

NEW YORK TRAVEL

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September 30, 2013

The Five-Point Weekend Escape Plan

Toast to Harvest Season in the North Fork

2. Where to Eat



The airy dining room at Noah's.
(Photo: Courtesy of Noah's)

Try a mix of oysters at the newly opened **Main Restaurant and Oyster Bar**, which carries up to 25 varieties at a time (starting at \$8 for a half-dozen) including the delicious Pipes Cove, which is harvested in Greenport. Housed in what was formerly the North Fork Oyster Company in historic Stirling Square, the restaurant also serves prepared dishes like clams with bacon and sage butter (\$10) and spaghetti with lamb meatballs (\$26).

Dine with fellow locavores at **Noah's**, which just launched a new winemaker dinner series (\$75) that highlights local ingredients. The five-course meal (available every Sunday through the end of October) is paired with wines from a different vineyard each week and led by a winemaker in the restaurant's private dining room, where diners sit at shared tables. Menus depend on market availability but have included butternut squash gnocchi, red-wine-braised short ribs, and roasted winter squash purée.

Drink inside a former vault at **the Riverhead Project**, a two-year-old restaurant that inhabits a former bank. Long Island chef Lia Fallon's menu is seasonal and farm-sourced, which means fall brings Crescent Farms duck breast with smoked sweet-potato purée, pork-braised collard greens, and cornbread crumbs (\$29). After dinner, sink into a leather lounge chair by the fire and watch one of the movies they screen nightly.