

DINING

Out & About

YOUR TABLE IS WAITING

SOUNDVIEW

By Rob Donovan

After a torrential storm that started our evening, the skies cleared, offering us a spectacular view of the Long Island Sound and sprawling golf course from our window seat at the month-old Soundview Restaurant at the Glen Cove Golf Course. The vista is just one of many reasons to visit the outstanding Soundview. While it's the new-kid-on-the-block, it's not without pedigree: it's run by Jamie Scott, the owner of the well-respected Mill Creek Tavern in Bayville. And what a job he's done here, renovating the multi-room restaurant into an airy, spacious experience, and bringing impressive and innovative Chef Adam Goldgell on board.

If you remember the old Soundview, think again. This is a whole new eating experience, with its casual setting and creative, yet elegant food. Family-friendly, many tables were filled with kids enjoying overstuffed burgers or pastas. Tables are also filled with young people on dates, and couples of all ages enjoying a nice relaxed dinner. The first-rate attentive service added to the pleasant experience.

There's sensational food to be had here. I enjoyed hearing the oohs and aahs of customers as servers passed by them with artfully presented dishes—as vibrant and stunning in presentation as the bold flavors to be found when you eat them.

The Lucky Grove Tomato Gazpacho Soup was the perfect way to enter Soundview's world of audacious cuisine. Served in a bowl atop a large ice-filled plate, the stunning soup remained chilled. The flavors burst in your mouth, and the fresh ingredients—chilled Artesian tomatoes, English cucumbers, peppers, onions, roasted garlic and key lime sour cream—surprised with each spoonful. I want to return for the Sweet and Sour Baby Meatballs with their addictive, tangy red sauce, currants and generous serving of flavorful meatballs. The

Barbequed Shrimp Skewers were deliciously prepared, with chorizo, succulent shrimp, tupelo honey chili sauce and a fantastic grilled pineapple slice. The dramatically presented deconstructed Soundview Salad, wrapped in a wide ribbon of cucumber, freshly delivered a wallop with poached pear, walnuts, mixed greens, arugula, gorgonzola dolce and a welcome blackberry vinaigrette. The Asian Chicken Salad with skewered sesame grilled chicken, watercress, arugula, broccoli, lotus root, baby corn, almond slivers, crunchy noodles and sweet ginger dressing was also a winner.

The Lobster Stuffed with Long Island Fluke was prepared perfectly. I enjoyed the light and subtle, dessert-worthy tomato risotto. The 10 oz. Big Fat Juicy Burger was delightfully juicy thanks to the fat cooked out in the wonderful blend of short rib, filet mignon, and prime chuck beef. Served on a cutting board, it was a pleasure to devour along with the topping of sharp Cabot cheddar, crisp bacon strips, caramelized onions, and served with shoestring fries. The 72-hour Marinated Skirt Steak with its Jack Daniels marinade with 15 spices delivered on its flavor-packed promise and was generously draped around a terrific potato gratin and deliciously sweet creamed corn. Everything on the menu looks so tempting, and next time I'm definitely going for the Burgundy and Chocolate Glazed Short Ribs.

For dessert there are several choices, but I highly recommend the fluffy, dreamy Cannoli cake, which my tablemates battled me for.

Lunch, dinner, and catering from weddings to private parties—Soundview's a destination you must check out. There's also an adjacent outdoor tiki bar and live music. The setting's as gorgeous as the food presentation, and the food is as excellent as a hole-in-one.

SOUNDVIEW

Location: 109 Lattingtown Road, Glen Cove

Website: www.soundviewgc.com

Phone Number: 516-945-3800

Price Range: \$10 - \$30

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