

MIRKO'S RESTAURANT

WATER MILL SQUARE, WATER MILL, NEW YORK 11976 631.726-4444

Mirko's

“Exceptional Fare, Exceptional Service “. . . Joanne Starkey, *The New York Times*

“A Graceful, All Seasons Restaurant “. . . Peter Gianotti, *Newsday*



Nestled in the charming village of Water Mill, New York, Mirko's restaurant thoughtfully integrates a graceful ease and culinary excellence in and out of the kitchen. Combining an elegant unpretentious atmosphere with a critically acclaimed menu, Chef Mirko Zagar and his wife Eileen delightfully inspire and nurture their select clientele in cozy, comfortable surroundings.

Since Mirko's restaurant opened its doors in 1984, it has been an unrivalled success. The loveliness of Mirko's intimate dining room, appointed with exquisite European lace curtains, a patina of tasteful botanical prints, soft-hued creamy walls and a warm romantic fireplace reminds one of a place where people who haven't a care in the world might go to get away from it all. Long touted as one of the best kept secrets in the Hamptons, an impressive ever-growing list of discerning patrons is discovering this enchanting hideaway.

Blessed with a strong vision and a desire to create unique and exceptional variations on European classics, Chef Zagar remains dedicated to the creation of new culinary combinations of flavors and textures to surprise and delight the Zagar's loyal following. A selection of French, Italian, and American wine is carefully chosen to complement Mirko's unique menu. Pan-Seared Calamari with a sauce of lemon, garlic and sherry wine shares space on the appetizer menu with Croatian Stuffed Cabbage braised in cabbage, sauerkraut and tomato; a unique Portobello Mushroom " Pizza " with caramelized onion, fresh tomato, prosciutto and Pecorino Romano; and Grilled Shrimp and Bacon with a sauce of lemon, pepper, white wine and shallots.

Signature entrees include: a classic Risotto served with shrimp pancetta and red wine; Roasted Duck Breast with a wild rice griddle cake, peach fig chutney, and honey lime vinegar sauce; Moroccan Spiced Grilled Salmon with charred tomato compote, basil mashed potatoes and curry oil; and a tender Rack of lamb in a fresh herb crust with a potato caraway roll, mustard and mint vinaigrettes. According to *The New York Times*, “even better were the slices of pork tenderloin teamed with green apple compote, sweet and sour shallots, a balsamic sage sauce and special port wine. " Highlight from the dessert menu: Iced lemon soufflé, dark chocolate semi-fredo with roasted banana, creme anglaise, and " The Pear ", a delicately poached pear served with vanilla ice cream and a warm chocolate sauce.

Mirko's restrained elegance and close attention to detail has consistently earned the restaurant three stars from both *The New York Times* and *New York Newsday*. The *Zagat Survey* described Mirko's as “top notch, a hidden gem ". The restaurant currently shares top honors from *The New York Times* as “Best in The Hamptons ". Mirko's, located in Water Mill Square in Water Mill, New York, is open six days a week in the summer, and Thursday thru Sunday from October to April