

Garden City Life

Thursday, April 14, 2011

DINING

Out & About

YOUR TABLE IS WAITING

at REIN

By Rob Donovan

Excellence. You'd expect nothing less from the world-class Garden City Hotel. And you'd expect nothing less than perfection from renowned award-winning Executive Chef Steven De Bruyn, with his many years of experience.

Excellence and perfection was exactly my experience at Rein, the casual fine dining restaurant at Long Island's most celebrated hotel. The service is elegantly impeccable, and the food is delicious, innovative, and frankly, a work of art. The imaginative menu and award-winning wine list, are perfect complements to the warm, rich atmosphere with a room comfortably filled with cushy banquettes, white linen covered tables, dark-wood walls, a fireplace and a timeless-looking rear-lit onyx bar.

Many of the dishes push the culinary envelope, with inventive little touches in its sophisticated New American cuisine. The ingredients, all treated with reverence, are fresh and, when possible, locally grown and organic.

Dinner began with a basket with a delightful assortment of freshly baked breads; the olive roll is a must. Then we were served an amuse: sweet, earthy candy-striped beets with ricotta and olive oil. For appetizers we ordered Grilled Shrimp Satay, served fresh and plump, with a very tasty mango-jicama slaw and tropical fruit coulis. The amount of sauce in which to cover the shrimp was thoughtfully at the diner's discretion, and did not overpower the shrimp. The Smoked Salmon Roll with crabmeat and horseradish cream, cucumber-vodka sorbet, apple-sunchoke salad, garnished with American caviar was a perfect marriage of textures and tastes. The Satur Farms Mixed Greens with Seared Duck Confit was sprinkled with apples, sun-dried cranberries and an exquisite pomegranate vinaigrette. It

was a fresh, sparkling salad, offset by the rich, wonderful duck. The Whole Roasted Mediterranean Sea Bass, with mushrooms, fabulous potato-like artichokes and cipolini onions was as perfectly prepared as one would expect. The side we ordered was a showstopper, a brilliant dish of Latham Farms Brussels Sprouts with bacon and maple syrup, which was seriously genius. The Herb Marinated Grilled Filet Mignon, with luscious slow-roasted shallots and a superb broccoli rabe also hit all the right notes. The steak, delectably glazed on the outside was buttery soft and tender within. As a side I ordered the Duck Fat French Fries. And they were just as satisfying as they sound, full-bodied and flavorful. From the *amuse* through the dessert, you know expert hands and minds are at work in the kitchen. The desserts were equally superb. I particularly enjoyed the Pineapple Fruit Soup, with its almond savarin and coconut sorbet. It was a deeply sweet, unique concoction. The Flourless Chocolate Cake with raspberry sorbet, vanilla ice cream and a whimsical chocolate whipped cream was the best decadent way to end this perfect meal.

Perusing the menu is an adventure in itself. You'll find scallops with citrus duck jus, char with spiced red wine sauce, braised mustard-crust monkfish, pepper-crust rib-eye steak, yuzu-glazed duck, lamb several ways and a pan seared veal chop that was served to customers surrounding me, the vision of which made my mouth water.

Rein offers a Saturday Tea, and a legendary Sunday Brunch, as well as catering special occasions. But the fact is, it's always a special occasion when you dine at Rein thanks to the brilliant Chef DeBruyn, his accommodating staff and an excellent menu that dares to be different.



THE GARDEN CITY HOTEL
Long Island's Leading Hotel Since 1874

REIN

Location: 45 Seventh Street, Garden City

Website: www.gardencityhotel.com

Phone Number: 516-747-3000

Price Range: \$31.00 - \$50.00