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## Dining

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### Side Dish With Aji Jones

JUNE 9, 2011 By Aji Jones

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**Cuvée Bistro and Bar** in Greenport hosts a post-screening reception on Saturday, June 18 following the 2 p.m. showing of *Waiting for Superman* at the Floyd Memorial Library. After the reception, the restaurant will be open for dinner. Menu selections include: steak au poivre with organic New York strip steak, cognac-peppercorn sauce, potato gratin and green beans (\$26); Greenporter Niçoise salad with grilled tuna or salmon, string beans, olives, tomatoes, egg, Long Island potatoes and anchovy garnish (\$19); and calamari Provençal with red pepper aioli (\$11). 631-477-0066.

THE GREENPORT COMMUNITY CENTER IS OPEN FOR BUSINESS

**Montauk Yacht Club Resort and Marina** in Montauk presents an extensive thin-crust pizza menu in **Hurricane Alley**, the resort's casual indoor/outdoor eatery. Selections include lobster pizza with Maine lobster, fontina cheese, basil and tomato sauce (\$22); steak au poivre pizza (\$19) with grilled steak, mushroom, caramelized onion and fontina cheese; and fig pizza with caramelized onions, Gorgonzola cheese, figs and balsamic vinegar (\$17). Hearty calzones, priced from \$17 to \$24, are also available. 631-668-3100.

**Phao** in Sag Harbor is now serving dinner from 5 p.m. daily. Menu selections may include: Lamb lollipop with garlic cilantro soy reduction (\$17); Chicken, shrimp or tofu pad Thai with tamarind, shallots, fresh bean sprouts and peanuts (\$24); and Green curry chicken with fresh green chili sautéed with garlic, Kaffir lime leaves, lemongrass, sweet basil leaves, Thai coconut milk and mixed vegetables (\$21). 631-725-0101.

**East Hampton Grill** in East Hampton is now open nightly for dinner. Executive Chef Brian Stefano's menu includes: crab cake salad with grapefruit, avocado, herbs, champagne vinaigrette (\$19); pan-roasted Arctic char with summer succotash (\$27); and Rutherford rib-eye with Worcestershire, beefsteak tomatoes and blue cheese (\$42). 631-329-6666.