

BESITO  
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## **Besito Makes Every Day A Fiesta**

Besito means, "little kiss" in Spanish. In Huntington, Besito means authentic-yet-gourmet Mexican food, delicious margaritas, an extensive tequila list and stylish décor packed into one. This hot tamale has become the hottest spot to dine in Huntington.

The conception of John Tunney III, Besito combines authentic Mexican cuisine with a gourmet twist on flavors and spices that adorn each dish in a different way. As the creator of Blue Honu and American Burger Company as well, Tunney's visions now dominate New York Avenue.

The menu at the Huntington restaurant is prepared by Executive Chef Matthew Lake, and the wait staff is well versed in what sells. They all know how to whip up a tasty bowl of guacamole that works wonders during happy hour.

Entradas, which means "to start", include this fresh guacamole (\$11) prepared tableside by mixing avocado, spices and diced tomatoes and served with warm soft tortillas and chips.

A Mexican meal is not complete without the tamale. The Tamale De Elote (\$11) is a fresh, corn tamale topped with a seared shrimp cooked in a savory chipotle chile adobo.

Closer to the Mexican border out West, fish tacos can be found on just about any menu. Here in Huntington, Besito dresses up Taquitos de Pescado (\$7) using red snapper topped with pickled red onion, shredded lettuce and salsa molcajete.

Tostaditas con Frijoles Y Queso (\$11) also known as nachos, are the best starter if you are in the mood for cold Mexican cervesa. The drink menu guides patrons on every drink, including the beers at \$6 each. The classic Corona and popular Mexican beers, Sol, Tecate and Dos Equis Amber are available.

Speaking of drinks, Besito's bar scene has become one of the hottest spots in Huntington. On a warm Saturday night the crowd overflows from the bar and out onto the sidewalk. The Besito Patron Margarita (\$11) is their most popular drink, with Patron Reposado tequila, Cointreau, pomegranate-tangerine juice and fresh squeezed lime.

The bar is a Tequila drinkers' heaven, with over 50 types of tequila broken into three categories, Blanco/Silver "Shooters, Reposado "Sippers," and Anejo "Savours."

Sangria De Besito (\$7 glass, \$26 pitcher) is a combination of red or white wine, Cointreau, brandy, and fresh citrus juice. The red is sweeter and heavier than the white.

After all that drinking, you'll be ready to eat a whole lot more.

The Platos Principales are listed in three categories: Tacos, Enchiladas and Budins, and Platos Fuertes and all are served with a delicious house rice and black beans.

The Tacos De Pollo (\$16) is Adobo marinated grilled chicken breast with melted Chihuahua cheese, pico de gallo, tomato jalapeno, and chile cascabel salsas, the Tacos De Cochinita Pibil (\$17) is a tender pork seasoned with achiote, cooked in banana leaf with Yucatan pickled onions and sweet plantains, and the Tacos De Res (\$18) comes with grilled skirt steak and the same

ingredients as the chicken taco.

The first enchilada, Enchilada Suizas (\$17) is Swiss style with shredded chicken baked in a tomatillo cream sauce with melted cheese, onions and cilantro. The second, Enchiladas de Calabacitas (\$17) is one of the vegetarian options with zucchini, tomatoes and avocado baked in a sweet corn sauce topped with cilantro and queso fresco.

The Enchiladas de Mole Poblano (\$18) is shredded chicken, baked in mole poblano topped with queso fresco and sliced onion.

Our favorite dish of the night was Budin de Mariscos (\$21). It's a tortilla pie of shrimp and jumbo lump crab layered with spiced tomato salsa and baked with a poblano cream sauce. There was something about this dish, possibly the balance between common Mexican-American comfort and gourmet ingredients and flavors that made it stand out.

As for the Platos Fuertes, there is something for everyone.

The Camarones Con Naranja al Tequila (\$24) is orange and tequila glazed shrimp over mashed "boniato" with tropical fruit pico de gallo. The boniato is potato, and the flavor of the shrimp blended with the potato and sweet salsa so there will be nothing left on your plate.

Platanos Fritos (\$5), fried sweet plantains are a fabulous side dish that adorned almost every table but is as sweet as a dessert.

We tried the mouth watering Tres Leches sponge cake soaked in three different sweet milks for dessert.

Basically, Besito has it going on. Don't forget to take a little Hershey kiss on your way out.

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