All funds raised will go to HIHI, a coalition of over 30 local houses of worship, working together to house the homeless each winter. HIHI's respite program operates seven nights a week, housing and feeding on average 25 guests per night for 20 weeks a year from late November to April. Last winter HIHI served a record number of guests and expects high occupancy this winter as well. Dine Around The Town tickets are \$50/person, \$85/couple. For tickets call 631-427-0679.

NEW AT JONATHAN'S: Jonathan's Ristorante (15 Wall Street, Huntington, NY 631-549-0055) had added some new menu items to their dinner menu. Menu items are as follows: Insalata Invernale with grilled asparagus, zucchini, beets, arugula, Gorgonzola, caramelized walnuts (\$11); Spaghetti with pancetta, grape tomatoes, pecorino (\$19); Orecchiette with lamb sausage, chilies, swiss chard (\$21); Gamberi in padella alla puttanesca - sautéed tiger shrimp, fresh tomato, olives, capers and basil sauce with broccolini and jasmine rice (\$24); and Halibut con peperonata with slow-cooked peppers in tomato sauce, jasmine rice and asparagus (\$26).

CUPPA GEORGIO'S: The new collectible coffee mugs are in at Georgio's Coffee Roasters (146 Jericho Tpke, Huntington Station 631-470-7797 www.georgioscoffee.com). Pick them up at the store along with a pound or two of your favorite coffee. Better yet, you'll get one free when you participate in one of



The coffee mug is free when you attend Georgio's Coffee Roasters' cupping sessions.

Side Dish

Georgio's informative and entertaining cupping sessions. Your choice, Sunday Oct. 18 or Nov. 15, 4-5:30 p.m. \$20/pp includes a pound of coffee or one of those nifty new coffee mugs. Call 516 238-2999 to reserve your spot.

AN ALE OF THEIR OWN: Chef Guy Reuge of Mirabelle Tavern (Three Village Inn, 150 Main Street, Stony Brook 631-751-0555 www.threevillageinn.com) presents a five-course tasting dinner on Thursday, Oct. 1, featuring Blue Point Brewing Company. Lessing's Hospitality, which owns and operates Mirabelle Tavern and Mirabelle Restaurant at Three Village Inn, teams up with Blue Point Brewing Company to launch Lessing's first ale to be introduced during the dinner. Reservations are recommended beginning at 5:30 p.m. Mark Burford, brewmaster and owner of Blue Point Brewery, will be the guest speaker for the evening. There will also be live music by Big Blue Whales. The five-course dinner costs \$55 per person, plus tax and gratuity. There will be brewery specials from Blue Point Brewery throughout October with creative cocktails and reduced tapas during Mirabelle Tavern's "Tapas & Tinis" every Friday from 9 p.m.

ESTEBAN RETURNS: Porto Vivo (7 Gerard St., Huntington 631-385-8486, www.porto-vivo.com)



Guitar virtuoso Esteban is back at Porto Vivo four nights in October.

will host live music by renowned guitarist Esteban on four nights in October. Esteban will play on Wednesdays and Thursdays, Oct. 7 and 8, and Oct. 14 and 15 starting at 9 p.m. The live music will be in the bar and lounge area on the second floor. The bar will be offering Porto Vivo's world-class wine list as well as the imaginative cocktail menu with concoctions such as pineapple-basil daiquiri, Riviera sunrise, tomato basil martini, rhubarb Bellini; blueberry and ginger margarita; and the signature cocktail, the Porto Vivo sour, made with calvados and fresh housemade apple juice. A separate martini menu offers creative martinis such as lychee, James Bond, Peachy, Espresso and red mandarin.

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Todd English with Porto Vivo's Joy Mangano and Philipp Seipelt.

TODD ENGLISH DROPS IN: Celebrity chef and restaurateur Todd English dined at Porto Vivo (7 Gerard St., Huntington 631-385-8486 www.porto-vivo.com) on Wednesday, Sept. 23. English dined with Porto Vivo owners Joy Mangano and Philipp Seipelt along with Mangano's daughter, and most recently Seipelt's wife, Christie. English had a selection of antipasti, of which he favored the roasted fennel in blood orange vinaigrette. As an entree, he had the daily special: roasted suckling pig, served with creamy gnocchi and broccoli rabe. For dessert he enjoyed the signature chocolate soufflé. Following dinner English went to the bar for some lychee martinis and signed some autographs in the dining room.