

## WHAT'S HOT IN: HUNTINGTON, N.Y.

By Mike Dempsey

(June 30, 2008) **Besito**

402 New York Ave., (631) 549-0100. [www.besitomex.com](http://www.besitomex.com) .

**Seats:** 110.

**Cuisine:** upscale Mexican.

**Specialties:** ceviche of the day with plantain chips; tableside guacamole with tortilla chips; boneless beef short ribs with rajitas and tomatillo; blue corn- and crabcrusted grouper with pumpkin seed and sweet corn; Mexican chocolate pudding.

**Main courses:** \$17-\$27.

**Chef:** Matthew Lake.

**Owner:** John Tunney III.

### **Café Buenos Aires**

23 Wall St., (631) 603-3600. [www.cafebuenosaires.net](http://www.cafebuenosaires.net) .

**Seats:** 120.

**Cuisine:** Argentinean and Spanish.

**Specialties:** shrimp in garlic and olive oil; paella for two with mussels, shrimp, clams, scallops and chorizo; New York strip steak with country potato, vegetables and chimichurri; flambéed apple pancake with sliced apples and vanilla ice cream.

**Main courses:** \$20-\$27.

**Chef:** Gustavo Soria.

**Owner:** Hugo Garcia.

### **Honu Kitchen and Cocktails**

363 New York Ave., (631) 421-6900. [www.honukitchen.com](http://www.honukitchen.com) .

**Seats:** 200.

**Cuisine:** new American small plates.

**Specialties:** yellowtail tuna with scallion and jalapeño; skirt steak with romesco and red onion; duck with scallions and cucumber; **South** African lobster tail with fire-roasted corn.

**Main courses:** \$9-\$16.

**Chef:** Paul Miranda.

**Owner:** John Tunney III.

### **Jonathan's Ristorante**

15 Wall St., (631) 549-0055. [www.jonathansristorante.com](http://www.jonathansristorante.com) .

**Seats:** 80.

**Cuisine:** contemporary Italian.

**Specialties:** wild-mushroom risotto with truffle oil; sautéed baby artichokes with basil oil; pumpkin ravioli with butter, sage, Parmigiano and amaretto cookie dust; blackened tuna with avocado, tomato, semolina cake and Swiss chard; poached pear with white chocolate.

**Main courses:** \$20-\$38.

**Chef:** Tito Onofre.

**Owner:** Roberto Ornato.

### **Prime Restaurant American Kitchen and Bar**

117 New York Ave., (631) 385-1515. [www.restaurantprime.com](http://www.restaurantprime.com) .

**Seats:** 165 in the dining room, 80 on the porch, 80 dockside.

**Cuisine:** new American steak and seafood.

**Specialties:** porcini and fontina risotto cake with shaved asparagus; potato gnocchi with Parmesan-truffle sauce; filet mignon wrapped in puff pastry, with mushroom duxelles, bordelaise and Brie fondue; panseared red snapper with steamed spinach, diced red and yellow tomatoes, and Champagne vinaigrette.

**Main courses:** \$26-\$49.

**Chef:** Gregg Lauletta.

**Owners:** The Bohlsen family.