

Eat & Drink

FOOD AND BEVERAGE TRENDS, NEW RESTAURANT REVIEWS, PLUS THE BEST PLACES TO DINE IN AND TAKE OUT.



A Taste of Fall

If it's autumn, it's apple cider donut season. Here's a baker's dozen of farm-fresh options.

BY FRANCESCA FUREY



Auntie El's Farm Market

Sloatsburg
Perks: PYO pumpkins; country store and bakery
Hours: daily, 8 a.m.–6 p.m.
auntieelsfarmmarket.com

Dr. Davies Farm

Congers
Perks: PYO apples and pumpkins; farm market
Hours: daily, 9 a.m.–6 p.m.
drdaviesfarm.com

Dubois Farms

Highland
Perks: PYO apples and pumpkins; on-site winery and brewery
Hours: daily, 10 a.m.–5 p.m.
duboisfarms.com

Fishkill Farms

Hopewell Junction
Perks: PYO apples and pumpkins; harvest festivals; on-site cidery
Hours: Tues–Sun, 9 a.m.–6 p.m.
fishkillfarms.com

Golden Harvest Farms

Valatie
Perks: on-site bakery, cider mill, distillery, smokehouse and road stand
Hours: daily, 8 a.m.–6 p.m.
goldenharvestfarms.com

Hurds Family Farm

Modena
Perks: PYO apples and pumpkins; barn café
Hours: Mon–Fri, 10a.m.–4

p.m.; Sat–Sun, 9 a.m.–5 p.m.
hurdsfamilyfarm.com

Jones Farm

Cornwall
Perks: PYO apples; country store; barn animals
Hours: Wed–Sun, 8 a.m.–5 p.m.
jonesfarminc.com

Love Apple Farm

Ghent
Perks: PYO apples; farm zoo; bakery and café
Hours: Mon–Sat, 8 a.m.–6 p.m.; Sun, 8 a.m.–5 p.m.
loveapplefarm.com

Pennings Farm

Warwick
Perks: PYO apples; on-site beer garden; ice cream and bakery
Hours: Mon–Sat, 8 a.m.–6 p.m.; Sun, 8 a.m.–5 p.m.
loveapplefarm.com

Saunderskill Farms

Accord
Perks: PYO apples and pumpkins; market and bakery
Hours: Tues–Sun, 8 a.m.–5p.m.; Closed Mon
saunderskill.com

Soons Orchards

New Hampton
Perks: PYO apples and pumpkins; farm store
Hours: daily, 9 a.m.–6p.m.
soonsorchards.com

Tantillo's Farm Market

Gardiner
Perks: PYO apples and pumpkins; ice cream; farm store
Hours: daily, 10 a.m.–6p.m.
tantillofarm.com

Vera's Marketplace and Garden Center

Cold Spring
Perks: marketplace and nursery
Hours: Tues–Sun, 9 a.m.–4p.m.
verasmarketplaceandgardencenter.com

BAR TAB

GIN IS IN

Hudson Valley distillers are infusing the classic spirit with fresh botanicals, creating a farm-to-bottle trend that's clearly catching on. **BY BILL CARY**



You may think you know gin. And you may assume there's not much to know about it, aside from being an ingredient in a martini or a Tom Collins. But, according to local liquor pros and a passionate, ever-growing group of HV distillers, you'd be wrong. Joe Cricchio, the beverage director at Cosimo's and Hudson Taco in Newburgh and owner of The Wine Store in Marlboro, has seen the excitement surrounding the local gin scene first-hand, and says classic English or European gin that relies heavily on juniper berries for its flavor is being nudged aside. "There's a New

American style of gin that has more citrus and floral or spice notes," says Cricchio. In other words, more interesting options than ever. Juniper is what gives gin its distinctive scent and taste; it's also an essential ingredient for gin to be, well, gin. But beyond using juniper, distillers can layer on any botanicals they choose including flowers (such as hibiscus and chamomile), citrus peels, vegetables (ramps, watercress), herbs, spices—even fungi, tree bark, and roots. "Literally any possible botanical that's not poisonous is eligible," says Joel LeVangia, co-founder and co-owner of newcomer Tenmile Distillery in Wassauc.

PHOTOS BY RESPECTIVE BUSINESSES



orange, and pink grapefruit peels along with lemongrass, elderberry, elderflower, hibiscus, rosehips, jasmine, ginger, and cascara (a coffee-making byproduct from Coffee Labs Roasters in Tarrytown). In fact, national gin makers—like Gray Whale Gin from Baja, California—are even turning to oceanic botanicals like seaweed. “Gins can be simple, with two to five ingredients, or very complex,” says Frohman who predicts that Hudson Valley gin makers will continue to “ease off the juniper and add more floral ingredients.”

Tim Sweeney, owner of Stone Ridge Wine & Spirits, stocks at least a dozen New York State gins, including bottles from two of his favorite local distillers, Harvest Spirits in Valatie



and Hudson Valley Distillers in Germantown. “Harvest Spirits was among the first to enter the field. They have a gin that is very floral.” In fact, Harvest Spirits is New York State’s first farm distillery, and their unique gin is distilled from apples instead of grain. Cricchio is particularly taken with the gin produced by Isolation Proof, a new, small-batch distillery in the tiny Western Catskills town of Bovina Center. Their spring gin was

infused with ramps and watercress, and the summer version contains rhubarb, raspberries, pink peppercorns, coriander, hibiscus, and orange and grapefruit peels. “It’s a beautiful rosé color,” he says. Cricchio is also a fan of Branchwater Farms in Milan. Husband-and-wife team Kevin Pike and Robin Touchet launched Branchwater’s first gin label last year. “They consulted with Hans Reisetbauer, a

super-famous farmer and distiller out of Austria,” says Cricchio. “I think it’s really great to have an internationally known distiller doing consulting in the Hudson Valley.”

Speaking of celebrity distillers—there’s another local gin garnering a lot of attention: Blackberry Gin from MF Libations, a new brand from local actors Hilarie Burton Morgan (“One Tree Hill” and “White Collar”) and Jeffrey Dean Morgan (“The Walking Dead” and “Supernatural”). Their gin is made with wild blackberries from their 100-acre Mischief Farm in Rhinebeck. The couple worked with Eral Gokgol-Kline, the founder of The Vale Fox—a small-batch estate distillery in Poughkeepsie known for its limited-edition gins—to create the MF Libations line.

If you’re new to gin—or new to the latest botanical gins—Frohman suggests starting with a gin and tonic, replacing the classic lime wedge with a sour orange wedge and basil leaf. And keep experimenting from there. “Play around with local fruits and herbs that you can grab from a farmers market,” suggests Cricchio. “Local cherries muddled with simple syrup, lime juice, gin and sparkling water is an easy way to make a seasonal refreshing cocktail.” We’ll drink to that!

GIN FOR THE WIN

When a winery decides to distill gin, that’s unique. When said winery wins multiple awards on the very first try, that’s extraordinary. But we shouldn’t be too surprised: Milea Estate Vineyard in Staatsburg has been collecting medals for their vinos since they crushed their first grapes in 2015. Now their 10 Point Gin is stealing some of the limelight with a gold medal at the Denver International Spirits Competition in March and two awards at the NYS International Spirits Competition in April—a gold in the gin category and New York State Gin Distillery of the Year. 10 Point’s distinctive flavor comes from the vineyard—it’s distilled with Milea grapes and sustainable botanicals and aged in Chardonnay barrels. Yet another reason to visit this wonderful winery.

—Francesca Furey

CHEERS

RAISE A GLASS

Two new wine bars are creating a buzz in Kingston: a rustic tapas concept in the Stockade District and a beloved Hudson spot that relocated to Broadway last month. **BY FRANCESCA FUREY**

CHLEO WINE BAR

288 Fair Street | chleovin.com

Small spaces pack a big punch—well, at least according to Hope Troup Mathews, half of the team behind Chleo, a “little respite from the outside world” in the historic Stockade District. Hope and her husband, Charles Mathews, are self-described “lifers in the culinary biz” and have worked at many restaurants across the country, including Michelin-starred Blue Hill at Stone Barns in Tarrytown. The duo’s goal: to bring the format of a wine bar (“it’s the way we prefer to eat, because it allows



you to try so much more of the menu!” says Hope) to a relatively untapped neighborhood of Kingston.

Chleo’s recipe for success is equal parts wine selection and swanky interior design (by Brooklyn’s Islyn Studio).

Guests can sit at tables in front of the central open-concept kitchen or at the bar, where a large mirror reflects the wood-fired grill. “We’re relying on those most basic instincts that bring us together: fire, food, and

fermented juice,” says Hope. The “fermented juice” list is extensive. For something refreshing and a little different, Hope recommends Garganega, an Italian white from Christiana Meggiolaro that’s bouncy and “full of stone fruit notes that’s begging to be sipped with some sourdough bread and a nice tempered wedge of Chaseholm Farm Creamery Nimbus cheese.” Speaking of snacks, the small plates menu is seasonal and will have a constant rotation of bread, cheese, charcuterie (including cured beets that mimic bresaola), veggie spreads, pasta, and grilled meat. “Although I’m a softy for all the house-made pastas, Charles’ creativity shines with his use of vegetables,” says Hope. At press time, Chleo will open its doors later this month; expected hours are 4–9 p.m. on Tuesdays–Thursdays; 4–11 p.m. on Fridays; and 2–11 p.m. on Saturdays.

SONDER

346 Broadway | sonderkingston.com

Down a couple blocks from Chleo, you’ll find a former Hudson hotspot that moved to the heart of Midtown. Sonder, a natural wine bar and vegetable-forward restaurant, relocated from its home of three years on Warren Street to a “forever home” with a minimalist white exterior, says owner Daniel Bagnall. But don’t let the bright façade fool you: “The design inside is a little moodier than the OG Sonder and reflects a slightly more ‘mature’ act two,” explains Bagnall, “Our new space is a little more restaurant and a little less wine bar.”



Sonder will still offer a selection of natural wines like Kobal,

a Slovenian sauvignon blanc, chilled French reds, and a variety of light-drinking oranges, rosés, and pét-nats. They have local beer and cider, too. It’s smart to come hungry: Start with a plate of small bites such as pickled eggs and vegetables, local cheeses, and savory bresaola, soppressata, and mortadella. Recommended mains include kabocha squash with green curry and pumpkin seeds, garlic shrimp basted in pimento oil and cultured butter, and roasted fluke with onion vinaigrette and roasted potatoes.



Maybe the best part of Sonder’s new spot is their backyard space, perfect for weekend brunches, dinner with friends, and events hosted by guest chefs. “Whether you stop in for a glass of wine and a snack after work, a first date, or anything in between—we hope to be a part of those complex lives one bite and sip at a time,” says Bagnall.

PHOTOS COURTESY OF RESPECTIVE WINE BARS

The Central

300 Railroad Avenue, Peekskill \centralpeekskill.com

When first-class steam locomotive travel was the way to get around back in the day, Cornelius Vanderbilt's New York Central Railroad was considered the greatest of them all. Its flagship 20th Century Limited train ran between New York City and

boarding. "It's a coffee shop in the morning and then it transforms into a full bistro and bar in the evening," says co-owner and managing partner John Sharp.

Sharp—who also co-owns Peekskill's Birdsell House, Gleason's, and The Factoria complex—

old station space is smart-but-casual and divided into a dining room and bar (where they offer six specialty cocktails, including the oh-so-appropriate 20th Century Lavender, made with gin or vodka, lavender syrup, lemon juice and sparkling brut), along with outdoor seating. Original details include the wood plank floors, chandeliers, and a vintage wooden bench.

To get your day started,

coffee local—it's from The Peekskill Coffee House on Division Street.

The mezze menu has many vegetarian options, including patatas bravas, croquets with Manchego and lemon zest, crispy cauliflower with a zaatar- and mint-flavored yogurt sauce, and a Greek-style horiatiki salad. The All-Day Provisions menu offers a variety of "quick bites for long journeys, available every day from 9 a.m.–5 p.m." and includes everything from a classic bacon, egg, and cheese and lox bagel to the more unique Pig and the Pickle (roasted pork loin, Serrano ham, Swiss cheese, Dijon, and dill pickles) and Spanish brie press (Serrano ham, arugula, Honeycrisp apple, and hot honey Dijon). Among the hearty entrees are an excellent steak sandwich—with arugula, marinated red onion, and horseradish aioli, and Kelly's burger, topped with cheddar, aioli, lettuce, pickles, and red onion. All the dips—tzatziki, olive tapenade, hummus, and whipped feta with roasted red pepper—are crowd pleasers, says Sharp, and brunch on the weekend is super popular. The Central opens at 6 a.m. daily; the bar is closed on Mondays.

—Bill Cary



Chicago from 1902–1967 and made only a handful of stops. The Peekskill train station was one of them.

After being empty for over a decade, the circa 1874 station is a bustling hub once again with The Central, an inviting eatery serving coffee, small plates, and Mediterranean-style entrees. The restaurant (which opened last November) is welcome respite for commuters or day trippers looking for a quick bite, a meal, or even a take-home dinner before

was searching for a new project and the historic station was ideal. "This is a wonderful location, a very important building for Peekskill. For many people, it's the first thing they see when they come into the city."

The Central's cuisine is new American with Mediterranean accents—"and I mean all of the Mediterranean, from Israel to Spain!" says Sharp. The

sample one of their addictive house-baked pastries, like the savory quiche'let, filled with custard, bacon, Manchego, and caramelized onion. It's a total winner, as are the cheddar scone and the apple Danish. "We make them throughout the day, so the place always smells great," says Sharp. And he keeps the



