



## Best Nouveau Continental:

# Lisenda Restaurant

There's a buzz in Roslyn about the new Lisenda Restaurant that opened in the space formerly occupied by the Ruby Room. I heard about its new chef, its new management and its exceptional new dining experience and could not wait to experience Lisenda for myself.



*Colossal Lump Crabmeat Cocktail in a Martini Glass with Cocktail Sauce and Mescaline Greens*



*Escargots sautéed in garlic, roasted shallots, wild mushrooms and herb butter served over puff pastry*



*Porchini Dusted Filet Mignon with a Black Truffle Madeira Sauce*

We tried a number of dishes and were very impressed. We started with some spectacular appetizers. The abundant Maryland Crab Cakes, accompanied by a yucca julienne and a spicy remoulade sauce is my favorite. This dish is a must have! Escargots sautéed in garlic, roasted shallots, wild mushrooms and herb butter served over puff pastry is also outstanding. Salads are bursting with

Lisenda is a charming cottage located in the heart of Roslyn on Mineola Avenue. As you walk into this romantic, cozy spot you are serenaded by sounds of live piano music playing standards and show tunes. Lisa, the manager, greets guests and makes them feel at home.

Classic gold-framed paintings adorn the walls while the glow of candle-light sets the mood.

It is possibly the most romantic spot on Long Island. Service here is superb and the prices are reasonable.

The top toque in the kitchen is Paul Paskins, formerly of the Rainbow Room in New York City and the Kitchen Off Pine Street in Long Beach.

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vibrant colors and freshness. The Baby Spinach Salad with spiced walnuts, Maytag Blue Cheese, Granny Smith Apples and Champagne Vinaigrette was a hit.

Entrées are the main event in the culinary show. The stars include the Dijon Mustard Crusted Australian Rack of Lamb served with a Rosemary Demi Glace, The Porchini Dusted Filet Mignon with a Black Truffle Madeira Sauce and the Crispy Long Island Ducking.



*Dijon Mustard Crusted Australian Rack of Lamb served with a Rosemary Demi Glace*

You must save room for dessert at Lisenda. Crème Brulee, a delicious Port Wine Poached Pear and a delectable Chocolate Ganache were all fantastic finales. Lisenda is a timeless, charming restaurant that is sure to make any night memorable.

—Marc Weiss

**Address:** One Intervale Avenue, Roslyn

**Phone Number:** 516-621-2200

**Hours:** Monday–Thursday 12:00am–10:00pm  
Friday 12:00am–11:00pm  
Saturday 5:00am–11:00pm  
Sunday 5:00am–10:00pm

**Credit Cards:** All major credit cards

**Check Average:** Dinner main courses, \$18.50–\$29.50; Appetizers and Soups, \$6.50–\$12.50; Lunch dishes, \$5.50–\$15.50

**Special Features:**

Piano/live music, Wine Dinners, private parties.



ROSLYN ESTATES

# Best of Long Island

LISENDA RESTAURANT