

Soigné

Nestled along Broadway in Woodmere is a jewel of a dining experience where old world charm and service enhance an atmo-

Patrons come by word of mouth because that's all that's necessary. Once you have had dinner there, you'll understand.

sphere of refined elegance not often available along the South Shore of Long Island. Déjà vu's of Lutece in Manhattan and memories of European dining haunted me while I was treated to their sophisticated tasting menu shortly after we celebrated the arrival of 2003.

Patrons come by word of mouth because that's all that's necessary. Once you have had dinner there, you'll understand. Style mixes with creativity and innovative continental cuisine with a French twist is the result. You are at once brought overseas to the world of fine dining upon entering this cozy establishment.

Classical music infuses your experience and landscape paintings of European scenes

framed in gilded gold adorn the gold textured green walls. Chandeliers hang from the ceilings and together blend with the candlelight from the tables to create a perfectly subdued light that sets a mood for the arrival of each course, a work of culinary art and expertise.

We were treated to the best seat in the house, although it is by the window, and in the cold of January is a bit more exposed. We were offered drinks by our charming waiter, who shares his nativity with the owner and proprietor, George Echeverria, of Chile, a seasoned restaurateur, who has been in the restaurant business since his teenage years and brought L'endroit and Bryan Cooper to us on the North Shore. The name "Soigné" as he explained to me, is, of course, French, and means "to show sophisticated elegance," which they have most certainly attained in their cozy dining room of 50 tables with a fireplace, faux finishes, exemplary fabricated curtains and brocaded tassels and urns of floral arrangements comfortably seated on gold pedestals. "The tradition," he continued, "is for a chef to exclaim "Soigné," after creating a dish that is "picture, perfect", which, each was.

To complement your culinary pleasures, their extensive wine list boasts over 160 selections. You may discover unusual fine

The name "Soigné" as he explained to me, is, of course, French, and means "to show sophisticated elegance,"

wines from Southern Italy not often found on sophisticated wine sommeliers' registers and can choose fine wines from France, Italy, California, Washington State, New Zealand, South Africa, Spain, Argentina, Chile and some of the best

selections from the local vineyards of Long Island's North and South Forks.

A basket of bread with corn muffins, mini challah rolls, rye bread with caraway seeds and scones was a sumptuous introduction to the sophistication to follow on their tasting menu, an offering of seven courses which is offered every night of the week except Saturdays for \$55 per person. Each member of this bread basket held its own.

A delicately spiced potato leek soup followed, a pleasantly aromatic and light fla-

It is no surprise that Newsday included Soigne in their A-list of top restaurants in Long Island and rated it among the Top Four in 2002.

vor despite, of course the "very French" heaviness of the cream. A scallop, shrimp and mashed lobster appetizer with vegetables was divine in both its presentation and to my palate. Seafood lovers will be quite satiated and even further inspired by the escargot Bolivar which followed, prepared in a puffed pastry with watercress. This was tender and quite appetizing. A salad of baby spinach with gorgonzola, country bacon, toasted pine nuts with a sculptured topping of sweet, fried and shredded carrots arrived next, which was both visually exciting, eloquent and quite luscious, a perfect combination of flavor and texture. A toasted tilapia encrusted in pistachios with a passion fruit emulsion was absolutely fabulous. Tilapia is not my favorite fish, but Chef de Cuisine Richard Abitabilo, educated at the Culinary Institute of

Soigné

1066 Broadway
Woodmere, NY 11598
516-569-2259

Open for Lunch Mon-Fri 12-4 p.m.
Dinner from 4-10 p.m.
Friday and Saturday until 11 p.m.

America, may have changed my mind. This was a unique experience and quite a creative blending of flavors. Leeks were served shortly thereafter to complement the entrée in a fruit emulsion. The carnivores can feast on the Black Angus Filet Mignon prepared in a peppercorn demi-glaze sauce, which was superb. The quality of the meat and its preparation were outstanding.

After a pause, and a few sips more of Merlot, a sampling of some of their fine desserts arrived. Vanilla ice cream served on top of kiwi fruit, a chocolate decadence cake, an apple smitz in a puff pastry and a ginger bread pudding with blueberries and chocolate sauce satisfied my cravings. Each was delicious.

It is no surprise that Newsday included Soigne in their A-list of top restaurants in Long Island and rated it among the Top Four in 2002, and in the Top 50 of all time. Throughout January and February, they are offering their Prix Fixe Menu for \$23.50 which includes a three course meal, including appetizer, entrée and dessert until 10 p.m. except on Saturday evenings. Highlights from this menu include a mixed baby field green salad with red tear-drop tomatoes, Bermuda onions, in a champagne vinaigrette, a Mushroom Risotto, thyme, white truffle essence, a Cedar Planked Atlantic Salmon, white bean and tomato cassoulet or a Sesame Seared Ahi Tuna, served with roasted garlic mashed potatoes in a pineapple and ginger emulsion.

Appearing on their regular appetizer menu is the unique Tartar of Yellowfin tuna with papaya, yuzu, and flying fish caviar and an Autumn Spiced Quail, corn and semolina pancake, port jus, delicacies to whet your appetite. Among some of the interesting entrees, the Roasted Lamb Rack Parisienne, pumpkin sage risotto, herbal nage and the Herb Roasted Loin of Pork, with kasha pilaf, warm apple and walnut compote caught my eye for the carnivores.

Soigné, as its name suggests, is a show of sophisticated elegance in which to indulge your epicurean tastes with someone special. Reservations are suggested every day.

Bon appetit!
Bettina Marks

DAVIDS WHOLESALE AND RETAIL

Upholstery, Fabric & Trim

30% - 60% OFF EVERYDAY RETAIL PRICES

CUSTOM MADE:

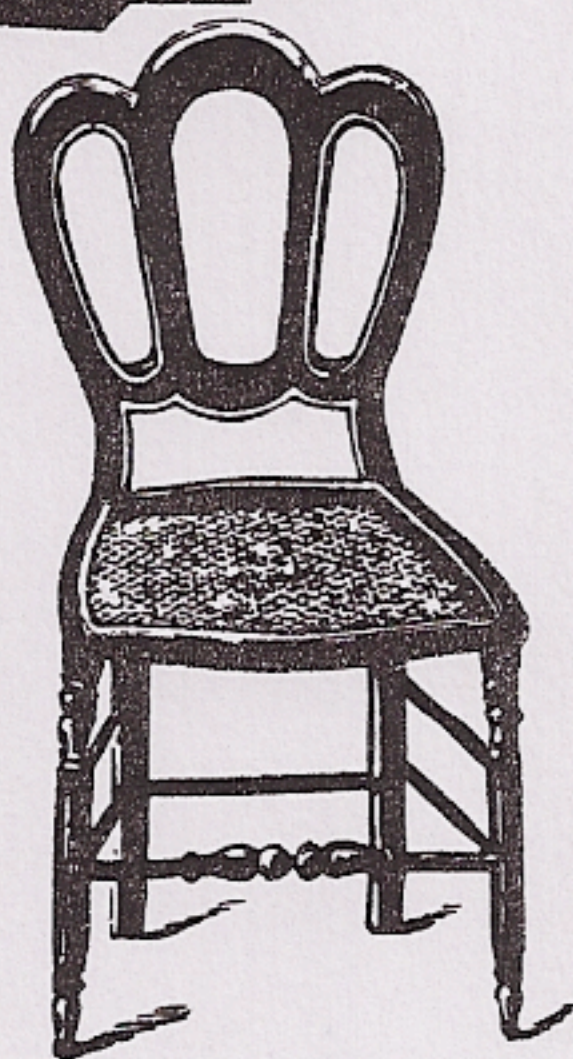
- Draperies
- Reupholstery
- Table Cloths
- Boat Cushions
- Bench Cushions

Basic Seat Upholstery

NOW ONLY

\$25.00

With Ad Only



Designs by Robert Allen • Waverly • Micheals • Richloom

FABRIC FOR SALE WHOLESALE & RETAIL

393B Sunrise Highway
Lynbrook, NY 11563
516-596-9205

OPEN 7 DAYS
10-6pm
Thurs till 7pm
Sun till 5pm

East of White Castle
West of Dunkin' Donuts

Concord Diner Restaurant

Fine Dining in a Casual Atmosphere
Serving • Breakfast • Lunch • Dinner • & Late Night Snacks
Any Time of Day

99 Fourth Street • Valley Stream, NY 11580
Tel: 516-872-9790