



Best Eclectic: Bayview Bistro

The new executive chef at Bayview Bistro is the former Chef de Cuisine, James Tchinnis. He was the Executive Chef at the Thatched Cottage in Centerport and Sous Chef of the exclusive Grand Havana Room. He is a graduate of the French Culinary Institute. His signature style is a French-Asian fusion. The menu at Bayview Bistro reflects some of that, but has some of the all-American favorites as well.



Lemonade Shrimp Cocktail with Cilantro-Honey Aioli



Crawfish Summer Roll with Shitake Mushrooms and Red Chili-Apricot Dipping Sauce



Arugula Salad— with Gorgonzola Cheese and Baby Beets in Cider Vinegar-Cracked Pepper Dressing

The quaint bistro is nestled in the New England-like village of Northport, just steps away from the harbor. The interior décor is reminiscent of an elegant English pub, with wooden bar stools, soft lights, and mahogany pillars arching up to the tin-pressed ceiling. In the summer and spring months, the outdoor patio, surrounded by climbing grape ivy, opens and diners enjoy the fine food along with North Shore breezes.

With such a humble atmosphere it seems appropriate that each dish is packed with several ingredients. You can look forward to some of chef Tchinnis' specialty appetizers like Lemonade Shrimp Cocktail with Cilantro-Honey Aioli and Crawfish Summer Roll with Shitake



Outdoor dining with lush grape ivy climbing the brick walls, space heaters for cool summer nights and music

Mushrooms and Red Chili-Apricot Dipping Sauce. I enjoyed the contrast in flavors and textures.

Entrées include New Zealand Rack of Lamb marinated in Mint and Garlic served with Pistachio Honey and the Mixed Seafood Grill: Jumbo Gulf Prawns, Petite Lobster Tail and Sea Scallops with Chimichuri Sauce served with Olive Oil Smashed Red Bliss Potatoes.

There seems to be as varied a selection of wine at the Bistro as of sauces, by the way. Over fifty bottles are available, including wines as elegant as a 98 Cabernet Mondavi Reserve from Napa, and a 95 Brunello di Montalcino from Banfi, Italy. Several types of champagne, from Moët & Chandon to Cristal, are also available.

If you're taking a stroll down Main Street anytime soon, or if you're coming back from a day on the boat, consider Bayview Bistro for a relaxed yet exquisite dining experience.

—Marc Weiss

Address: 44 Main Street, Northport

Phone Number: 631-262-9744

Hours:

Lunch: Monday–Sunday 11:30am–3:30pm

Dinner: Monday–Thursday 5:00pm–10:00pm

Friday & Saturday 5:00pm–11:00pm

Atmosphere: Quaint, colonial charm inside and seabreezy allure outside.

Credit Cards: American Express, MasterCard, Visa

Check Average:

\$35-\$40 per person

Special Features: Outdoor and indoor dining.

Reservations: Suggested



New Zealand Rack of Lamb marinated in Mint and Garlic served with Pistachio Honey



Mixed Seafood Grill: Jumbo Gulf Prawns, Petite Lobster Tail & Sea Scallops with Chimichuri Sauce

NORTHPORT

