

2007

LI'S TOP RESTAURANTS

From Asian fusion to beachside BBQ,
the 20 places our dining critics
like best

ASIAN INFLUENCES COME TO THE FORE

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hopsticks were whirring throughout 2007, a boom year for Asian restaurants on Long Island. Modern Japanese and East-West fusion menus ruled, with dishes such as jalapeño yellowtail, miso black cod and rock-shrimp tempura working their way into the everyday vernacular.

Which didn't mean that Long Islanders abandoned Italian cookery or New American cuisine. Indeed, choices in those areas also expanded. And the fire for barbecue continued at a steady smolder.

The culinary outlook for the months ahead appears promising, since it's getting easier to dine graciously without spending a bundle. This year's alphabetical list of top 10 Dining Deals offers testimony to just how diverse and lively the value-priced dining scene has become.

West East Bistro, 758 S. Broadway, Hicksville, 516-939-6618. First-time restaurateur Danny Wu has both vision and know-how. His pretty Asian-New American dining spot, improbably tucked into an empty strip mall, features cuisine high in caliber yet moderate in cost. Service is warm and attentive. Try chef Andy Chu's "fork tender" spare ribs and house-made ravioli filled with watercress and wild shrimp. Braised short ribs and fragrant pan-seared Long Island duck breast are just two compelling entrees.



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At West East Bistro, owner Danny Wu, left, with chef Andy Chu, offers cuisine high in caliber yet moderate in cost.