

Bonus: Our 2024 Golf Guide

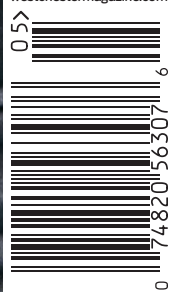
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Appetizers from Cenadou Bistrot in North Salem: (clockwise) beet salad with smoked sable fish, bigeye tuna crudo, and salade Niçoise

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These are the inspiring people (and dog) who go above and beyond to care for us all.

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By Dave Donelson

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"India has changed now. If you see the new India, all the dishes there are changing."

PHOTO BY AMY SOWDER

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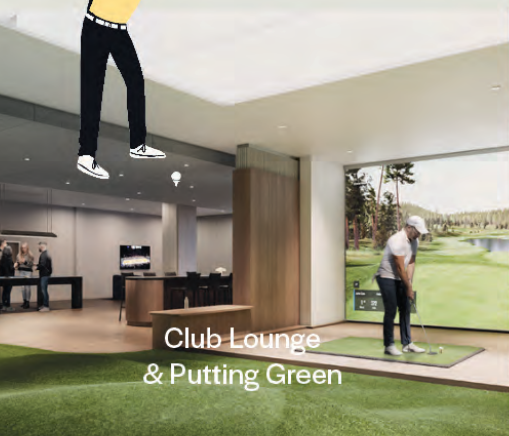
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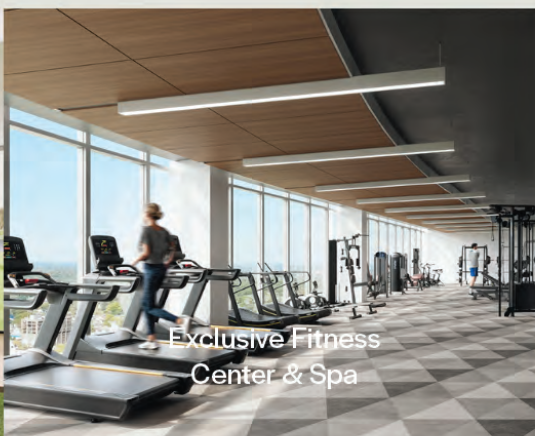
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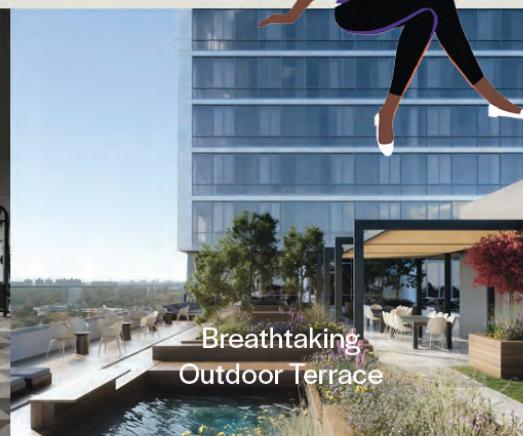
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Heroes, Holes, and Haute Cuisine

One of my core responsibilities as editor of the magazine is to plan and fill out the editorial lineups: 12 issues with typically three to four features in each means 40-plus a year. Throw in the various monthly departments, and that's a lot of asking myself: "What the heck are we going to write about?" Aiding this endeavor (besides a top-notch crew of editors with their various passions and connections and county knowledge), we have certain issues that are devoted to the same topic annually. These topics have proven over time to be a hit with readers as well as a strong sell to advertisers and help to "autofill" a percentage of my monthly lineups. For example, every July is our Best Of issue; September is Fall Arts Preview and Local Getaways; October, Best Places to Live.

Another such winning annual is May's "Healthcare Heroes" (page 54), where, via a nomination process, our six judges independently select their top candidates from single-blind, redacted nominations that result in our final selections.

It was Managing Editor Amy Sowder's first time overseeing this noteworthy contest, and what struck her was how these individuals were changing the healthcare system from the ground up to be better.

"While I know we required hard evidence, sometimes measurable, of our winners' accomplishments," says Amy, "there was so much empathy involved too. I found myself getting choked up during talks with winners. I even noticed one of the nominations, who made the first cut but didn't win, was my child's pediatrician, which was comforting.

"I've led contests before, but never have I led a contest that held so much life-affirming, positive meaning — something that affects all of us. These are the people we want to encounter when we're in a situation we hope never to encounter. But most of us will. I want these healthcare heroes in my corner."

Well said. I imagine you'll have a similar sentiment after reading about our latest group of wellness champions.

Another champion of sorts is our golf writer, Dave Donelson, who started writing about golf for us in 2005 (his 20th anniversary will be next year). Our annual 2024 Golf Guide (page 97) is done with a passion and focus that's infectious. Dave's advice to both newbie and veteran players: "You're never going to play like the guys on TV, so forget your score, turn off your phone, and enjoy the sunshine and the exercise. And yes, walk the five miles and never ride a cart. Golf isn't about shooting par, it's just an excuse to get some fresh air in the company of your friends."

Finally, enjoy our third feature, "Vive La French Cuisine!" (page 64) by freelancer writer Dina Cheney, who was quite appreciative of this assignment, juggling between forkfuls of steak frites and escargots while typing the story on her laptop. The joys of French cooking — fresh ingredients, simple flavors, pride in presentation, are present in the 11 county restaurants profiled. A delicious meal can be had at any.

Happy Mother's Day (the ultimate hero for many), happy Memorial Day, and here's to always making that putt.

John Bruno Turiano
Editor

PHOTO BY KEN GABRIELSEN



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Marvelous Matcha Treats

Matcha pops up in all kinds of desserts and drinks in Westchester County, including tiramisu, crêpes, and more. Here's where to find them.

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Sound Off

Join the Conversation

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Regarding our cover story "The College Whisperers" [March]:

The education experts may have forgotten about antisemitic incidents that concern all Jewish students applying to colleges. SAT and ACT scores, essays, and AP classes become secondary after the pro-Palestinian protest at Tulane University, where Jewish students were assaulted in a melee that began when someone tried to burn an Israeli flag. It's hard to think about applying to selective schools like Cornell, when message board posts held threats such as, "If you see a Jewish 'person' on campus, follow them home and slit their throats," prompting the school's president to alert the FBI. Antisemitic incidents on college campuses have become a major topic of discussion for Jewish students, and we must help them manage a whole new set of conditions.

—Daniel Rush, Irvington

Regarding our 914INC. article "All the Difference" [Editor's Letter, March/April]:

Cristiana, your essay is so beautifully written. I will read it at our next general meeting. Our lodge was founded in 1914, and many of our elders shared the same obstacles faced by your grandmother and her family. We have a membership of more than, or close to, 350 families from all over Westchester County, and I will make sure that all know where it came from and who wrote it.

—Mario Cermele,
president of Antonio Meucci Lodge #213,
in White Plains, Order of Sons and
Daughters of Italy in America

Regarding our 914INC. issue [March/April]:

I really enjoyed this issue, especially the Q&A with Westchester business owners.

—@melissagandrieux

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Sound Off

Regarding our online article "How Westchester Does Dumplings From Around the World":

In your story about dumplings, you mention Yonkers Miasarnia for Polish pierogies. Please note that that market is Ukrainian, and they make Ukrainian pyrohy or varenyky. Considering what is happening today in Ukraine, I would think that you would take a bit of extra effort to recognize Ukrainian culture. Yonkers Miasarnia was established by a Ukrainian and is still run today by the same Ukrainian family.

—Mary Shmotolocha, Yonkers

Editor's Note: Yonkers Miasarnia calls the dumplings "pierogies" on its awning and window sign, often describing its product selection as Eastern European to include several countries.

Regarding our online article "Here's Where to Score Irish Soda Bread in Westchester County":

A lot of bakeries south of White Plains too! Seems like Westchester Magazine is becoming more "pro-wealthy" communities too often. IMO only!

—@golferman57

Regarding our online article "Elevate Cannabis Dispensary Opens Shop in Mount Vernon":

Leafly in White Plains is the first. It's been open for a while.

—@faireelace

Editor's note: Leafly is a database and information resource for finding and learning about legal cannabis worldwide.

Cannabis Realm in White Plains has also been delivering for a few weeks now, though their storefront isn't open yet.

—@deniz.ozkaynak.dev

... and don't forget Purple Owl.

—@studio1a_designs

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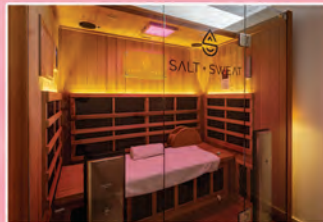
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Upfront

News, events, people, and more... Edited by Paul Adler



PHOTO COURTESY OF GORDON FAMILY

PEOPLE

Made for Magic

After her breakout performance on *Penn & Teller: Fool Us*, Purchase-based Rachel Ling Gordon is conjuring up astonishing illusions at just 11 years old. ♦♦

PEOPLE

Made for Magic (CONT.)

The extent of Rachel Ling Gordon's talents, like her magic act, is mesmerizing. The Purchase-based pre-teen is adept at singing, acting, voiceover work, juggling, piano and of course, creating incredible illusions. However, Gordon had to overcome some daunting setbacks before she could pursue her dreams.

"When I was young I had selective mutism. It's an anxiety disorder where I can't speak outside my home," says Gordon. "But watching Penn & Teller re-

dream," says Gordon. "From looking at a screen to being onstage to being on TV, it was like a miracle."

Aside from her work as an illusionist, Gordon is also a talented voiceover artist. "Trying to be another character distracts me from my anxiety, and it's so much fun to see how much I can animate that character and put it in my own voice," she says. So far, Gordon's voice work has already appeared on Netflix, PBS Kids, Nick Jr., and Nickelodeon. Additionally, Gordon is also a stage actress. In fact, she first drew attention playing the lead of Cindy Lou Who on the Broadway National Tour of *How the Grinch Stole Christmas*.

Aside from her work in entertainment, Gordon also works as an ambassador to the Selective Mutism Association and SMart Center. "I am on the parent panel, so parents can ask me how to cope with [selective mutism], and I go to the classrooms to sing and do magic and plate spin for the kids to make them know that they are safe with us and that they can do anything they put their minds to."

When Gordon isn't working, in class, or helping others, she loves spending time shopping at The Westchester and getting ice cream at Carvel. Ahead, Gordon would love to someday appear on a show that involves all her abilities. "I hope to have my own show when I grow up to combine all my talents: juggling, plate spinning, singing, voiceover, piano, and magic," Gordon says.

However, for the time being, Gordon has her sights set on crafting amazing illusions. "Magic is my biggest passion right now," she says. "I love magic because I can surprise people and they don't know what's coming. It gives people so much joy and hope, and I want to inspire people to do great things and create miracles." —PA



Rachel doing voiceover work for DreamWorks Animation

ally inspired me and made me want to create my own magic one day." Seeing her daughter's interest, Gordon's mother, Esther Gordon, decided to enroll Rachel in magic classes during her preschool years. "The magic was almost like medicine," says Esther. "It gave her so much hope and inspiration."

After Gordon posted a video of her magic to Instagram, Penn & Teller reached out. Following an audition, Gordon traveled to Las Vegas to hone her act and eventually appeared on the show this past February, where she was the youngest contestant in the program's 10-year history. "I was very nervous but I was also very excited too. Being on stage I was thinking this is my

IN CASE YOU MISSED IT

1. Irvington Bulldogs basketball Coach Gina Maher won her 800th girls basketball game when facing off Eastchester Feb 1. Starting as Irvington's head coach in 1975, Maher is the first high school girls' basketball coach in New York state history to reach this milestone.

2. Residents who are at least 62 years old will have more affordable housing options in Yonkers and Ossining. Westchester County Executive George Latimer signed **two land acquisition acts** in February, allocating \$2.7 million for Yonkers land to build 94 affordable housing units and \$3 million for Ossining land to build 74 units.

3. A new studio for producing professional-grade podcasts and videos has opened at 243 Mamaroneck Avenue in Mamaroneck by **LMC Media**, a nonprofit administering public access channels for 40 years. Any resident, local business owner, educator, nonprofit organization, or student can book the studio for their project.

4. Rye's **Playland** opens for the season May 18, with the new Jack the Puppeteer ride, the new fast-casual Burger Barn restaurant, displays of community-created asphalt art and dragon-coaster art, and deals with a \$45 season parking pass and a \$150 all-access season pass.

5. A \$1.76 million grant means underserved, low-income, minority, and Medicaid-member residents can better take care of their teeth and gums. White Plains Hospital has added dentistry to its healthcare offerings, available at 79 East Post Road, thanks to a Statewide Health Care Facility Transformation Program III grant from the New York State Department of Health.

—Amy Sowder

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BOOK CLUB

Women Making Waves

Two Westchester women have crafted inventive novels grappling with race relations and the power of community.

Alpha Bette

By Jennifer Manocherian
Greenleaf Book Group (2023)
308 pages (pbk, Kindle, audiobook)

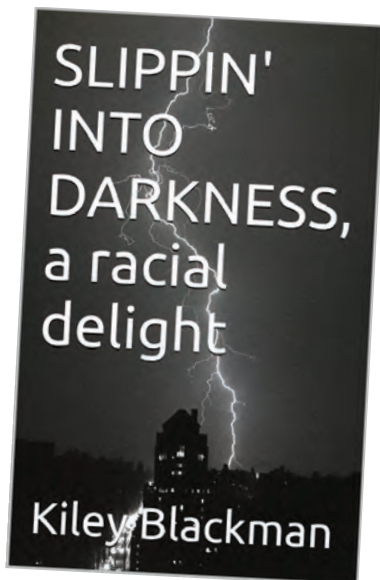
The debut novel by Purchase-based author Jennifer Manocherian depicts a bustling New York City neighborhood in which a 95-year-old widow named Bette gathers friends and acquaintances from her community for a very special dinner party with a surprise ending. Involving a witty parrot and a psychic medium, this novel focuses on the fraught lives of the many characters living within Bette's community and the way they all manage to come together. A co-writer and producer on the films *Family Blues* and *Boundary Waters*, Manocherian throws much of her life experiences into the novel, from her work as a divorce lawyer to being a Broadway producer and musical writer.



Slippin' Into Darkness

By Kiley Blackman
Kiley Blackman (1992)
246 pages (pbk, Kindle)

Greenburgh-based novelist Kiley Blackman imagines a fraught, futuristic America in which people of color are forced to live in their own territorial states, separate from white people. This New Black Nation consists of what were once North Dakota, Michigan, Minnesota, and Wisconsin. What ensues is a surprisingly sensitive portrait of race relations and societal tensions in contemporary America as well as the folly of racial segregation, as families and brave lovers defy the government mandate to remain apart. Originally published in 1992 by the Black-owned Kayode Press but re-released by the author amid the recent news of states exploring secession, the topics of this book remain as relevant today as ever.



EDITORS' OBSESSIONS

We Can't Shut Up About...



Theresa Naman's nimble, caressing fingers are but one highlight of many during the Classic Couture facial at **Botanic Face & Body Spa** (botanicfacebody.com) in Tarrytown. A papaya enzyme mask, *gua sha* sculpting (where a flat-shaped obsidian stone and heated mushroom-shaped rose quartz are stroked gently about your face), eye reviving treatment, extractions, neck massage, and a medical-grade oxygen infusion to purify and hydrate make up the rest of an experience that is both a skin satisfying and soul soothing.

—John Bruno Turiano, Editor



Brunch is a wild animal all unto itself, but the brunch at **179 Bar & Grill** (179barandgrill.com) in New Rochelle goes the extra mile (or the extra mimosa, if you will). I'm a savory breakfast gal, so the brisket omelet calls my name from cities over. Tender pulled brisket nestles onto a crispy slab of hash browns, tucked in with a jalapeno-and-sweet-pepper-bejeweled omelet, and crowned with avocado. That's all of my major food groups in one meal #brunchhard.

—Cristiana Caruso, Style & Travel Editor



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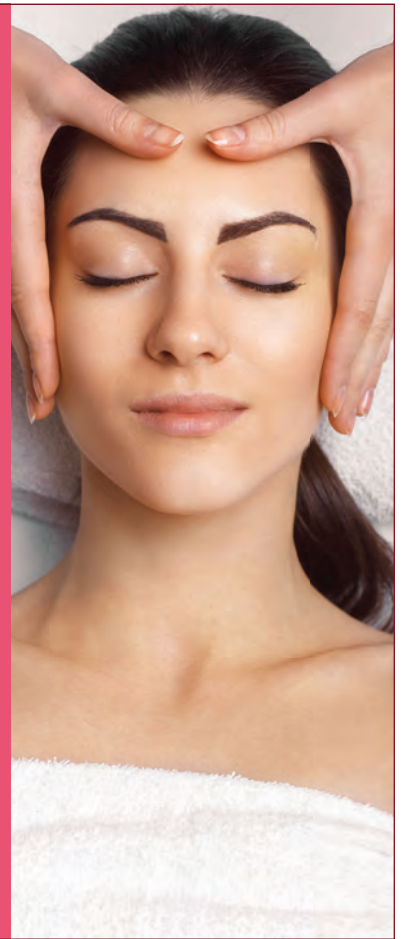
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Perfect Pairings of Wine & Food with Kevin Zraly

TUESDAY, JUNE 4

6:00PM – 9:00PM

Crabtree's Kittle House Restaurant & Inn
Chappaqua, NY

Use your palette and learn the intricacies of the wines specially chosen to be paired with the creative cuisine of Crabtree's Kittle House Restaurant & Inn. Renowned wine expert and author Kevin Zraly leads this fine wine and delectable dining experience with owner, John Crabtree.



Party on the Pier

WEDNESDAY, JUNE 5

6:00PM – 9:00PM

Tiki Beach at Playland
Rye, NY

The Wine & Food Festival returns to the beach! Guests will enjoy a fun-filled evening on the Playland boardwalk overlooking the beautiful Long Island Sound while enjoying samples of summer favorites from local restaurants and food trucks plus beer, wine, live music, and the cocktails being poured in the 6th Annual Bartender Shake-Off.



Burger & Beer Blast

THURSDAY, JUNE 6

6:00PM – 9:30PM

Kensico Dam Plaza
Valhalla, NY

Westchester's biggest burger bash is an annual sell-out event featuring top local chefs presenting their version of the all-American burger. Guests enjoy music, beer, wine, spirits, food trucks, and the County's best burgers while voting on their choice for "top burger".



Wine Collectors' Dinner

FRIDAY, JUNE 7

6:30PM – 10:00PM

Kanopi
White Plains, NY

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Grand Tasting Village

SATURDAY, JUNE 8

12:00PM – 4:00PM

Kensico Dam Plaza
Valhalla, NY

The signature event of the Wine & Food Festival takes place under the Main Tent at Kensico Dam. Guests taste signature bites from 30+ top-rated restaurants and food trucks, sip from an array of 200+ wines, beers and spirits, and enjoy exciting celebrity chef demonstrations and informative wine seminars.

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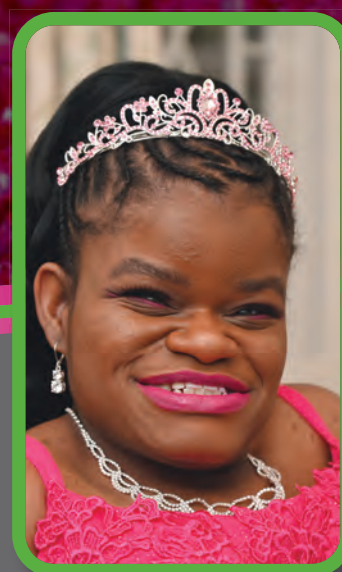


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congratulates the 2024 Healthcare Heroes who have been recognized by Westchester Magazine for their incredible dedication to improving the quality of life in our county and beyond with a special salute to our incredible honoree:

Stephanie Gabaud

Elizabeth Seton Children's Resident
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Home&Property

Real estate, décor, and more... Edited by Jenn Andrlik



PHOTO BY KIRSTEN FRANCIS

ROOMS WE LOVE

Spring into Cooking

A designer shares how she transformed her condo's tired kitchen into a bright and cozy dream. ➡

➔ ROOMS WE LOVE

Spring into Cooking (CONT.)

Designer Stephanie Perez of Stephanie Perez Studio wanted to take her '80s condo and turn it into something that was functional and that she loved. Part of the first phase in a full-home renovation, the kitchen was given a modern, but lived-in and whimsical redesign.

"The condo had a small galley kitchen with dated appliances and fixtures. The dining room was adjacent to the kitchen, but separated by a wall," says Perez. "[The kitchen] lacked counterspace, storage, and overall functionality [while] the dining room was a large space that seemed impractical to host in, considering the kitchen was almost unusable."

After moving in with their 2-week-old newborn, Perez and her husband knew this space was not going to work for their growing family. "We both love to cook," she says. "We immediately began demolition with the goal being to knock down the wall that separated the dining room and kitchen redirecting most of the footprint towards a functional and beautiful kitchen, and to create a cozy dining nook."

As a self-taught interior designer, Perez says her inspiration and signature lived-in style comes from her upbringing and Latin American roots. "My parents are from Colombia, and they came to New York in the late '80s," she says. "I grew up visiting there every year and noted how unfussy yet cozy my grandparents and relatives lived in their Spanish-style homes. I've also been lucky to visit many parts of Europe, and I'm drawn to an old-world aesthetic that mixes vintage and heirloom antiques to create comfortable and enduring homes."

In the kitchen, she painted the cabinets Creamy by Sherwin-Williams, and used White Flour for the wainscoting and the trim, and Benjamin Moore's Simply White for the ceiling and banquette. The walls are covered in textured and warm linen wallpaper by Shumacher.

The classic checkerboard floors are often seen in kitchens and foyers in Europe that have been around for centuries. "I typically find different ways to incorporate this into my projects, and I knew I wanted a natural stone floor that could be the focal point of my kitchen," says Perez.

She paired an off-white limestone and moss-green marble to create the statement look. "These will age and patina over time to show the story of my family and whoever dwells here after us," says Perez.

She chose marble countertops and felt a zellige backsplash would pair with both the natural stone of the countertops and the floor.

Another pop of color is found in the built-in

Color and lots of personality were injected into this kitchen design including the green-and-white checkered floor, built-in banquette, and custom-made kitchen island built by her father-in-law. The baskets hanging over the eating area were collected by the designer and homeowner from her travels over the years.

**The Team****DESIGNER**

Stephanie Perez O'Boyle
Stephanie Perez Studio, Rye

CARPENTER

William Thomas Woodworking
Hawley, PA

TILE CONTRACTOR

Luis Perez, All Home Style
Norwalk, CT

UPHOLSTERY

Upholstery by Paul
Port Chester

STYLIST

Lucy Bamman
San Francisco, CA





PHOTO BY KIRSTEN FRANCIS

banquette. “I am not afraid to use colors in my projects, especially blue and green, and after finding the antique English farmhouse table, I wanted to complement the robin’s-egg blue base with a classic striped bench cushion,” she says. “I layered this with green and vintage red suzani throw pillows. Red is my favorite accent color, and you’ll see it used intentionally throughout my entire home. I think when used correctly, a pop of cheerful red can enhance any space and is more pleasing to the eye than one would initially think.”

She used a durable Sunbrella fabric for the cushion to repel water and stains and added a custom scalloped skirt to “create a whimsical moment” and create “the perfect finishing touch.”

The vintage baskets hanging over the banquette are part of a collection that has grown over time from her travels and antique shops. “They remind me of wonderful little moments in time and I wanted to incorporate [them] into the design in a meaningful way,” says Perez. “They are also a great way to add another layer of texture and interest to a room. This is what I believe is the

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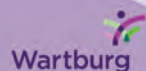
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ROOMS WE LOVE Spring into Cooking (CONT.)

foundation for great design, creating personal spaces filled with memories, pieces and collections that truly mean something to you."

She spent many hours trying to source the perfect piece for her kitchen island, but many fell short in style or size and height. "My father-in-law, a highly skilled carpenter with over 40 years of experience, built the island and left us with an incredible heirloom piece that grounds the space," says Perez. "We stained it dark walnut to provide warmth, character, and to help break up all of the white, then paired it with a Carrara marble countertop, matching the perimeter and tying it back into the rest of the kitchen."

On designing a space for her own home versus one for a client, she says there are pros and cons. "As designers, our dream clients are those who fully trust

"I love the overall lived-in, cozy nature of the space."

— Stephanie Perez

our vision and give us the opportunity to stretch their imaginations, take them out of their comfort zones and give them a one-of-a-kind home," says Perez. "Being able to design my own space comes with that immediate gratification and ability, but it can also be difficult because we're overwhelmed by options, and sometimes it's easier to have someone else make those decisions for you!"

The family treats the space more "like a living room than a utilitarian kitchen."

"I love the overall lived-in, cozy nature of the space," says Perez. "It makes me so happy to be there every day, whether I'm cooking, lying on the bench with my son, making a cappuccino on a Saturday morning, or working on design projects late into the night."

The dining banquette, covered in natural light and vintage baskets, has become a favorite for their 16-month-old son and their Goldendoodle, who both "stare out the large windows and take turns warning us of evil mailmen," she says. "My son often plays under the island as if it's a hiding spot while my husband and I cook, make coffee, or listen to music." —JA



EXPERT PANEL

Exterior Allure

Three landscape experts share their best tips for creating exceptional curb appeal.

Whether you are considering selling your home or just want to improve your curb appeal (and who doesn't), three landscaping experts are sharing their best tips for increasing your exterior allure.

To Get Started

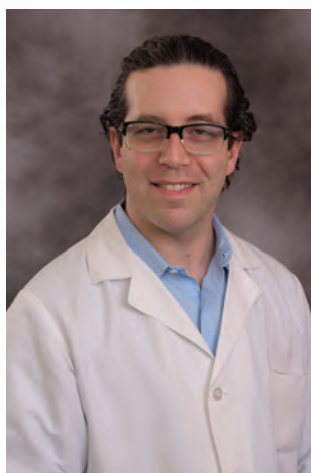
Max Apton of Sweet Clover Design in Mount Kisco says it's not necessary to spend a ton of money to update your curb appeal. "Overgrown landscape trees that are planted too close to a foundation, blocking windows, or looming precariously over the roof should be trimmed back or removed," he says. "It should not be underestimated how much more welcoming a home can appear when it's not being crowded by large trees." He adds that the home also becomes brighter inside.

And while it may seem obvious to most, Apton says pulling weeds, pruning existing shrubbery, and adding fresh mulch is a must. "It's remarkable what a difference clean, colorful planting beds with a fresh layer of mulch can make," he says.

Attilio Petroni of National Lawn Sprinklers & Outdoor Living in White Plains suggests adding planters to your front entryway to be more inviting for guests when entering your home.

He also says to pay attention to your lawn. He says to ask yourself "Do you need to put fertilizer down to make it look lush and green?" He adds you should look at the architectural details of your home. Does it need a

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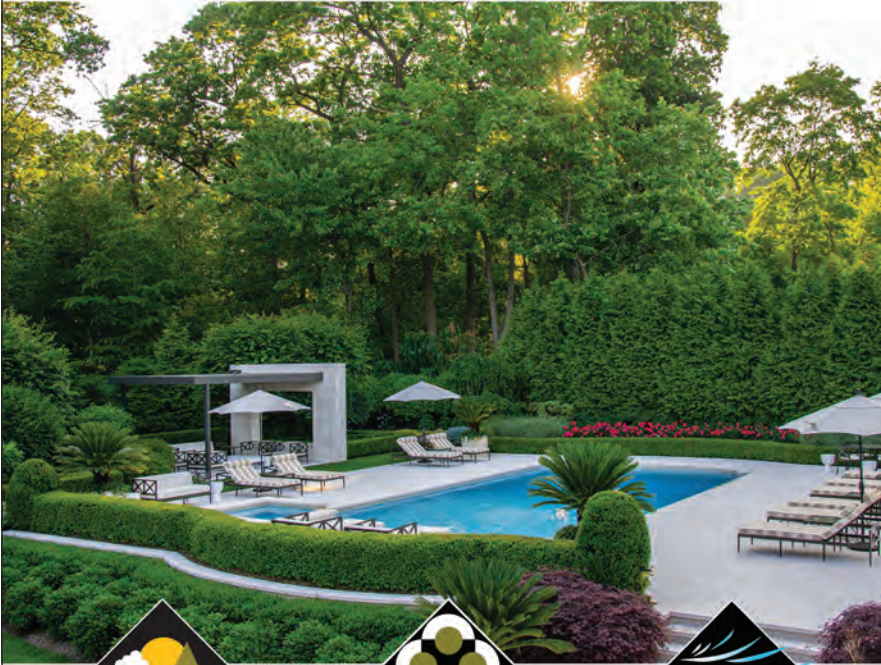
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EXPERT PANEL

Exterior Allure (CONT.)

fresh coat of paint; does anything need to be repaired?

Pretty Plantings

In terms of what to plant, Jessica Zavaglia of Larchmont's Zavaglia Associates says, "When people are looking for curb appeal or a facelift to their front yard, I like to see what plants are thriving on a property and which ones are not. Observing this helps educate me on the plant selections to suggest to a homeowner."

She suggests including elements such as evergreen structural interest (which provides a year-round green framework for the garden), visual layers, and seasonal interest. She also suggests adding a focal point wherever possible. "[This] will also draw your eye around to various areas on the property," says Zavaglia. "Good examples of focal points to add to your garden could be a bench, a piece of art, or a specimen tree."

But if you're getting ready to list your home, there are some areas you should

"Don't invest too heavily in shrubs and trees. Your money is better spent on annuals and mulch."

— Max Apton

focus on rather than others. "Don't invest too heavily in shrubs and trees," says Apton. "Your money is better spent on annuals and mulch, making the front of your home colorful and clean. Planting annuals leaves room for the buyer to renovate the garden without having to spend money on removing more permanent plantings should they not be to the buyer's taste."

Zavaglia adds that symmetry is key when it comes to curb appeal. "We make sure to create an element of symmetry by including similar plant groupings repeatedly throughout the design," she says.

Things to Consider

Apton says you need to remember the fundamentals of all garden design: What

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Home & Property

EXPERT PANEL

Exterior Allure (CONT.)

are the conditions in the front of your home? Does it bake in the sun all day? Is it shaded most of the day under a canopy of tall trees? Are deer and rabbits apt to be munching on your plants?

"Having this information is critical before heading to your local nursery to shop," he says. "It's easy to be dazzled by the gorgeous coneflowers and daisies when they're blooming, but they aren't going to like growing in the shade of that big oak tree you've got! Likewise, those delicate lacecap hydrangea that look so wonderful at the nursery aren't going to enjoy baking in front of your brick house in the hot afternoon sun."

And plantings aren't the only things to update if you can. Zavaglia also suggests updating your existing walkways. "Doing so not only leads to new visual allure

You need to remember the fundamentals of all garden design: What are the conditions in the front of your home?

for visitors by refreshing old plant and hardscape materials, but by doing so, this also gives a homeowner the opportunity to change circulation and upgrade it for safety as well," she says.

Petroni adds that you should not only think about what your home looks like during the day, but also during the evening. You can add lighting to increase your curb appeal at night. He suggests the following:

- Highlighting the architectural features of your home.
- Installing sconces to the entranceway to your main door.
- Uplighting deciduous trees
- Accenting foundation plantings
- Adding path light to walkways
- Accentuate your garage doors for safety and security.

"Choosing the right lighting fixtures for the outside of your home will make all the difference," he says. "Landscape lighting is one of the top exterior features that will also add value to your home."

—JA

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sories and electronics to create a clean, uncluttered, and well-thought-out space. More and more clients are embracing the use of Artistic, Bold, and Textured tile. This is a trend we don't see leaving anytime soon! These are just a few examples of what's trending in everyday kitchen and bath designs."

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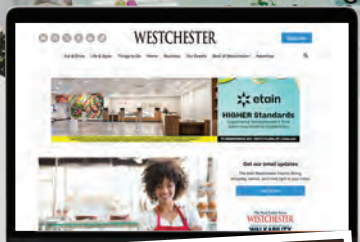
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American Red Cross Happy Hour

Red Horse by David Burke, White Plains

In preparation to paint the town red — for the benefit of the American Red Cross, Metro New York North chapter — Kate Schlientz and Tara Rosenblum hosted a happy-hour event Feb 28, at Red Horse by David Burke in White Plains. Attendees received information about ways to get involved with the 2024 Red and White Ball on April 27 in Greenwich. *Pictured from left:* Andy Yu, fashion designer; Lisa Cooper, board chairperson of the American Red Cross Metro New York North chapter; Chef David Burke; Stephanie Dunn Ashley, CEO of the American Red Cross Metro New York North chapter; Tara Rosenblum, News 12 senior investigative reporter; and Nicole Russo Steinthal, lifestyle blogger and radio host.



PHOTO BY BOB CAPAZZO PHOTOGRAPHY



PHOTO COURTESY OF WMCHEALTH

Girls' Night Out for Women's Heart Health

Sleepy Hollow Hotel, Tarrytown

To create more awareness for women's heart health and raise funds for the WMCHealth Heart and Vascular Institute, the Feb 15 annual Girls' Night Out event celebrated the triumphs of heart patients and recognized the physicians, nurses, and other heart-care professionals whose compassion and skill save lives. The evening featured heart-hero models in a fashion show with clothing by fashion designer Beverley Olivacce, a shopping boutique, a Macy's beauty suite, an accessories wall, raffles, dinner, and dancing. *Pictured from left:* Dr. Melissa Cellini, Dr. Erin Rescoe, Dr. Boriana Parvez, and Dr. Suprya Jain, all physicians at WMC Health's Maria Fareri Children's Hospital.

Celebrating the Legacy of Black Culture Gala

City Hall Rotunda Gallery, New Rochelle

The City of New Rochelle and the African American Advisory Committee hosted the Celebrating the Legacy of Black Culture Gala on Feb 29, a Black History Month event honoring the community's spirit and deep cultural heritage. Attending local officials and clergy members included Mayor Yadira Ramos-Herbert, New York Senator Shelley Mayer, and Assemblyman Steve Otis. The event honored, among others, the Rev. Dr. Wallace L. Noble of St. Catherine's AME Zion Church with food from local restaurants, speeches, spoken word, dance, and saxophone performances, along with a presentation highlighting Lincoln Avenue's historic churches. Noble revitalized the church with new ministries and a rebuilt plaza. *Pictured from right:* Honoree the Rev. Dr. Wallace L. Noble and spouse Diane Storey Noble.



PHOTO BY SHAYLAH BRICKLE



PHOTO BY RICH KISSI

Black Artists in the Spotlight

Rye Arts Center, Rye

For the opening reception of the "Black Artists in the Spotlight: Currents of Creativity" show Feb 1, at Rye Arts Center, more than 250 guests packed the place to see the art and celebrate the artists. The show was timed for Black History Month: "The art expresses the life and experience of the artists. Their work reflects their America," says show curator and board member Kicki Storm. *Pictured from left:* Emilie Byron; artist Jeremy Turpin; and Andy Young.

Healthcare HEROES 2024

Westchester Magazine celebrates these 15 outstanding people (plus canine!) who have tirelessly dedicated themselves to improving the quality of life around the county — and beyond.
By Jessica Jafet, Tina Nouri-Mahdavi, Regina Molaro, and Amy Sowder

Leslie Geist and Echo

Pet Therapy Volunteers, Good Dog Foundation

When Echo, a black Labrador retriever, climbed into bed with a comatose older patient near the end of her life, her eyes flashed open, and she giggled while pet therapy volunteer Leslie Geist and the patient's family watched. She passed away later that night, hours after that moment of joy and comfort.

"He just knows what people need; he's very intuitive. You see the joy he's bringing, and it just brings so much joy to me," Geist says.

Trained and certified through the Good Dog Foundation, Echo and his human, Geist, visit patients ranging from 7-week-old babies to those in their 90s at WMCHHealth hospitals, Burke Rehabilitation Hospital, and St. Vincent's Hospital Westchester. Since December 2022, they've worked in almost every hospital unit but focus especially on palliative care, end-of-life care, neuro units, and those with mental and developmental disabilities.

In one year, WMCHHealth has grown from one to seven pet therapy teams, using Geist and Echo as their mentors. They added Crisis Response certification to their resume to assist during local and national disasters, which can help WMCHHealth as a level 1 trauma center.

The team also participated in a neuro unit study to track the effects of pet therapy on those with brain injuries.





Dr. Gary Zeitlin

**Director of Infectious Disease,
White Plains Hospital**

In recent years, the world has certainly witnessed the vital role infection prevention plays in keeping communities safe. Dr. Gary Zeitlin's keen ability to monitor, respond, and implement strategies went a long way in helping White Plains Hospital navigate a challenging time.

"During COVID, Zeitlin was a bedrock of clinical and regulatory knowledge upon which the hospital was able to maintain the dynamic and rapidly changing standards of care for our patients," says Dr. John Cardasis, the hospital's director of critical care.

Inspired by his father, a neurologist, Zeitlin has made it his personal mission to provide optimal, efficient, and uncompromising patient care. His commitment has garnered many accolades for White Plains Hospital.

Beyond earning The Gold Seal of Approval from The Joint Commission, the hospital received two consecutive 5-Star ratings from the Centers for Medicare and Medicaid Services. Zeitlin's contributions also helped White Plains Hospital achieve a distinction as the only hospital in Westchester County and the Hudson Valley — and one of only three hospitals in New York — to earn 10 consecutive "A" ratings from healthcare watchdog The Leapfrog Group.



Janet Anne Herbold

Physical Therapist, Vice President of Post Acute Services at Burke Rehabilitation

After 31 years at Burke Rehabilitation Hospital in White Plains, Janet Herbold has made a lasting impact — not only as a clinician, but also as an administrator and champion for the entire field of medical and physical rehabilitation.

“We try to give people their independence and their lives back,” says Herbold, vice president of post-acute services.

The 150-bed, nationally ranked, acute rehabilitation hospital provides inpatient and outpatient services for people after an injury or surgery and for those managing symptoms from chronic conditions.

A seasoned physical therapist, Herbold identifies patients who would benefit from Burke’s level of care, advocates for insurance coverage, and lobbies at the state and federal levels for all aspects of rehabilitative care for patients.

“We are really trying to restore hope and help patients transition from the acute care hospital, through Burke, and then back home to the community,” Herbold says. “While they might not get back to where they were previously, we want them to know that there are people rooting for them, and who are really trying to help them be as functionally independent as possible.”



Dr. Neil W. Schluger

Dean of the School of Medicine, New York Medical College

Through his work, Dr. Neil Schluger has helped elevate the health of countless people worldwide.

Before 2013, Ethiopia had only one pulmonologist to serve its population of 110 million people. Many have tuberculosis and other forms of lung disease. Thanks in part to Schluger, the country now has a pulmonary division at one of its hospitals and more than 20 qualified attending physicians.

It was his role as founder and director of the East Africa Training Initiative that led to the establishment of a medical fellowship program. The first of its kind in Ethiopia and the broader East African region, it provides world-class training in pulmonary and critical care.

“The program has succeeded in ways we had only dreamed about,” Schluger says. The fellows regularly present at international meetings and publish original papers in peer-reviewed literature. They also created an organization that develops guidelines on lung health.

In his role at New York Medical College, Schluger oversees the education and training of more than 800 medical students and 350 residents and fellows. He is also the author of more than 200 articles, chapters, and books.



Vanessa Dias

Registered Nurse and Co-Founder, Able Athletics

Providing a critical platform for children with special needs, Able Athletics is replete with volunteers who donate their time to modify sports specifically to each athlete.

Vanessa Dias’ idea was born during backyard activity with her three children, and it has expanded to a nationally known organization that aims not only to provide a space for adaptive sports but also to garner recognition for the cause in governing bodies of professional sports.

“It’s exciting to see an idea, which came from two siblings who wanted to make a sport they loved accessible to their special-needs sister, extend to others,” says Dias.

Able Athletics is going to the nationals for USA field hockey this year and recently received donations to purchase a fleet of 14 sports wheelchairs, which will provide even more opportunities for their participants. Dias has had a pivotal role in the world of adaptive sports, and her reach is only growing.



David Raizen

Paramedic and President, Scarsdale Volunteer Ambulance Corps

While he was a teenager, David Raizen visited Scarsdale Volunteer Ambulance Corps with a friend who was seeking certification in CPR and first aid. That experience is what inspired him to devote the next 47 years of volunteer service to Scarsdale Volunteer Ambulance Corps. “Helping people is what drew me in,” Raizen says.

The Corps provides 24-hour emergency medical care to Scarsdale and northern New Rochelle and serves as a mutual aid agency throughout Westchester. It is one of the few ambulance services in Westchester that always arrives on scene with paramedics who are trained in advanced life support.

Raizen is particularly proud of the Corp’s response to COVID. Aside from providing 911 ambulance service to the county, Raizen orchestrated the approval for COVID testing and vaccinations at Corps headquarters. With the help of volunteers, more than 22,000 residents from every town and village in Westchester took advantage of its services.

He also guided the Corps in creating a paramedicine program — one of only three of its kind in Westchester County. It enables paramedics and EMTs to visit patients’ homes to assist with healthcare and offer preventive services. “The program has dramatically reduced the rate of readmittance to [White Plains Hospital],” says Raizen.



Katrina Aronoff

Registered Technologist in Radiation Therapy, EMT, Emergency Management Project Manager, Phelps Hospital Northwell Health

After working as a radiation therapist for almost 20 years, Katrina Aronoff wanted a new challenge. In 2020, she underwent a flawless transition to emergency management due to her Incident Command System experience with the US Coast Guard.

The most recent task was to help navigate a complex project to modernize Phelps’ electrical systems. The task, which calls for planned electrical shutdowns, requires meticulous planning and grace under pressure. “I take great pride in the planning, mitigation, and implementation of the impacts caused by these shutdowns. We accomplish this by engaging with staff early in the planning stages to understand their concerns, conduct informational meetings, and solicit feedback from the impacted users upon completion to identify opportunities for improvement in anticipation of the next project,” she says.

Aronoff led a Q&A session during a Human Trafficking Awareness Fireside Chat, an atrocity experienced by more than 27 million people in the US in 2021.

This shining star also serves in the USCG Reserves as a Petty Officer 2nd Class Health Services Technician and has deployed several times for hurricanes and operations as an independent duty corpsman. Awards include the USCG Commendation and Achievement Medal.



Marie Johnson

Executive Director, SPRYE

Nothing replaces human contact. People require others to thrive.

Marie Johnson, executive director of SPRYE, strives every day to end the isolation of our county’s oldest adults while maintaining their independence through the aging-in-place support organization for members in Rye, Harrison, Port Chester, and Rye Brook.

“I just really enjoy working with older adults to let them know they’re still vital,” Johnson says. “I want to reach out and engage with them, show them some support and things they can do, and make sure they know they’re not forgotten. Because they’re not. They’re a big part of the fabric of our lives.”

Johnson keeps in close contact with SPRYE’s 88 to 120 members, all 55 and older, creating programs and inviting them to activities — such as book clubs, AI presentations by college professors, exercise classes, card clubs, a talk by Leonard Bernstein’s daughter Jamie, a Metropolitan Museum of Art visit, and trips to the movies. She will do reminder calls before events and help resolve any snags in their plans to attend.

Johnson makes sure they have rides to essential doctor’s appointments and will arrange holiday meal deliveries and birthday cakes. She helps provide scholarships for members in senior or low-income housing, where SPRYE will bring programs on-site.



Tracy Holt-McCook

Registered Nurse, Montefiore Mount Vernon Hospital

The foundation of Tracy Holt-McCook's 37-year career as a registered nurse has been built on healthcare justice. Born and raised in Mount Vernon, Holt-McCook chose to remain in her hometown to serve the needs of community members at what is now called Montefiore Mount Vernon Hospital.

"I've always strived to deliver comprehensive, compassionate and equitable healthcare regardless of your race, gender, socioeconomic status, sexual orientation, or educational background," Holt-McCook says. "I've seen the need for affordable and equitable access to healthcare. I love being a nurse, and I know many people in the community." Many patients who come to the hospital know Holt-McCook by name and rely on her for medical advice, comfort, and counsel as they confront healthcare decisions.

This dedicated professional extends her time and expertise beyond her patients as a longtime advocate for her fellow nurses. Holt-McCook serves as the union president of the New York State Nurses Association for the Mount Vernon hospital and recently fought successfully on behalf of her staff in contract negotiations.

Susan Moscou

**Family Nurse Practitioner and
Associate Dean for Nursing,
Mercy University School of Nursing**

Susan Moscou has made an immense impact on Westchester's healthcare, advocating for social justice as a family nurse practitioner and associate dean for nursing at Mercy University's nursing school. Her nursing career has focused on aiding the unhoused and medically underserved communities, and she furthers this work in her teaching, zeroing in on policy and the social determinants of health.

"My life has always been in the arena of social justice. My focus on health policy has allowed me to bring that passion for social justice and fairness to education to educate the next generation of nurses of all types in health policy," she says. Moscou helped initiate Mercy's family nurse practitioner program with a federally qualified healthcare center to ensure that newly graduated nurse practitioners could remain in primary care venues in Westchester's medically underserved communities. She secured National Health Service Corps scholarships for disadvantaged students, and she created the framework for the university's psychiatric mental health program.



Editor Picks: Supporting the Front Lines



Stephanie Gabaud

**International Spokesperson and Ambassador,
Elizabeth Seton Children's Center**

Stephanie Gabaud, 26, has lived most of her life at Elizabeth Seton Children's Center, a specialty long-term pediatric care center, because of challenges such as spina bifida and Arnold-Chiari malformation.

She's since become the face of the aging-out crisis threatening lives like hers, raising awareness about the fast-growing, life-and-death crisis for young adults with medically complex conditions who no longer qualify for pediatric care at 21 years old.

"I speak for them, and I am their advocate. We really want these children to thrive," Gabaud says about the 169 children and young adults, only 15 of whom can communicate verbally.

Gabaud lobbied in Albany for a young-adult center with 96 beds. She shares suggestions about facility-wide programming and liaises with donors and community partners on tours. And this summer in White Plains, construction is slated to begin on the first-of-its-kind forever home for people 18 and older with severe and chronic medical conditions.



Joseph Pizzimenti

President, CClean Commercial Cleaning

The unsung heroes in healthcare are those who keep our county's hospitals, medical offices, and therapeutic private schools clean and sanitary. President of CClean, Joseph Pizzimenti has clients including two major healthcare systems and two of Westchester's hospitals, Shrub Oak International School, and Ability Beyond.

During COVID-19's peak and today, CClean conducts terminal cleanings — disinfecting a room from floor to ceiling. Since that time of supply shortages, Pizzimenti tripled his Chappaqua warehouse space to maintain a year's worth of alcohol-based sanitizers, masks, gloves, and paper products. "We'd rather purchase more than we need and keep it on hand, rather than wait for product," he says.

It's at a major financial cost, sometimes loss, but he never wants healthcare employees and patients to suffer the consequences of another supply-chain shortage.



Nicki Reno-Welt

Physician Assistant and Assistant Professor at Pace University

Nicki Reno-Welt was the first physician-assistant member of Physicians for Human Rights and helped create the first medical student-run human rights clinic at Weill Cornell Center for Human Rights, which evaluates survivors of torture seeking asylum in the US. She worked for Planned Parenthood before she was the state health department's Cancer Services Program clinical coordinator, helping 5,000 underserved patients a year in Westchester and six other counties.

Then Reno-Welt realized the best way to change a healthcare system founded on beliefs that harm people of color is by educating the next generation of healthcare providers: At least 50 percent of white medical students in a 2016 study had the false belief that Black patients feel less pain and have thicker skin than white patients, according to the Association of American Medical Colleges.

So, Reno-Welt joined Pace University's Physician Assistant Program, which has a unique focus on underserved populations, as an assistant professor. She's now the director of academic education in the program, partnering with Open Door Family Medical Center to provide students with experiential work with underserved populations.

"If I can open their minds, my class of 30, that race is not biologic at all, that will change the students," she says. "Teaching students this will be the only thing that will make a difference in healthcare disparities in the US. We've tried everything else. My hope is that my students will go out and advocate for their patients and give high quality care for everyone."



Prudence Bagampeshera

**Direct Support Professional,
Cardinal McCloskey Community Services**

The benefits that can result from the care of a skilled direct support professional — someone who helps people with intellectual and developmental disabilities — cannot be overstated.

Daily, they show up to help establish and achieve new goals, while celebrating the abilities already within each person.

For 23 years, Prudence Bagampeshera has been a part of the staff of Cardinal McCloskey Community Services, a nonprofit organization that strives to protect the most vulnerable members of the community, ranging from those who have suffered neglect and trauma to adults with developmental disabilities.

Working in both the residential and day habilitation programs, Bagampeshera's approach is to treat everyone with kindness and warmth, with a goal of increasing the physical, emotional, and personal wellbeing of those entrusted in his care.

"I believe everybody has a chance to learn and grow," Bagampeshera says. "I'm trying to make sure everyone gets the right treatment they deserve. Many people push them back because of their disabilities; I believe it is better to listen and learn from everybody."

PHOTOS (TOP LEFT) BY ERIC DELA SENA SERO/COURTESY OF NICKI RENO-WELT; (TOP RIGHT) BY STEFAN RADTKE



Dr. Jennifer H. Menell

Chairperson of Department of Radiology, Optum

Efficiency equals compassion in breast cancer healthcare — when done right.

As chairperson of Optum's Department of Radiology, Dr. Jennifer Menell knows how important early detection is, so she spearheaded a more streamlined mammography process to increase screening capacity and reduce office wait times, making the department more efficient and enabling more women to get mammograms.

"Within 72 hours, they get a text or email with a link that gives the patient their results," Menell says. She created a dedicated Breast Health Navigator role to support women with all breast imaging needs and concerns.

In Menell's clinical role, she reads about 100 cases per day, including mammograms, ultrasounds, breast MRIs, CT scans, and X-rays. She personally performs breast biopsies.

"The most challenging and fulfilling moments for me are when I have to tell women they have breast cancer," says Menell, who offers patients her cell phone number to ease anxieties after hours. "I give them the information they need, I listen, and if they cry, that's OK. I try to guide them through the process so they can relax and forge ahead."

As radiology chairperson, Menell addresses scheduling challenges and clinician queries, streamlines processes, and expedites patient care. She's also a member of Optum's Physician Retention & Recruitment Committee to improve morale, physician retention, recruitment, and culture.

Our Healthcare Heroes

These 15 amazing people (plus canine) have stepped up to make helping others a personal mandate. They may be your neighbors, healthcare providers, or leaders in the communities where you live and/or work. They represent the pillars of our community and are a key factor in the quality of life we have come to expect in Westchester County. We are privileged to have them among us and honored to showcase them to the grateful community they serve.

Our Method

We typically receive anywhere from 80 to 120 Healthcare Heroes nominations each year, submitted by family, friends, patients, coworkers, managers, hospital CEOs and presidents, and even public officials. After being vetted, that collection is distilled down to the 40 or 50 strongest nominations, representing a diverse roster that includes not only doctors and nurses but also therapists, executives, entrepreneurs, and public servants. From this group, our six judges independently select their top-tier candidates (Tier 1), along with three to five "alternates" (Tier 2), from single-blind, redacted nominations that reveal neither the names nor the current professional affiliations of the nominees. Then, a differentiated number of points is awarded to each selection, according to whether they are Tier 1 or Tier 2, with the top point-earners declared to be winners.

Our Judges

It is with the deepest gratitude that we acknowledge our blue-ribbon panel of judges — each an accomplished healthcare provider and a leader in the community. They are:


Robert W. Amler, MD, MBA New York Medical College, Vice President, Government Affairs; Dean of the School of Health Sciences and Practice and Institute of Public Health; Professor of Public Health, Pediatrics, and Environmental Health Science

Sherlita Amler, MD, MS Commissioner of Health, Westchester County

Kathy Reilly Fallon, MD Board-certified foot and ankle surgeon, Midtown Manhattan Health Center; Founder and Chairwoman, Heavenly Productions Foundation

Mary H. Cadomski, BSN, RN Executive Director, Montefiore Home Care

Don M. Starr, MD, Anesthesiologist and Sub Specialist Pediatric Anesthesiologist affiliated with White Plains Hospital.

Jessica Zwerling, MD, MS Director, Montefiore Hudson Valley Center of Excellence for Alzheimer's Disease; Professor of Neurology, Albert Einstein College of Medicine; Program Director, UCNS Geriatric Neurology Fellowship; Director, Memory Disorders Center at Blondell; Associate Director, Center for the Aging Brain; Clinical Director, Einstein Aging Study. 



Vive La French Cuisine!

Here's where to go for steak frites and cassoulet if you can't quite make it to Paris.

Whether you're in the mood for a quick ham and cheese crêpe, weeknight coq au vin, or an elevated tasting menu worthy of a Michelin star, you'll find it in Westchester. The county is home to a bounty of French restaurants, from the modern to the more old fashioned, and at all price points. Along with steak frites (offered at almost all these eateries), the common denominator is deliciousness.

By Dina Cheney



The côte de boeuf
at Cenadou Bistrot

PHOTO BY ALEX STANILOFF



FOR TWO RESTAURANTS IN ONE:

La Bastide by Andrea Calstier and Cenadou Bistrot

NORTH SALEM; LABASTIDEBYAC.COM

In France, the best restaurants are in the countryside, say Andrea Calstier, 29, and Elena Oliver, 28, the husband-and-wife co-owners of two new restaurants in the same building. “It’s very special to go to a region and visit a chef who really wants you to feel at home,” says Oliver, who serves as the general manager for both spots. “It’s a really full experience.”

At La Bastide (which offers fine dining downstairs), experience an elevated, innovative, and modern four- to six-course tasting menu worthy of multiple Michelin stars. Immersed in the comfortable, stylish, and intimate dining room, watch Chef Calstier and his small team prepare show-stopping dishes like Maine lobster with wild rice, orange blossom, and sauce coraline; and veal short loin with mushroom, sweetbreads, and veal jus cappuccino. Every detail, from the olive oil-topped quenelles of butter to the ceramic serving pieces, is pure perfection. Meanwhile,



more informal Cenadou (on the main level), offers authentic and soulful versions of Provencal classics, like baked sea bass (with saffron potatoes, grilled fennel, and preserved tomato sauce vierge), steak frites, and *ile flottante* (a dessert of meringue floating in *crème anglaise*).

Whichever you choose, you’ll experience Oliver’s hospitality, professionalism, and exquisite taste and Calstier’s intelligence, creativity, and expert culinary technique. After growing up in Marseilles, he honed his craft cooking at several Michelin-starred restaurants in France, then Daniel Boulud and Papilles in New York City (he and Oliver ran the latter from 2018 to 2022). Along with a focus on seasonal ingredients, Calstier should be recognized for his masterful sauces. “Sauce is the link between ingredients and what makes a good dish a great dish,” he says. And great his dishes are — both Martha Stewart and Daniel Boulud are fans. So are we, in spades.



IF THE SOUTH OF FRANCE IS YOUR HAPPY PLACE:

Le Provencal Bistro

MAMARONECK; LEPROVENCALBISTRO.COM

“People say they feel like they’ve stepped into France when they come in,” says co-owner Henri Nasto, who moved to the US at age 18 and bought the restaurant in 2018. The décor is French country, featuring lemon-yellow walls, a gold phone, and an antique clock. Meanwhile, the Southern French fare is equally authentic, with classic bistro dishes (like steak frites, *coq au vin*, and *escargots*) along with Mediterranean French favorites, such as sautéed shrimp Provencal (with white beans and broccoli rabe) and Provencal onion tart. “We make all our sauces and stocks from scratch using classical French technique — no shortcuts,” Nasto says. He recommends trying the lobster bisque, house-made foie gras, beef bourguignon, duck confit, and salmon.



PHOTO COURTESY OF LE PROVENCAL BISTRO

LA BASTIDE BY ANDREA CALSTIER & CENADOU BISTROT PHOTOS BY ALEX STANILOFF

PHOTO COURTESY OF LE PROVENCAL BISTRO

**IF YOU'RE CRAVING
STYLISH COMFORT:**

Micheline

SCARSDALE; MICHELINERESTAURANT.COM

"I wanted the restaurant to be everyday but special, like a day-to-night dress," says its warm and personable owner, Jonathan Aubrey. He nailed it: Opened in September 2023, the elevated bistro is both sophisticated and welcoming. The space is lofty, with a prominent zinc-topped bar, coffered ceiling, banquettes, café chairs, and wide-plank wood floors. Meanwhile, the menu includes a balance of well-executed, generously portioned classics (steak au poivre, French onion soup, and crave-worthy fries with aioli) and the more innovative (lemon-cured mackerel on toast with sauce tartare mousseline and cured egg yolk; and the unforgettably delicious buttermilk-fried confit chicken thigh with Bavarian mustard sauce and Roquefort). Dessert is similarly refined: Try a fruit galette with the house-made ice cream or bittersweet chocolate fondant. "Our menu changes all the time," says Aubrey, justifying frequent visits to this stellar new spot.

PHOTO BY ERIC MEDSKER



Classic steak au poivre at Micheline

BEST FOR DUCK LOVERS:

Bistro de Ville

SCARSDALE; BISTRODEVILLE.COM

Fun is always on the menu at this bustling jewel box of a bistro from the team behind the Farmer & the Fish restaurants (farmerandthefish.com). Along with a convivial and sophisticated art deco-inspired atmosphere (with hand-painted goose feathers on the walls and a zinc-topped bar), you'll find stellar and generously portioned renditions of the expected (like moules frites and boeuf bourguignon) and the less expected (like duck à l'orange, with crisp-skinned breast and confit). "We wanted to be a classic bistro and also bring something new to the table," says Kevin O'Neill, one of the partner-owners. Don't miss the meltingly tender duck liver mousse, sweet and juicy mussels in a buttery Sauvignon blanc broth, and steak frites. For dessert, go for the family-style chocolate mousse (or soufflé, if it's available as a special). Insider tip: if you're a fan of poutine, visit on Monday nights, for their rendition featuring duck-fat fries, Gruyère, and duck-skin cracklings.



PHOTOS COURTESY OF BISTRO DE VILLE



IF YOU'RE A CLASSICIST:

Brasserie Le Steak

LARCHMONT; BRASSERIELESTEAK.COM

For 24 years, Bistro Le Steak, on Manhattan's Upper East Side, served bistro classics to regulars, including Mayor Bloomberg. After the pandemic, the family-owned restaurant changed its name to Brasserie Le Steak and moved to Westchester, opening in May 2022. "We have a reputation to uphold from our Manhattan years," says owner Nicki Jakupi. The brasserie serves sirloin, ribeye, filet, steak frites, and burgers (try the house-made steak sauce, featuring Dijon mustard, white wine, tarragon, garlic, and shallots). However, it's also known for its macadamia nut-crusted chicken with poached-pear salsa, shrimp St. Tropez (with tomato, artichokes, and basil), mussels, escargots, and frog legs. All the desserts, including lemon tart, crème brûlée, and chocolate mousse, are house made.

PHOTOS (LEFT) COURTESY OF LE JARDIN DU ROI; (RIGHT) COURTESY OF ENCORE BISTRO



Burgers and other comfort foods are on Le Jardin's menu in addition to French classics.

FOR BARBECUE ALONG WITH BISTRO FARE:

Le Jardin du Roi

CHAPPAQUA; LEJARDINCHAPPAQUA.COM

"Some people say the only thing French about the place is the name," says friendly and welcoming co-owner Joe Quartararo. "We have an identity crisis, but it works." When the neighborhood institution opened in 2001, it was a bona fide French bistro — and still serves French classics, like cassoulet, Niçoise salad, steak frites, and boeuf bourguignon. But, over the years, the casual spot has adapted to its clientele, he says. During the 2008 financial crisis, when "everyone was cutting back," they added American comfort-food dishes, such as meatloaf and burgers. After co-owner Cristiaan Lorson became an ace on the barbecue circuit, they introduced barbecue, later starting a barbecue truck, BBQ du Roi. "A restaurant is only 50 percent the food," says Quartararo. "The other 50 percent is the hospitality and making people feel at home. We want everyone [to feel this] — from the guy who works at the post office to President Clinton," he says.

FOR A QUICK BITE:

Petite Bretagne

MAMARONECK; FACEBOOK.COM/PETITE.BRETAGNE.NY

"This is a restaurant on a human scale," says owner Pierre-Yves Miton, who grew up in the Brittany region of France. "We offer a simple cuisine." Think: sandwiches made on award-winning baguette (*jambon beurre* is the bestseller), sweet and savory crêpes, salads, pastries, and coffee drinks. After dining in or picking up food to go, peruse the grocery section for French cheese, chocolate, and more.

PHOTO COURTESY OF PETITE BRETAGNE



**FOR LIVELINESS
AND THEME NIGHTS:**

Encore Bistro Francais

LARCHMONT; ENCORE-BISTRO.COM

Twenty-four years ago, David Masliah, originally from Lyon, opened this casual, authentic French spot in Larchmont's bustling downtown. Featuring bright yellow walls, tin ceiling tiles, and bold vintage prints, it offers a "lively bistro vibe when busy and a very romantic feel on slower days," he says. Expect classic fare, such as steak frites, cassoulet, sweetbread, croque monsieur, and house-made fries. And, for a unique experience, visit on theme nights: Monday (for crêpes), Tuesday (mussels), and Wednesday (melted cheese in winter and tartare in summer). The \$20 three-choice, three-course lunch menu (available Monday through Saturday) is a major draw, says Masliah.



FROM BURGERS TO BELUGA: A PROFILE OF

Thomas Burke

CHEF AND PARTNER AT

Le Poisson by Chef Thomas Burke

(formerly La Crémaillère)

BEDFORD; POISSONNY.COM

When Thomas Burke was in the seventh grade, his teacher told him something he'd never forget: "You're a class clown. If you don't get your act together, you'll be flipping burgers for the rest of your life." While her advice didn't resonate at the time, it eventually inspired him to change the trajectory of his life.

Rewind to his birth in 1993, after which he was on a self-described downward path. Until the sixth grade, he lived in Hastings-On-Hudson with his mother, who struggled with drug addiction. Enter the Department of Child Safety, which placed him with his father, who wasn't around much due to his 80-hour workweeks.

After relocating to Connecticut at age 14, Burke got a job as a busboy at a local restaurant and acted out in school. As a high school sophomore, he was arrested for selling marijuana and expelled for a full year. During this time, Burke continued working at restaurants and eventually earned his diploma via night school. At age 17, while he was literally flipping burgers at a diner, Burke remembered his teacher's words, and decided to "never work at a restaurant that served burgers again."

Instead, he pursued cooking at the highest level, working for and learning from culinary luminaries at Michelin-starred restaurants in New York City and California. From Thomas Keller at The French Laundry (where he began as a commis, taking out the trash and peeling vegetables), he absorbed an attention to detail. Meanwhile, Nancy Oakes at Boulevard taught him to "put love into your food"; Eric Ripert at Le Bernardin to "keep it simple"; and Dan Barber at Blue Hill at Stone Barns to focus on hyper-local, seasonal ingredients.

After a few years, Burke became an executive chef for the first time, opening a hotel-restaurant in Rhinebeck for famed chef, Charlie Palmer. Segueing to personal-chef work during the pandemic, he next became executive chef and CEO at La Crémaillère, leading its reopening. After two successful years, Burke was rewarded with the ultimate opportunity: to become a partner and open a new fine-dining restaurant of his own conception in the same space.

At Le Poisson by Chef Thomas Burke, launched this past March, Burke serves "seafood-forward, fine-dining French" fare. Inspired by Chef Ripert, he lets



Thomas Burke in his happy place: Le Poisson's kitchen



the seafood shine, using no more than three or four main ingredients per plate. "I love to cook seafood because I feel there is nowhere to hide," he says. "The ingredients need to be of the highest quality, and the technique spot on."

If only his former seventh grade teacher could see him now.

PHOTOS COURTESY OF LE POISSON BY CHEF THOMAS BURKE

PHOTOS (FAIRRIGHT) COURTESY OF CAFÉ DEUX



Above left:
Confit duck leg with
frisée and cherries;
below right:
Poached salmon and
leek in a caviar
beurre blanc



TO STEP BACK IN TIME:

Saint George

HASTINGS-ON-HUDSON; SAINTGEORGEBISTRO.COM

“We’re not trying to be clever, show off, or reinvent the wheel,” says Chris Vergara, chef and co-owner, of this bistro serving textbook-perfect classics. “The menu, wines, cocktails, and décor would all make sense a hundred years ago and will a hundred years from now.” Housed in an 1895 building, the intimate dining room features original tin walls and ceilings, vintage chairs, and an original 19th-century bar. Although the food is seriously good, the vibe is light-hearted, convivial, and casual: Saint George was named for Vergara’s pet rabbit, George. Start with the house-made pâté (with duck, pork, and pistachio), escargots with a buttery parsley sauce, and terrine de foie gras (a frequent special). Then, segue to the gnocchi Parisienne (made with cheese and potato), coq au vin, steak au poivre, and poulet frites. Don’t skip the pommes frites: “we’re often told they’re the best anyone has ever had,” Vergara says.



Above: the bar at Café Deux; below: escargots with parsley, garlic, and baguette



FOR A NEW AMERICAN SPIN:

Café Deux

HARRISON; CAFEDEUXNY.COM

Comfort is the focus at this open-all-day neighborhood spot near the Metro-North. Open since March 2023, it serves French standards (steak frites, brioche French toast, and escargots); American standbys (Wagyu beef and vegetarian burgers); and innovative dishes (tuna sashimi noodles and a cauliflower roast, featuring brandied prunes, citrus yogurt, chickpeas, mint, and cilantro). The menu is “inspired by traditional French and reimagined American comfort food that allows for global influence,” say the co-owners, sisters Charlotte Denoyer and Carrie Denoyer. Finish with their house-made chocolate cups (also sold through their chocolate company, Cupped Desserts), black and white soufflé (available on Tuesday through Thursday nights), or chocolate caramel parfait. Don’t miss the seasonal craft cocktails and occasional cocktail classes. 

Dina Cheney is a lifestyle writer for numerous publications and brands, such as Good Housekeeping, Bankrate, and Nike, and has authored six cookbooks, including The New Milks.

PHOTOS BY TIFFANY KEEGAN, @BREAKFASTAT TIFFANY

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EDITOR PICKS: SUPPORTING THE FRONT LINES



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Eat & Drink

Where to eat, food news, trending, and more... Edited by John Bruno Turiano



The flavor profiles are thoughtful for meat, poultry, seafood, and vegetarian entrées.

PHOTO BY AMY SOWDER

PREVIEW

Marigold Blossoms

Michelin-starred Chef Hemant Mathur's first Westchester restaurant is a bright, lively, fragrant, and progressive take on authentic Indian fare. **BY AMY SOWDER** ➡

PREVIEW

Marigold

434 White Plains Rd, Eastchester;
914.202.9455; marigold.restaurant

Step through the door of Marigold in Eastchester, and be enveloped by savory scents of saffron, cumin, ginger, garlic, and cardamom as your eyes widen at the garlands of marigolds and sunny details on the walls.

It's as if you've just awakened, and you didn't know you were comatose all along.

This progressive Indian eatery is the first Westchester restaurant by Chef Hemant Mathur, which held a soft opening in February. Mathur is the first Indian chef in the US to be awarded a Michelin star and retain it across two New York City restaurants: Devi and Tulsi. At Devi, Mathur's traditional Indian cuisine transformed as he experimented through tasting menus.

"I like to keep the authentic flavors across many regions of India but create my own version and presentation," Mathur says. "India has changed now. If you see the new India, all the dishes there are changing."

At 17, Mathur discovered his passion for Indian cuisine while working at Rambagh Palace Taj Hotel in his hometown of Jaipur, the "Pink City" of India. He's also worked in Britain, Mexico, and Germany before New York City. Today, his New York City restaurants include Saar Indian Bistro, Veeray da Dhaba, and Veerays, opening this spring. Mathur also has Athithi in Wilton, CT.

Mathur first ventured outside NYC to launch Hemant Mathur Catering in Yonkers in 2017. The rent was better and the location serves as a central base for New Jersey, New York, and Connecticut. Plus there's a big Indian community in Westchester, Mathur says.

Marigold is helmed by Mathur as executive chef, Chef Chandramohan Krishnasamy as head chef and partner, and Chef Ravinder Bisht as the daily operations chef.

The appetizers are first to reveal twists on tradition. Four spheres of slightly sweet beet arancini, punctuated by salty Parmesan, parade over a subtle tomato chutney, topped with a dab of spicy aioli. The eggplant burrata delivers a thick spread of spiced, smoked eggplant across charred multigrain toasts, underneath chunks of burrata cheese, halved cherry tomatoes and slivered radish moons.

Mathur is best known as a tandoor master of traditional clay ovens, a talent highlighted in his succulent lamb chops. The New York-sourced meat is tender and bursting with flavor from the eight-hour marinade of yogurt, mace, cardamom, ginger, and garlic. Underneath the two fragrant chops lay diced golden-hued potatoes spiced like dosa filling and a pineapple chutney.

There's an array of seafood, poultry, meat, vegetarian, vegan, and halal entrées, such as the paneer-stuffed portobello swimming in a luxurious cashew-saffron sauce with crispy potatoes, and for traditionalists, butter chicken with fenugreek and creamy tomato-onion sauce. A full bar should be available by press time with signature Indian-inspired cocktails.

For dessert, choose the ethereal mango panna cotta or the show-stopping street-food dessert called *malai kulfi*, a house-made Indian ice cream under a nest of *falooda* (cornstarch noodles), drizzled in rose syrup and crowned by basil seeds.

"We wanted to bring city-quality food to the suburbs," Mathur says.



Top to bottom:
Chef Mathur's lamb chops are a must; mango coconut shrimp captures the sweet-spicy balance just right; desserts range from subtly sweet to bold with flavors of rose, pistachio, and even basil.



PHOTOS BY AMY SOWDER



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FARE WELL

Elevating the Cocktail Game

This Dobbs Ferry-based company is enhancing the county's drinks with craft bitters. **BY CRISTIANA CARUSO**

Mike Casale has a weakness for well-crafted cocktails — and not just any amalgamation of ingredients in a shaker, but the kind of drinks that end up on Top and Can't Miss lists — that tend to warrant a ride on a southbound Metro-North train. Cue the grinding halt that the pandemic brought all traversing, and Casale was experimenting at home with different flavor combos of something easy to scale but so important to a cocktail: bitters. “Eventually I kind of liked what I was doing and decided, hey, maybe this would be a cool thing to take from hobby to business,” thus bringing LabelMaker Bitters into the world.

If you ask the common cocktail drinker, they can probably tell you the bottle bitters come in (yellow cap, oversized label, the works) but can't tell you what they are. So, allow us: Bitters are flavor extracts made when infusing botanicals in a neutral alcohol, with just a few drops adding a profound depth of flavor to whatever is in your glass. Casale compares it to vanilla extract, in a way. Originally, bitters were used medicinally, a trope that he wants to steer away from in his style. “Every sort of

branded bitters I see tends to be a little bit medicinal or old-timey looking,” Casale says. “I wanted to modernize it a bit more, with the bold colors and punny names.”

For his flavor combinations, Casale yearned for something vastly different than what's available on the mass market. “I wanted to make sure they could complement one another, and you can use them in a variety of drinks,” he says. “I really want to make sure whatever you'd like to drink, old fashioned or margaritas, etc., you'd have sort of bitters to pair with it.” His three core flavors are spicy pepper, coffee walnut, and citrus, but keep your eyes peeled for seasonal sirens like the chocolate gingerbread for Christmas and the jazz juice for Mardi Gras.

The bitters aren't exclusively for an alcoholic good time, and Casale encourages all mix and matches of liquids and bitters. “I add a few dashes of the walnut bourbon to my coffee in the morning,” says Casale. “It gives it a little extra without adding a ton of sugars — it's a nice, healthier way to get some flavor into a coffee.”

You can find Mike and LabelMaker at your local farmers' market.

LabelMaker Drinks
Dobbs Ferry
labelmakerdrinks.com



TABLE MATTERS

Dining Scene News & Notes

Scheduled to have opened by press time is **Astarah** (112 N Main St, Port Chester; 914.640.2814; astarahny.com), a Mediterranean restaurant featuring a 100-inch wood-fired oven within which most dishes are prepared, wines from boutique producers, and a Himalayan sea salt meat dry-aging room. The space previously was Eugene's Diner.

Expected to have opened by press time is **Club Car Grille** (6 S Broadway, Irvington; 914.591.2033; clubcargrille.com), an American restaurant serving steaks and seafood in the space that housed River City Grille for 25 years. The owner is Matt Kay, who also operates Hudson Social in Dobbs Ferry; the executive chef is Michael Wendt, formerly chef de cuisine at X20 Xaviers on the Hudson in Yonkers.

Mamaroneck Social Bar & Lounge (370 Mamaroneck Ave, Mamaroneck; 914.732.3131; socialbars.co) has opened in the space that formerly housed Huber's Hofbrau, a German-style tavern founded in 1932 that operated through the 1990s (family of the original owner lived in the apartment above the shuttered tavern until 2020). Among the menu items at MSBL: babaganush, *soslu* (fried eggplant with sauteed tomatoes and roasted pepper and garlic), zucchini pancakes, several salads, a falafel wrap, and a burger. Craft cocktails, rotating craft beer selections, and myriad margaritas and mojitos are highlights of the beverage program.

Greek-inspired café **Lukumadness** (850 N Broadway, White Plains; 347.765.4070; lukumadnessusa.com) has debuted serving coffee, panini, and Hellenic desserts, including *lukumades*, bite-sized doughnuts with a variety of toppings and fillings. Try the classic version with honey and cinnamon.

A host of new dinner menu items has been added at **The Tasty Table** (21 Campwoods Rd, Ossining; 914.762.4000; thetastytableny.com). New starters include a charcuterie board, pear and goat cheese flatbread, kale Caesar salad, and the Roman-inspired *misticanza* salad (mixed greens, fennel, watermelon radish, carrots, Champagne vinaigrette); for entrées there's a fried chicken sandwich, double smashed patty burger, stir-fried rice noodles, shrimp scampi, short rib Bolognese, and baked salmon with cabbage and coconut rice. Dinner is served Friday and Saturday only.

—John Bruno Turiano

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Dining Out

Edited by Valerie Abrahams

KEY TO SYMBOLS

\$ Average entrée \$14 or less
\$\$ Average entrée between \$15 and \$21
\$\$\$ Average entrée between \$22 and \$27
\$\$\$\$ Average entrée \$28 or more

TOP 36 Top Restaurant from our December 2022 cover feature

RESTAURANT REVIEWS

Reviewers judge restaurants in three categories: Food, Service, and Atmosphere. Reviewers dine anonymously and make at least two visits.

★★★★ Excellent ★★★ Good ★★ Average ★ Poor

Prices, hours, and specialties are provided by the restaurants and are subject to change. Calling to confirm days and hours is recommended. Restaurants accept major credit cards unless otherwise noted. Some of the restaurants in this guide are *Westchester Magazine* advertisers.



New This Month to Our Listings

LEMAK Malaysian \$\$

The latest entry in global gourmand Jeevan Pullan's dining dynasty, this eye-catching eatery decorated with traditional fabrics and bamboo serves Malaysian national favorite, *nasi lemak*, and an array of coconut-based, mango-infused cuisine (vegan and gluten-free options too) often featuring hard-to-find ingredients delivered to Chef Balaraman Swaminathan from his homeland. Closed Tues. 62 Garth Rd, Scarsdale; 914.574.5280; lemakmalaysian.com

Ardsley

LA CATENA Italian \$\$\$

The menu at this white-tablecloth Italian restaurant features classic Italian antipasti, pastas, and entrées, plus house-made desserts. 871 Saw Mill River Rd, Ardsley; 914.231.9260; lacatenaardsley.com

TOP 36 L'INIZIO Italian \$\$\$\$

Husband-wife team Scott and Heather Fratangelo run the kitchen at this Modern Italian restaurant serving creative appetizers and some of the county's best pastas. 698 Saw Mill River Rd, Ardsley; 914.693.5400; liniziony.com

Armonk

BEEHIVE RESTAURANT American \$\$\$

Set in a modern country house with an open kitchen, this restaurant offers comfort fare along with Greek and Continental specialties, and a popular daily breakfast. Outdoor seating available. 30 Old Rte 22, Armonk; 914.765.0688; beehive-restaurant.com

CASA TEQUILA COCINA & BAR Mexican \$\$\$

Traditional Latin/Mexican fare (from street tacos and rice bowls to entrées of steak and shrimp ranchero) is served with gourmet flair amid hand-painted murals and more than 100 tequilas and mezcals. 465 Main St, Armonk; 914.219.5777; casatequilany.com

TOP 36 FORTINA Italian/Pizza \$\$\$

This mini-empire of buzzy wood-fired restaurants (with an additional location in Stamford) serves expertly roasted vegetables, fresh pastas, and thin-crust pizzas (try the truffle-topped Luigi Bianco). 17 Maple Ave, Armonk; 914.273.0900; 136 S Ridge St, Rye Brook; 914.937.0900; 10086 N Broadway, Yonkers; 914.358.3595; fortinapizza.com

TOP 36 KOKU Japanese \$\$\$

The sleek sushi bar at Koku offers an extensive selection of sashimi and rolls, including weekly specials from Tokyo's famous Tsukiji Fish Market. 454 Main St, Armonk; 914.730.0077; kokujapanese.com

MACELLERIA ARMONK ITALIAN STEAKHOUSE Italian/Steakhouse \$\$\$\$

Wine bottles adorn the walls and window sills at this steakhouse with traditional Italian specialties, pastas, seafood, steaks and chops, plus a finely curated wine list. (Sister spot in Pelham opened in 2019.) 111 Bedford Rd, Armonk; 914.219.5728; macelleriaarmonk.com

MODERNE BARN New American \$\$\$\$

Natural, local ingredients are the focus at this New American restaurant with Mediterranean touches from the Livanos Restaurant Group (City Limits Diner). 430 Bedford Rd, Armonk; 914.730.0001; modernebarn.com

Bedford

BEDFORD 234 New American \$\$\$

More than 20 local farms and purveyors supply the ingredients for the globally inspired seasonal comfort food served at this chic Bedford restaurant. Reservations are not accepted. 635 Old Post Rd, Bedford; 914.234.5656; bedford234.comSquire's Pub \$\$

LE POISSON French/Seafood \$\$\$\$

Fine dining French with an emphasis on the ocean's bounty is what to expect from chef/owner Thomas Burke, who has kitchen experience at The French Laundry and Le Bernardin, among other celebrated restaurants. 46 Bedford-Banksville Rd, Bedford; 914.234.9647; poissonny.com

Briarcliff Manor

105-TEN BAR & GRILL American \$\$\$

Like sister Urban Hamlet in Bronxville, 105-Ten offers elevated burgers, sandwiches, and salads, with entrées of lobster mac 'n' cheese, braised short ribs, and sesame-crusted ahi tuna tacos in a modern, upscale-pub setting. 127 Woodside Ave, Briarcliff Manor; 914.236.3651; 105ten.com

SQUIRE'S Pub \$\$

Burgers and classic steaks are the thing to order at this tavern, serving the local community since 1967. 94 N State Rd, Briarcliff Manor; 914.762.3376; squiresofbriarcliff.com

Bronxville

TOP 36 LA CASA BRONXVILLE Mexican \$\$\$

At this upscale yet casual village space, seasonally driven Mexican cuisine is sourced from local purveyors and crafted by Puebla-raised Chef Victor "Erik" Lopez, formerly of New York City's Michelin-starred Casa Enrique. The finely curated menu changes frequently and features shareable small plates, entrées,

elevated tacos (don't miss the carnitas), and house-made tortillas nixtamalized from heirloom corn and ground with a molino (mill). 7 Pondfield Rd, Bronxville; 914.222.9016; lacasabronxville.com

THE TAV'RY American \$\$\$\$

Comfort classics are served with an elegant, elevated twist at this modern, sophisticated village spot where buttermilk fried chicken perches atop braised swiss chard and grilled polenta and flatbreads of heirloom pork sausage and smoked gouda pair with craft cocktails. 131 Parkway Rd, Bronxville; 914.793.3431; thetavery.com

Chappaqua

BASSO56 Italian \$\$\$\$

Following a two-decade run in Midtown Manhattan, native Albanian Aleks Kola and his partner, Chef Paolo Catini of Rome, serve up hearty Italian cuisine highlighted by lamb and wild boar (game animals that graze the mountains of the Abruzzo region), and signature house-made spaghetti with succulent lamb ragu sauce and Pecorino Romano. 11 King St, Chappaqua; 914.861.2322; basso56.com

TOP 36 CRABTREE'S KITTLE HOUSE

New American \$\$\$\$

Locally sourced ingredients star in seasonal dishes offered in the formal dining room and elevated bar food at the Old World Tap Room. The award-winning wine cellar houses 40,000+ bottles. 11 Kittle Rd, Chappaqua; 914.666.8044; crabtreeskittlehouse.com

Croton-On-Hudson

LA CATRINA OF WESTCHESTER Mexican \$\$\$

Authentic Mexican recipes inspired by the cosmopolitan cuisine of Mexico City are prepared with modern techniques and mingle with Latin and Asian flavors to produce must-have duck tacos on crisp wonton shells, house-made chorizo, and the blossoming molcajete of grilled shrimp and meats. 171 Grand St, Croton-On-Hudson; 914.862.0573; lacatrinaw.com

TOP 36 OCEAN HOUSE Seafood \$\$\$\$

Self-taught Chef Brian Galvin transformed a tiny diner into this 30-seat, dinner-only oyster bar and grill with an emphasis on New England-style seafood dishes. Call after 4:30 pm for same-day reservations. Closed Sun and Mon. 49 N Riverside Ave, Croton-On-Hudson; 914.271.0702; oceanhouseoysterbar.com

Dobbs Ferry

BELLACOSA WINE & TAPAS BAR Italian \$\$

In the extra space alongside Rivertown institution The Brick Oven Pizza, owner Frank Donato pairs (mostly) Italian wine with Italian small plates of meatballs (beef or crispy eggplant), broiled baby lamb "pops," handcrafted ricotta gnocchi, and brick-oven pizza. 147 Main St, Dobbs Ferry; 914.693.6259; bellacosawinebar.com

PICCOLA TRATTORIA Italian \$\$\$

This much-loved neighborhood staple has reopened (after a two-year hiatus) in a new space showcasing rustic-modern surrounds, handcrafted pastas, entrées of branzino and steak, and well-remembered warmth and hospitality. 23 Cedar St, Dobbs Ferry; 914.674.8427; piccolany.com

SAM'S ITALIAN RISTORANTE Italian \$\$\$

Since 1952, this comfortable Rivertown institution has been a local destination for family-style classics, from near-weightless house-crafted gnocchi, chicken scarp, and melt-in-the-mouth veal Sorrentino to Caesar salad, shrimp scampi, and crowd-pleasing pizza. 128 Main St, Dobbs Ferry; 914.693.2008; samsitalianristorante.com

PHOTO COURTESY OF LEMAK



Piccola Trattoria in Dobbs Ferry is back and better than ever!

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Piccola Trattoria's seasonal menu features an array of homemade pastas such as cannelloni, gnocchi, and pappardelle. Come warm up with melt-in-your-mouth Bistecca, Boullibese di Pesce or Branzino.



Piccola Trattoria's cozy atmosphere is perfect for a date night or for relaxing with good friends and a cocktail or glass of vino.



I would like to extend my sincere thanks to my loyal customers for their tremendous support throughout the years and in my new venture. — *Chef Sergio Pennacchio*



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SUSHI MIKE'S Japanese \$\$

On the map for its special rolls (try the one stuffed with shrimp and avocado, topped with smoked eel and salmon), this always-hopping neighborhood Japanese joint also boasts authentic Sapporo-style ramen and a drool-worthy fried rice menu (lobster and bacon, anyone?). 146 Main St, Dobbs Ferry; 914.591.0054; sushimikes.com



THE COOKERY Italian \$\$\$½

This progressive Italian restaurant from Chef David DiBari serves some of the county's most creative fare, with an emphasis on pork, fresh pasta, and offal. Closed Mon. 39 Chestnut St, Dobbs Ferry; 914.305.2336; thecookyrestaurant.com

THE PARLOR Pizza \$\$

The brick-and-mortar incarnation of the popular DoughNation pizza truck, here is where you look for a selection of unique pizzas, featuring house-made ingredients, plus wood-fired appetizers, wine on tap, and house-bottled cocktails. Closed Mon. 14 Cedar St, Dobbs Ferry; 914.478.8200; theparlordf.com

Eastchester



BURRATA Pizza \$\$

Some of the county's best Neapolitan pies come from this Eastchester pizzeria that's also home to excellent pasta and well-crafted cocktails. 425 White Plains Rd, Eastchester; 914.337.3700; burratapizza.com

GIGANTE RESTAURANT & BAR

New American \$\$\$\$

From the same group that brought us Mulino's of Westchester, Gigante serves up Italian-influenced, New American cuisine. Closed Mon. 660 White Plains Rd, Eastchester; 914.961.1001; giganterestaurant.com

PIPER'S KILT Pub \$

A county institution, this classic pub serves cold pints, ethereal onion rings, and pretty-near-perfect burgers. Kitchen open daily until midnight. 433 White Plains Rd, Eastchester; 914.779.5772; piperskilt.com

POLPETTINA Italian \$\$

On the menu: eggplant chips with wildflower honey, thin-crust and grandma-style pizza, and pasta in truffle carbonara or white Bolognese, served with warm hospitality in a newly remodeled space. 102 Fisher Ave, Eastchester; 914.961.0061; polpettina.com

Elmsford

PETE'S SALOON American \$\$

Expect a voluminous menu of traditional pub favorites, featuring certified Angus beef burgers, plus signature chicken scarp, a 24-oz bone-in pork chop, frequent live music, and a welcoming, always-present neighborhood feel. 8 W Main St, Elmsford; 914.592.9849; petessaloon.com

RAASA Indian \$\$

Translating to the "essence of life," RaaSa offers Indian cuisine from the husband-and-wife chef team of Ash Salian and Priya Kapoor-Salian. Dishes include tandoori shrimp, korma lazeez (grilled chicken simmered in saffron cashew sauce), and murgh anarkali (ground chicken patties in green masala sauce). 145 E Main St, Elmsford; 914.347.7890; raasany.com

Harrison

CAFÉ DEUX French/New American \$\$\$\$

From a pair of sisters who grew up with a restaurateur for a father comes this upscale eatery where all-day breakfast includes Dutch baby pancakes, lunchtime baguettes with cured French salami, and dinner entrées of Faroe Island salmon and steak frites. And for dessert: chocolate-filled cups of peanut butter, wild blueberry, and more. 307 Halstead Ave, Harrison; 914.920.4110; cafedexny.com



THE GREEKISH Mediterranean \$\$\$\$

This intimate meze and ouzo bar from Chef Constantine Kalandranis offers Greek-style tapas, including dips, cheeses, hot and cold vegetables,

and more, paired with chicken, steak, and seafood entrées, plus a build-your-own-gyro-ish experience — at an affordable price point. 273 Halstead Ave, Harrison; 914.732.3333; thegreekish.com/harrison

Hartsdale

NH44 Indian \$\$

Named for India's longest highway, this modern and vibrantly adorned downtown hotspot serves popular roadside-cafe favorites — from kebabs and curries to goat and seafood dishes — and culturally important classics (chicken tikka masala, saag paneer) made with fresh, often-organic ingredients, less oil and cream, and bold, house-ground spices. 219 E Hartsdale Ave, Hartsdale; 914.574.5262; nh44indian.com



O MANDARIN Chinese \$\$\$

Crispy-skinned Peking duck, scallion bubble pancakes, and thousand-layer tofu, are among the menu highlights at this Mandarin restaurant with transporting interior design. 361 N Central Ave, Hartsdale; 914.437.9168; omandarin.com

VEGA MEXICAN Mexican \$\$

In this modern space, expect traditional Mexican dishes, like tacos, chimichangas, fajitas, and burritos. Signature meals include chili rellenos and carnitas. 189 E Hartsdale Ave, Hartsdale; 914.723.0010; vegamexican.com

Hastings-On-Hudson

BORO6 Wine Bar \$\$

Inspired by trips to Italy, restaurant vet Paul Molakides and Jennifer Aaronson opened this neighborhood enoteca, with more than 30 wines by the glass and light, simple plates. Closed Mon. 549 Warburton Ave, Hastings-On-Hudson; 914.231.9200; boro6winebar.com

HARVEST ON HUDSON Italian \$\$\$\$

Boasting stellar Hudson River views, this elegant restaurant offers traditional Italian fare. The menu includes seafood towers, Hudson Valley rabbit scarpariello, and risotto made with spicy sausage, shrimp, and caciocavallo. 1 River St, Hastings-On-Hudson; 914.478.2800; harvesthudson.com



SAINT GEORGE BISTRO French \$\$\$\$

At this contemporary French bistro from Chef Chris Vergara (Harper's in Dobbs Ferry), don't miss the all-French wine list and absinthe fountain. Closed Mon. 155 Southside Ave, Hastings-On-Hudson; 914.478.1671; saintgeorgebistro.com

Hawthorne

TRAMONTO Italian \$\$\$

This Hawthorne mainstay located right off the Saw Mill River Parkway offers a selection of pasta, pizza, salad, and dinners like short ribs braised in pomegranate juice, veal marsala, and brick-pressed roasted chicken. 27 Saw Mill River Rd, Hawthorne; 914.347.8220; tramontos.com

Irvington



CHUTNEY MASALA Indian \$\$\$

The popular Indian bistro from Chef Navjot Arora boasts a menu that features tried-and-true options, like a myriad of curries. 76 Main St, Irvington; 914.591.5500; chutneymasala.com

HUDSON PRIME STEAKHOUSE Steakhouse \$\$\$\$

From the Ardsley couple behind Divino Cucina Italiano (Hastings-on-Hudson) comes this welcome addition to the Rivertown dining scene, boasting an in-house butcher, Prime cuts dry-aged in-house, seafood, house-made desserts, and a big-name wine list; all served with Albanian hospitality. 5 N Buckhout St, Irvington; 914.231.6800; hudsonprimesteakhouse.com



MIMA VINOTECA Italian \$\$\$\$

The owners of Zuppa in Yonkers run this trattoria serving Italian "home cooking" and

some of the county's best salumi. Twenty wines offered by the glass. 63 Main St, Irvington; 914.591.1300; mimarestaurant.com



MP TAVERNA Greek \$\$\$\$

Michael Psilakis is the award-winning executive chef at this Modern Greek restaurant in Irvington. Traditional roasted whole lamb, goat, suckling pig, and more available with five-days' notice. 1 Bridge St, Irvington; 914.231.7854; mptaverna.com

RED HAT ON THE RIVER American \$\$\$\$

Warm Hudson River sunsets and a cool, restored-factory vibe set the tone for sophisticated bistro fare, from moules frites, steak frites (hangar or 16-oz bone-in dry-aged NY strip), and the signature Red Hat burger to elegant entrées of miso-glazed cod with fennel and arugula salad. 1 Bridge St, Irvington; 914.591.5888; redhatontheriver.com

SAMBAL Thai/Malay \$\$

Chef-owner Navjot Arora operates this Southeast Asian restaurant with a handful of Malaysian plates and unobstructed Hudson River views. 4 W Main St, Irvington; 914.478.2700; sambalny.com

Katonah

THE JAY STREET CAFÉ American \$\$

Self-described as a classic-modern all-day diner, this cozy, casual downtown spot serves creative, must-try dishes like cornbread French toast, a Reuben quesadilla, falafel burger, and quinoa bowls, plus milkshakes (have a boozy one!), beer, wine, and craft cocktails. Closed Mon.; Dinner served Fri. only. 63 Katonah Ave, Katonah; 914.488.9700; thejaystreetcafe.com

THE WHITLOCK New American \$\$\$

Seasonal, locally sourced fare, including silky pastas, bone-marrow-laced French onion soup, and crispy pork belly is the name of the game at this neighborhood restaurant. Closed Mon. 17 Katonah Ave, Katonah; 914.232.8030; thewhitlockny.com

Larchmont

BRASSERIE LE STEAK French \$\$\$

Certified Black Angus steaks, plus pan-seared brook trout, mussels *marinière*, macadamia-nut-crusted chicken, and, of course, steak frites are some of the mains to expect with starters that include frog's legs *Provençale*, escargots, and garlic bread with Gorgonzola fondue. 1957 Palmer Ave, Larchmont; 914.834.8300; brasserielesteak.com



CORIANDER MODERN INDIAN

Indian \$\$\$

This stylish restaurant features locally sourced ingredients and bold Indian flavors, plus craft beer and organic wines. Closed Mon. 154 Larchmont Ave, Larchmont; 914.235.1306; corianderny.com



DURIAN Thai \$\$\$\$

Named for the pungent Asian fruit, Durian serves authentic Thai cuisine (less sticky sugar, more bright acidity) featuring lesser-known ingredients, such as sweet sticky rice with its namesake fruit. Closed Mon. 147 Chatsworth Ave, Larchmont; 914.833.1900; durianthaifood.com; 227 Main St, New Rochelle; 914.576.0444; duriannewrochelle.com

LA LA TAQUERIA Taqueria \$

Enjoy tacos, quesadillas, and margaritas at this Los Angeles-style taqueria, which features communal picnic tables and a chill ambience. Closed Mon. 150 Larchmont Ave, Larchmont; 914.834.2244; lalataquerialarchmont.com

TORCELLO RISTORANTE ITALIANO Italian \$\$\$

Northern Italian fare is on the menu at this bright and inviting space that proffers a tight array of appetizers, including burrata, roasted baby artichokes, and a fig flatbread, plus fresh pastas and heartier entrées, including a veal chop, filet mignon, and market fish. 2382 Boston Post Rd, Larchmont; 914.833.1118; torcellolarchmont.com



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Dining Out (continued from previous page)

Mamaroneck

ALESSIA'S TRATTORIA *Italian* \$\$\$\$

The husband-and-wife duo behind longstanding, well-loved Antonio's Trattoria in the Bronx's Little Italy serves up all the Italian classics spun from Arthur Avenue's fresh pastas, breads, mozzarella, and that warm transportive family feel. 551 Halstead Ave, Mamaroneck; 914.315.4799; alessiasttrattoria.com

AUGUSTINE'S SALUMERIA *Italian* \$\$\$\$

With an emphasis on fresh ingredients sourced from local purveyors, a pair of NYC-restaurant veterans offer plates and sandwiches of cured meats and cheeses, imported Venetian caviar, house-made pastas, entrées of chili-chocolate-rubbed lamb ribs and risotto-style farro, and desserts done in-house (don't miss the cannoli wrapped in a pizzelle). 213 Halstead Ave, Mamaroneck; 914.315.6541; augustinesny.com

NONNA CAROLA *Italian* \$\$\$\$

Food ★★★ Service ★★★½ Atmosphere ★★★½ (02/20)
This high-class Italian restaurant boasts exemplary service and flavorful dishes, like pappardelle Bolognese and cauliflower arrosto. Closed Mon. 211 Mamaroneck Ave, Mamaroneck, 914.899.3130; nonnacarola.com

TOP 36 OSTERIA PADRE PIO *Italian* \$\$\$½

Helmed by Amalfi Coast natives, this charming 38-seat establishment proffers handcrafted pastas (order the signature Spaghettoni Padre Pio, prepared with San Marzano datterini), entrées of chicken, steak, and whole-fish, and fresh-daily, house-made desserts. Closed Tues. 501 Halstead Ave, Mamaroneck; 914.380.8704; osteriapadrepio.com

Mount Kisco

BADAGEONI GEORGIAN KITCHEN *Georgian* \$\$

Food ★★½ Service ★★★ Atmosphere ★★½ (04/20)
For flavorful cuisine typical of a country that straddles the border between Europe and Asia, check out this Mount Kisco eatery. Try the adjaruli, a traditional open-faced cheese boat, and the stewed lamb dish, chakapuli. 26-28 E Main St, Mount Kisco; 914.864.1666; badageonigeorgiankitchen.com

LOCALI *Italian* \$\$

From the Village Social Restaurant Group (Pubstreet, Village Social, Fatt Root) comes this Italo-centric spot. Try the fusilli à la vodka or Snake Oil pizza (San Marzano tomatoes, capicola, fior di latte). Closed Mon. 2 Kirby Plz, Mount Kisco; 914.242.0100; localipizzabar.com/mount-kisco-ny

TIPSY TACO BAR *Mexican* \$\$

At two locations, expect family recipes that feature organic meats and local sustainable ingredients whenever possible on a menu that is 90-percent gluten-free. Seared ahi tuna, fried oysters, raw wild salmon, and Black Angus steak find their way into tacos and quesadillas, complemented by fresh-squeezed juices in cocktails and 60+ tequilas and mezcals. 487 E Main St, Mount Kisco; 914.218.3460; 56 Garth Rd, Scarsdale; 914.574.6242; tipsytacobar.com

VILLAGE SOCIAL *New American* \$\$\$

Chef Mogan Anthony serves wood-fired pizzas, Asian-inflected appetizers, pasta, and sandwiches at these buzzed-about eateries with popular bar scenes. The Mount Kisco location has an outdoor patio. Rye location is closed Mon. 251 E Main St, Mount Kisco; 914.864.1255; 67 Purchase St, Rye; 914.612.4267; villagesocialkb.com/mount-kisco-ny

Mount Vernon

THE BAYOU *Cajun* \$\$

Expect knock-your-socks-off Cajun fare (order the VooDoo wings) in a roadhouse-style setting that also

features live music, an endless array of hot sauces and suds, and the best Hurricanes this side of the Mason-Dixon line. 580 Gramatan Ave, Mount Vernon; 914.668.2634; bayourestaurantny.com

TOP 36 JOHNNY'S PIZZERIA *Pizza* \$\$

Open since the '40s, Johnny's old-school, thin-crust pies are some of the best pizza north of New York City. No slices; cash only. Closed Sun and Mon. 30 W Lincoln Ave, Mount Vernon; 914.668.1957; johnnys1942.com

New Rochelle

ALVIN & FRIENDS *Southern/Caribbean* \$\$\$

This contemporary spot in downtown New Rochelle serves Southern soul food with a Caribbean flair, including a Best of Westchester-winning fried chicken with braised collards. Live entertainment several nights a week. Closed Mon. 14 Memorial Hwy, New Rochelle; 914.654.6549; alvinandfriendsrestaurant.com

TOP 36 MARIA RESTAURANT

Italian \$\$\$½

From the owners of Fratelli and Pop's Espresso Bar, Maria offers Modern Italian fare, like gnocchi with oxtail ragù and seared scallops in porcini agrodolce. Closed Sun. 11 Huguenot St, New Rochelle; 914.636.0006; marianewrochelle.com

NOMA SOCIAL *Tapas* \$\$\$

In the lobby of the NoMa Hotel, this 125-seat hotspot serves a menu of mostly small plates. Late-night dining until 2 am Fri and Sat. 1 Radisson Plz, New Rochelle; 914.576.4141; nomasocial.com

North Salem

CENADOU BISTROT *French* \$\$\$\$

In a bright, modern, and intimate bistro-style setting, expect seasonally driven, locally sourced French cuisine from Provence natives, Chef Andrea Calstier and Elena Oliver, the husband-and-wife team that previously helmed Papilles in New York City. 721 Titicus Rd, North Salem; 914.485.1519; labastidebyac.com/cenadou

ONE TWENTY ONE *New American* \$\$\$\$

This Beck Bolender venue brings a little contemporary flair to the area's verdant farmland, with a menu of locally sourced (many ingredients come from the county) dishes. 2 Dingle Ridge Rd, North Salem; 914.669.0121; 121restaurant.com

TOP 36 PURDY'S FARMER & THE FISH

Seafood \$\$\$\$

Housed in a historic 18th-century farmhouse and surrounded by four acres of terraced farmland that supply the restaurant, Farmer & the Fish serves a seafood-and-produce-heavy menu. 100 Titicus Rd, North Salem; 914.617.8380; farmerandthefish.com/purdy

Ossining

CRAVIN JAMAICAN CUISINE *Jamaican* \$

Offering breakfast, lunch, and dinner, Cravin serves up authentic Jamaican cuisine. Dishes include escovitch fish, curry goat, oxtail, fried chicken, various jerk offerings, and Rasta Pasta. 109 Main St, Ossining; 914.432.7776; cravinjc.com

MELIKE TURKISH CUISINE *Turkish* \$\$

Expect fresh Turkish cuisine here, with locally sourced ingredients. Mains include eggplant moussaka, sautéed lamb, and chicken with curry. Closed Mon. 121 Main St, Ossining; 914.502.0651; 15 E Main St, Mount Kisco; 914.355.7116; meliketurkishcuisine.com



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Dining Out (continued from previous page)

Peekskill

TOP 36 APROPOS Mediterranean \$\$\$\$
Overlooking the Hudson and nestled within the 118-year-old walls of The Abbey Inn, this fine dining establishment draws inspiration from the pasta makers of Italy while culling ingredients from its own Hudson Valley backyard. Executive Chef Danielle Ceruzzi adjusts the menu according to the seasons, but her signature house-made pastas satisfy year-round and are a can't miss. 900 Fort Hill Rd, Peekskill; 914.739.3546; aproposrestaurant.com

FIN & BREW New American \$\$\$\$
Captain Lawrence brewer Scott Vaccaro and Peekskill restaurateurs John Sharp and Louie Lanza co-own this riverfront restaurant serving a seafood-heavy menu at the Charles Point entertainment complex. Closed Mon to Wed. 5 John Walsh Blvd, Peekskill; 914.788.4555; finandbrew.com

Pelham

CAFFE REGATTA Italian \$\$\$
Drawing on memories of long Sunday dinners with his immigrant family, Chef Anthony Labriola offers his take on classic American food, wielding strong Italian influences and complemented by a sea of fresh-fish offerings (don't miss the shrimp scampi), including shellfish towers and a raw bar. 133 Wolfs Ln, Pelham; 914.738.8686; cafferegatta.com

Pleasantville

CRAWDADDY'S CREOLE KITCHEN Cajun \$\$\$
Elevated yet still downhome New-Orleans-inspired cuisine and cocktails are on the menu, coupled with an on-point Big Easy vibe and décor, from Michael Boulos, the chef/owner of P'ville's other cool crawl, The Raconteur. Expertly crafted gumbo, jambalaya, étouffée, and po' boys are complemented by grilled oysters and a maple-brined pork chop. Don't miss the house hush puppies with blueberry butter and the Hurricanes. 68 Wheeler Ave, Pleasantville; 914.449.6199; crawdaddyscreolekitchen.com

TOP 36 FATT ROOT Asian \$\$ ½
What Chef Mogan Anthony debuted as a brightly colored fast-casual spot for street-food inspired apps and snacks has evolved into a darker, sexier, full-service restaurant with a U-shaped bar for sipping on fruit-forward cocktails, along with those well-loved light bites, plus a handful of umami-bomb entrées. 11 Wheeler Ave, Pleasantville; 914.579.2552; fattroot.com

FREDDY'S RESTAURANT American \$\$\$
Giving a modern spin to nostalgic comfort-food classics, chef/owners Matt and Christina Safarowicz aim to serve true American food, taking a little something from a melting pot of cuisines. A couple of fresh-pasta dishes, a dry-aged tavern burger, roast chicken, branzino oreganata, and house-made desserts make for an elevated crowd-pleasing menu. 472 Bedford Rd, Pleasantville; 914.408.0048; freddyspleasantville.com

LITTLE MUMBAI MARKET Indian \$
With décor as exciting as the food, Little Mumbai serves up crêpes and Indian fare in the heart of Pleasantville. Try their pav bhaji and pair a smoothie with a caramelized banana crêpe. 475 Bedford Rd, Pleasantville; 914.773.0500

SOUTHERN TABLE KITCHEN & BAR Southern \$\$
Get a taste of the down-home cooking you'd find south of the Mason-Dixon line at this spot from the owners of neighboring restaurant Wood & Fire. 39 Marble Ave, Pleasantville; 914.618.3355; southern-table.com

WOOD & FIRE Italian \$\$

Neapolitan cuisine is the name of the game at this family-run establishment, with a menu spanning salads, pizzas, small plates, pastas, and mains. 59 Marble Ave, Pleasantville; 914.747.2611; 118 Brook St, Scarsdale; 914.722.4854; woodandfirepizza.com

Pocantico Hills



BLUE HILL AT STONE BARN New American \$\$\$\$

A bearer of two Michelin stars, this veritable font of fine farm-to-table dining serves dinner Thursday to Sunday, sourcing ingredients from local farms, with most grown and raised on-site. The companion nonprofit Stone Barns Center hosts frequent agricultural, educational, and culinary initiatives and events. 630 Bedford Rd, Pocantico Hills; 914.366.9600; bluehillfarm.com

Port Chester

ALBA'S RISTORANTE Italian \$\$\$

Named after the town in Piedmont, Italy, this Port Chester spot serves Italian American classics, like chicken scarpariello, ravioli stuffed with spinach and portobello mushrooms, and shrimp fra diavolo. Closed Sun, except for private parties for 40 or more guests. 400 N Main St, Port Chester; 914.937.2236; albasrestaurant.com



SALTAIRE OYSTER BAR AND FISH HOUSE Seafood \$\$\$\$

Housed in a historic grain house and owned by the Barnes family, this modern restaurant sources its seafood daily for its refined plates and extensive raw bar. 55 Abendroth Ave, Port Chester; 914.939.2425; saltaireoysterbar.com



SONORA Nuevo Latino \$\$\$

Fans flock to Chef Rafael Palomino's only Westchester spot for his pan-Latino cuisine. The bar area serves tacos and a vast selection of craft tequila, and the paella is a popular pick in the dining room. Closed Mon. 179 Rectory St, Port Chester; 914.933.0200; sonorarestaurant.net

Pound Ridge



THE INN AT POUND RIDGE BY JEAN-GEORGES New American \$\$\$\$

Expect seasonal ingredients (and the occasional Asian flavor) from the kitchen at this 250-seat special-occasion restaurant from Jean-Georges Vongerichten. 258 Westchester Ave, Pound Ridge; 914.764.1400; theinnatpoundridge.com

Purchase



TREDICI NORTH Italian \$\$\$\$

Chef Giuseppe Fanelli runs the kitchen at this stylish 68-seat Italian eatery. Expect indulgent dishes like mozzarella-stuffed meatballs and Kobe-beef ravioli with truffles and brown butter. Closed Mon. 578 Anderson Hill Rd, Purchase; 914.997.4113; tredicinorth.com

Rye

AVERNA ITALIAN STEAKHOUSE Steakhouse \$\$\$\$

Prime steaks (dry-aged for 28 days) are the showstopper at this intimate and welcoming, white-tablecloth restaurant where glorious seafood towers, fish specials, and a rigatoni Bolognese of Prime-aged ground meats share the spotlight and pair seamlessly with signature cocktails, an extensive wine list, and gracious Albanian hospitality. 17 Purdy Ave, Rye; 914.305.5330; avernasteakhouse.com



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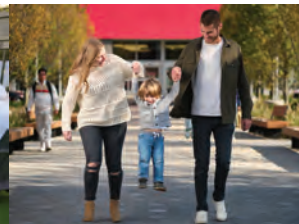
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Dining Out (continued from previous page)

FRANKIE & JOHNNIE'S Steakhouse \$\$\$\$

Upscale steakhouse with a posh bar and lounge area (with two New York City locations). Specialties include porterhouse steak for two, dry-aged beef Bolognese, and lobster ravioli. 77 Purchase St, Rye; 914.925.3900; frankieandjohnnies.com

TOP 36

OKO Japanese \$\$\$

Ingredients are sourced from local farms and Tokyo's Tsukiji fish market for Chef Brian Lewis' menu. Hand rolls, sashimi, bento boxes, and entrées like sticky ribs and Madeira-miso-glazed black cod are offered. Closed Sun and Mon. 29 Purchase St, Rye, 914.481.8660; okokitchen.com/rye

RAFELE RYE Italian \$\$\$

Naples-born Chef Raffaele Ronca debuted this sister restaurant of his West Village spot, offering Italian cuisine like house-made pasta, grilled branzino, and marinated lamb skewers. 26 Purchase St, Rye; 914.481.8417; rafelerye.com

RUBY'S OYSTER BAR & BISTRO

Seafood \$\$\$\$

Part fine-seafood establishment, part chic French bistro, this Rye downtowner beckons with a full raw bar, eye-popping seafood towers, grilled Black Angus steak frites, a dry-aged burger, and a glorious weekend brunch, all enjoyed amid crimson banquets, beaded chandeliers, and an authentic Parisienne zinc bar. 45 Purchase St, Rye; 914.921.4166; rubysysterbar.com

RYE ROADHOUSE Cajun/Southern \$\$\$

Tucked in a residential area of Rye, the Roadhouse is a local institution known for its sweet-potato fries and Cajun flavors, included in the grilled or blackened meatloaf. Late-night dining Fri and Sat until 1 am. 12 High St, Rye; 914.925.2668; ryeroadhouse.com

Scarsdale

AKAI LOUNGE Japanese \$\$\$

In the space formerly occupied by Lange's of Scarsdale, this contemporary restaurant boasts modern, inspired Japanese cuisine with a menu of traditional (sushi, sashimi, teriyaki) and nontraditional offerings (tuna guacamole, lobster pizza, renegade rolls) paired with sake and martinis. 57 Spencer Pl, Scarsdale; 914.722.2022; akaiscarsdale.com

BISTRO DE VILLE French \$\$\$

From the team behind Purdy's Farmer & the Fish, this modern hotspot beckons with a tight, fine-tuned lineup of classic French bistro cuisine, from pâté en croûte and steak tartare to moules frites and oven-roasted duck breast. 185 Summerfield St, Scarsdale; 914.574.6364; bistrodeville.com

CAFÉ ALAIA Italian \$\$\$\$

Vincenzo Alaia offers Southern Italian cuisine — eggplant soufflé, branzino, and house-made pasta — in a cozy space. Gluten-free pasta available upon request. Closed Mon. 128 Garth Rd, Scarsdale; 914.725.3000; cafealaia.com

EASTCHESTER FISH GOURMET

Seafood \$\$\$\$

Fresh seafood is sourced daily from the Fulton Fish Market for this fine-dining institution, its adjoining market of fresh and prepared marine delights, and the aptly named takeout counter, Go Fish. 837 White Plains Rd, Scarsdale; 914.725.3450; eastchesterfish.com

MICHELINE French \$\$\$\$

Expect seasonal and locally sourced traditional French bistro fare in a casual fine-dining setting from first-time restaurant owner Jonathan Aubrey and Chef Josh Capone who spent a decade working for Daniel Boulud. 878 Scarsdale Ave, Scarsdale; michelinerestaurant.com

ONE RARE ITALIAN STEAKHOUSE

Steakhouse \$\$\$\$

Traditional steakhouse favorites (steaks dry-aged a minimum of 30 days and buttery Chilean sea bass) tango with unexpected dishes like Wagyu sliders with caramelized onions and Havarti cheese, calamari with sweet chili sauce in favor of more typical marinara, and mac 'n' cheese with four cheeses, truffle, short rib, and Insta-worthy cheese pulls. 16 E Pkwy, Scarsdale; 914.330.8488; oneraresteakhouse.com

Sleepy Hollow

HUDSON FARMER & THE FISH

Seafood \$\$\$\$

The owners of Purdy's Farmer & the Fish also operate this 45-seat riverfront location serving steamers, pizzas (try the white clam), and favorite dishes from the North Salem original. 11 River St, Sleepy Hollow; 914.631.8380; farmerandthefish.com/hudson

South Salem

THE HORSE & HOUND INN American \$\$\$

Housed in an inn that dates back to 1749, this restaurant has offered American and pub fare for more than two decades. The menu includes sandwiches, soups, salads, salmon and vegan burgers, and pasta. 94 Spring St, South Salem; 914.763.3108; thehorseandhoundinn.com

LA VISTA RISTORANTE Italian \$\$\$

Pasta, veal, chicken, salads, and homemade desserts comprise the menu at this family-owned restaurant that offers a dining room and bar and lounge area. Closed Mon. 355 Smith Ridge Rd, South Salem; 914.533.2671; lavistaristorante.com

Tarrytown

TOP 36

GOOSEFEATHER Chinese \$\$\$

From Chef Dale Talde comes this spot focusing on the flavors of Hong Kong, offering dishes like scallion pancakes, dry-aged beef potstickers, and char siu Berkshire pork. Closed Mon. Tarrytown House Estate, 49 E Sunnyside Ln, Tarrytown; 914.829.5454; goosefeatherny.com

TOP 36

MINT PREMIUM FOODS

International \$\$\$

Foodies to the core, Alberta and Hassan Jarane are the owners of this global foods emporium that is part gourmet food shop (the front, including a superior cheese selection) and part eclectic world-cuisine restaurant (the back). Closed Mon. 19 Main St, Tarrytown; 914.703.6511

TOP 36

RIVERMARKET BAR AND KITCHEN

New American \$\$\$\$

This Rivertown favorite sources primarily local, sustainable ingredients for its menu, award-winning cocktails, and on-premises market. Offerings include wood-fired pizza, seafood dishes, and handmade pasta. 127 W Main St, Tarrytown; 914.631.3100; rivermarketbarkitchen.com

Thornwood

RISOTTO Italian \$\$\$

Expect dishes like chicken parm, seafood risotto, grilled hangar steak, and cacio pepe (mixed in a giant cheese wheel in front of you) at this cozy restaurant, headed up by Kevin Oliveros of Brother's Fish & Chips in Ossining. Closed Mon, except by appointment. 788 Commerce St, Thornwood; 914.769.6000; risotto-restaurant.com

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Dining Out (continued from previous page)

Tuckahoe

ANGELINA'S RISTORANTE *Italian* \$\$\$

At this Italian restaurant, expect pizza, specialty pasta, chicken, and fish entrées. Don't miss the signature dish — spaghetti tossed in a wheel of Parmesan with flamed Cognac. 97 Lake Ave, Tuckahoe; 914.779.7944; angelinasoftuckahoe.com

BULERIA TAPAS & WINE BAR *Spanish* \$\$\$

Tucked among Tuckahoe's five Italian restaurants and two Italian delis is this modern, sophisticated riff on an old-world Spanish tavern, where authentic hot or cold tapas, paella, and entrées of churrasco and branzino showcase mostly imported ingredients and pair with predominately Spanish wines. 106 Main St, Tuckahoe; 914.600.8639; buleriatapas.com

ODO *Italian* \$\$\$

House-made bread, pastas (don't miss the light-as-air gnocchi), whole-fish entrées, and signature lamb skewers served in a clay pot dominate the Abruzzo-centric menu at this intimate 39-seat village hotspot, where the special Sunday dinner event is a big draw and a down-home Italian treat. 72 Main St, Tuckahoe; 914.222.9248; restaurantodo.com

White Plains

ABERDEEN SEAFOOD & DIM SUM

Cantonese \$\$

Named after a harbor in Hong Kong, this White Plains spot specializes in traditional Cantonese cuisine and dim sum. Offerings include Chinese eggplant, Peking duck, and sautéed conch. Closed Tues. 3 Barker Ave, White Plains; 914.288.0188; aberdeenwhiteplains.com

ARCHIE GRAND *New American* \$\$

This swank, NYC-style gastropub (owned in part by Rory Dolan of Yonkers' fame) features a creative, elevated menu that includes Parmesan doughnuts with pear mostarda; Spanish octopus; ricotta gnudi with meatballs of braised veal; and a Brussels sprout-pancetta-and-provolone pizza with vincotto. 166B Mamaroneck Ave, White Plains; 914.861.0400; archiegrandwp.com

BENJAMIN STEAK HOUSE

Steakhouse \$\$\$\$

This 200-seat restaurant owned by ex-Peter Luger staffers specializes in dry-aged steaks and chops. (A second outpost is located in Midtown Manhattan.) Closed Mon. 610 W Hartsdale Ave, White Plains; 914.428.6868; benjaminsteakhouse.com

CITY LIMITS DINER *American* \$\$

The upscale diner features traditional American dishes, internationally inspired plates, and an array of homemade desserts, plus a bar area with cocktails and craft beer. Breakfast served all day. 200 Central Ave, White Plains; 914.686.9000; citylimitsdiner.com

FOGO DE CHÃO BRAZILIAN STEAKHOUSE

Steakhouse \$\$\$\$

The architecturally noteworthy former Bank of New York building is the setting for this upscale chain where 16+ cuts of fire-roasted "churrasco" meat are carved tableside with a Market Table showcasing vegetables, exotic fruits, imported cheeses, smoked fish, and cured meats. 235 Main St, White Plains; 914.687.8600; fogodechao.com

GRECA MEDITERRANEAN BAR + KITCHEN

Mediterranean/Greek \$\$\$\$

Rustic reimagined Greek cuisine is served at this 150-seat tri-level glass-wrapped restaurant where special attention is given to core ingredients, including yogurt that's local and farm-fresh; wild-caught seafood, and top-tier house-made desserts. 189 Main St, White Plains; 914.448.8800; greca-med.com/white-plains

**TOP
36****KANOPI Mediterranean \$\$\$\$**

Atop the Opus Hotel and inspired by his Portuguese heritage, Kanopi is Chef Anthony Goncalves' intimate culinary experience, boasting a la carte and chef-led tasting menus that marry old-world flavors with Hudson Valley farm-fresh ingredients, accompanied by breathtaking views. 1 Renaissance Sq, White Plains; 914.761.4242; kanopievents.com

**TOP
36****KEE OYSTER HOUSE****Seafood \$\$\$\$**

In a swank and inviting setting, expect freshly caught lobster, raw, chilled, and hot marine delights, whole-fish and chicken dishes, plus Prime steaks complete with all the favorite steakhouse-style sides. Closed Sun. 126-128 E Post Rd, White Plains; 914.437.8535; keeoysterhouse.com

LA BOCCA RISTORANTE Italian \$\$\$

Regional Italian specialties (spaghetti alla chitarra, sliced steak with balsamic and arugula) are the foundations of the menu at this downtown spot. Gluten-free options available. 8 Church St, White Plains; 914.948.3281; laboccaristorante.com

LA BOTTE RISTORANTE Italian \$\$\$

Food ★★★ Service ★★★½ Atmosphere ★★★½ (08/20) In a bright, casual space, wood-fired pizza, house-made pasta, and mains like Berkshire pork chop, grilled branzino, and Nordic cod are served. Closed Mon. 14 Martine Ave, White Plains; 914.461.2950; labotteristorante.com

**TOP
36****LITTLE DRUNKEN CHEF Indian \$½**

From Chef Bonnie Saran's "Little" enterprise of energetic, rustic-funky casual eateries, expect whimsical takes on Indian-influenced (with global flair) small and large plates, with a bountiful oyster bar and signature cocktails. 91 Mamaroneck Ave, White Plains; 914.615.9300

MEDI BISTRO Mediterranean \$\$\$

Veteran restaurateur and Tehran native Par Shakiban offers an immersion in Persian food and drink with traditional dips with pita, grilled kebabs (don't miss the transcendent beef koobideh), slowly simmered stews, saffron rice, and handcrafted Persian cocktails. 50 Main St, White Plains; 914.946.1232; medi-bistro.com

MULINO'S OF WESTCHESTER Italian \$\$\$\$

Classic Italian fare at this white-tablecloth restaurant with stellar service, includes mushroom risotto, tagliatelle alla Bolognese, Florida red snapper, and thinly breaded veal. Save room for the cheesecake and tiramisù. Closed Sun. 99 Court St, White Plains; 914.761.1818; mulinosny.com

RED HORSE BY DAVID BURKE**Steakhouse \$\$\$\$**

Chef David Burke's first Westchester restaurant, ensconced within the walls of The Opus, Westchester, is a New American steakhouse with an Asian accent serving thick-cut steaks, dry-aged according to Burke's patented Himalayan-salt process. Also on the menu: Lobster dumplings, bison short ribs, pork chop with (local) clams casino, and tableside salad carts. 221 Main St, White Plains; 914.467.5500; redhorsebydb.com

ROYAL PALACE Indian \$\$

Expect all the standards like tandoori chicken, biryani, and fragrant curries from this restaurant and caterer. Lunch buffet offered every day. 77 Knollwood Rd, White Plains; 914.289.1988; royalpalacecuisines.com

SAM'S OF GEDNEY WAY American \$\$\$

This spacious hotspot from New York Hospitality Group offers classic American fare, like burgers, salads, braised short ribs, and lump crab cake. The restaurant features a year-round patio and private dining areas are available for parties. 52 Gedney Way, White Plains; 914.949.0978; samsogedneyway.com

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Dining Out (continued from previous page)

SAPORI Italian \$\$\$

Indoor or outdoor seating — including partially enclosed booths tucked into brick-lined alcoves — is available at this 160-seat Italian eatery. 324 Central Ave, White Plains; 914.684.8855; 2 Chase Rd, Scarsdale; 914.874.5316; saporiofwhiteplains.com

SHIRAZ KITCHEN & WINE BAR

Mediterranean/Persian \$\$\$

Settled into a new, sophisticated setting and named for the Iranian city, this repeat Michelin Bib Gourmand proffers authentic Persian and Mediterranean fare of kebabs, savory stews, salads, and seafood entrées, plus a blossoming sushi bar as an unexpected, tantalizing bonus. Closed Mon. 80 Mamaroneck Ave, White Plains; 914.345.6111; shirazkitchen.com

TRE ANGELINA Northern Italian \$\$\$

This cozy white-tablecloth Italian offers the flavors of Northern Italy via house-made pastas, risotto, and classic entrées (try the zuppa di pesce!). Lunch/dinner, Mon to Fri; Sat, dinner only; Sunday is reserved for events in the private room for up to 120 guests. 478 Mamaroneck Ave, White Plains; 914.686.0617; treangelinawhiteplains.com

TVB BY: PAX ROMANA Italian \$\$

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Westchester's only restaurant serving the cuisine of Nepal and Tibet offers affordable dishes — juicy momos (dumplings), dal, and traditional thukpa soup — at two county locations. Closed Mon. 34 Triangle Ct, Yorktown Heights; 914.302.2886; 751 Central Ave, Scarsdale; 914.874.5506; jewelofhimalayany.com

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especially in business; at a
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ON THE SCENE

MARCH 14, 2024

914/INC.'S 2024 DIVERSITY, EQUITY & INCLUSION FORUM

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914/INC. partnered with Westchester's top DEI leaders for an important discussion on accessibility and inclusivity for disabled members of our community. Touching on points of employment, disability rights, advocacy, and where businesses lack in providing accessibility, this candid conversation was an eye-opening discussion on all the work still left to do.

Special thanks to our Sponsors who helped make this year's event possible: Hudson Valley Credit Union, Leros Point to Point, Robison, The Arc Westchester, White Plains Hospital and Westchester County Economic Development.

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Coming Attractions

Art, music, entertainment,
and more... **Edited by Paul Adler**



PHOTO BY JOELLE GRACE

BEST BETS

Jones, Sweet Jones

Exploding onto the music scene with her 2002 smash hit “Come Away With Me,” **Norah Jones** has since become a nine-time Grammy-winning musical stalwart who has sold more than 52 million albums worldwide. This month, local lovers of her sultry songs can catch Jones in flesh when she takes the stage at Port Chester’s Capitol Theatre on May 10.

Best Bets

Our favorite reasons to get out of the house this month. **BY PAUL ADLER**



May 5 - 7 Spring Fling

Add some style to your home with the work of more than 200 craftspeople and makers during this annual show overtaking the scenic grounds of Tarrytown's Lyndhurst mansion each spring.

Spring Crafts at Lyndhurst features jewelry, handmade fashions, furniture, sculptural works, prints, paintings, photographs, and more, along with craft demos, family activities, gourmet food, and tastings from local distilleries.

PHOTO: COURTESY OF LYNDBURST

May 11 Big Banjo

Enliven your evening with intoxicating stringwork courtesy of the winner of two International Folk Music Awards and the Steve Martin Banjo Prize, **Jake Blount**. Onstage this month at Katonah's Caramoor Center for Music and the Arts, the banjoist, fiddler, singer, and scholar explores folk traditions of Black and Indigenous Americans through this blues, bluegrass, and spiritual-infused music.



May 31 Wise Guy

A familiar face on the silver screen, Chazz Palminteri earned an Academy Award nomination for his gritty role in *Bullets Over Broadway*, and drew positive reviews for his appearances in *The Usual Suspects* and *Analyze This*. This month, Palminteri will be returning to The Ridgely Playhouse stage performing a one-man show of his own making, **A Bronx Tale**. A story he wrote about growing up in New York City, the tale would become a heralded Broadway play, a book, and a feature film starring Robert De Niro.

May 4 Blue Note

Spend an evening soaking in some smooth tunes as New York's **Jane Irving Trio** makes its way to Mount Kisco's Jazz on Main for an evening of memorable music. Originally hailing from Australia, Irving is best known for her well-regarded 2023 album *Don't Quit Now*. This month, those with a soft spot for smoky piano, bass, and drums need look no further than this acclaimed, Aussie-born pianist and singer.

PHOTO BY TADIN BROWN



Yogini no. 7, 2022
Wood, paint, faux fur
48 x 36 x 17 inches

May 3 License to Laugh

A sidesplitting SNL alum as well as an Emmy-nominated actor, author, and comedian, funnyman **Kevin Nealon** is perhaps best known for his memorable turn on the hit Showtime series *Weeds*. Also having appeared in hit films like *The Wedding Singer* and *Anger Management*, Nealon recently resurfaced again, guest starring on Max's *Curb Your Enthusiasm* and hosting his own YouTube series, *Hiking With Kevin*. Catch the famed comedian this month onstage at The Tarrytown Music Hall.

Through Oct 27

Radical Repurposing

The dreamy items of childhood become fodder for this New York-based artist in her first solo museum exhibition on show at Ridgefield's Aldrich Contemporary Art Museum. **Elizabeth Englander: Eminem Buddhism, Volume 3** employs iconography borrowed from Englander's study of religious Asian artworks and combines it with bright toys, nutcrackers, and kitschy items to produce sculptures of goddesses, gods, and saints from various religions.

May 5 Child's Play

Little ones are welcome to enjoy an afternoon out on the town at this family-friendly musical onstage at Mamaroneck's Emelin Theatre. Based on the children's books *Rosie Revere, Engineer*; *Ada Twist, Scientist*; and *Iggie Peck, Architect*; **Rosie Revere, Engineer & Friends** tells the story of three curious kids dreaming big in Ms. Greer's classroom. The result is a fun stage show aimed at kids aged 5 to 9, full of vibrant costumes, colorful sets, and fun songs.





Feeding the Meter Beast

During the Great Depression, White Plains became the first Westchester municipality to install parking meters, a controversial act that forever changed the suburban streetscape and made permanent our collective primal scream that we are slowly being nicked and dimed to death.

It is a dubious honor to be the historic first, though fitting.

After all, White Plains has since achieved notoriety for being the county's capital of aggressive parking enforcement. Driven by fiscal expedience, the city's enforcement officers are under intense pressure to issue overtime summonses, lest their municipal overlords accuse them of "malingering." Quotas must be met — and so there is no grace period for the tardy. One minute past expiration and the PEOs descend faster than a pack of malamutes on a slab of decayed fish. White Plains is a modern model of efficiency when it comes to the phantom tax,

generating \$6.2 million in parking fines every year.

It all began modestly enough with the Park-O-Meter, a coin-operated, spring-loaded device that charged five cents for one hour. First introduced in 1935 in the western boom-or-bust town of Oklahoma City, the meters were the answer to a headache endemic to the burgeoning automobile age — a shortage of parking spaces caused by thoughtless motorists who used public streets to store their cars indefinitely. The meters proved effective, and the idea slowly spread across the country, eventually landing in White Plains where an initial batch of 200 Park-O-Meters were installed on May 19, 1938, on Main Street and Mamaroneck Avenue. The overtime fine was \$1, at a time when a dollar was still a dollar.

Six months later, Westchester's first overtime offenders — seven in all — appeared in court to pay their fines. Their names are lost to history, save for one, John T. Young of Greenburgh, who told the judge he thought the Park-O-Meter was a gum machine.

We will never know if Young was being serious. In any case, he paid the fine.

To their eternal delight, White Plains officials concluded that the meters solved the parking "hog" problem and, as a side benefit, brought more shoppers into stores. Something else made them positively salivate — the meters produced a new and lucrative revenue source counted in ever-growing piles of small change. The first year netted \$16,500 in coins and fines, equivalent to about \$360,000 in today's money.

Other towns saw dollar signs and signed on. Peekskill was the second city in Westchester to get meters, followed by Mount Vernon and Yonkers.

A holdout was New Rochelle where the issue was heatedly debated for six years. Yes, *six years*. The opposition was fiercely led by the Businessmen's Association which, sparing no hyperbole, declared, "parking meters are the worst of nuisances and unnecessary expenses that could ever be imposed upon the public."

The epic struggle was exhaustively recorded in numerous newspaper editori-

als, public hearings, opinion surveys, and giant front-page headlines that competed with war news from Europe. Democracy may have teetered on the edge in those days, but it certainly flourished in New Rochelle where every citizen had something to say about parking meters.

The city finally got them in 1942.

So here we are, decades later. The original Park-O-Meter is now an Art Deco relic and a testament to the idiom that time, indeed, is money. And time gets more expensive with every passing year; in most towns these days a nickel buys a grand total of three whole minutes.

No one back in the 1930s foresaw how a seemingly innocent contraption that looked like a gum machine would metastasize into a hydra-headed, cash-sucking monster of smart phone apps, QR codes, and digital keyboards. No one predicted the emergence of something called the Parking Violations Bureau — a monolithic bastion of bureaucratic evil whose soullessness is matched only by the cable company.

You cannot fight the PVB.

This brings us back to White Plains where it all started.

In the waning weeks of 2023, during the holiday season when unpopular poli-



The original Park-O-Meter is now an Art Deco relic and a testament to the idiom that time, indeed, is money.

cies are often slipped by a distracted public, the city raised its myriad municipal parking fees and fines — and they did so over the objections of scores of petition-bearing citizens.

White Plains Mayor Thomas Roach was blunt: "Money that doesn't come in from parking comes from property taxes," he said.

It turns out that more money is needed to improve and maintain the city's parking garages. In other words, the beast must be fed, but its hunger can never be satisfied.

Tempus fugit. **w**

The opinions and beliefs expressed by Phil Reisman are his alone and do not necessarily reflect those of Westchester Magazine's editors and publishers. Tell us what you think at edit@westchestermagazine.com.



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GOLF 2024

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LEFT:
Julian Fortin, age 2 ½

The Timeless Joy of Golf



“More and more youngsters are experiencing the joy of golf as they take up the game in Westchester and across the country.”

THIS SNAPSHOT may be my favorite golf photo of all time. The eager golfer is Julian, age 2½, and his equally eager dog is Mabel. Julian is now a strapping lad of 20 and he still plays golf with his father, Jason Fortin, who snapped the pic in their backyard in Rye many years ago. Mabel crossed the rainbow bridge a while back and is probably still chasing a little white ball. A boy and his dog playing golf — it captures the timeless joy of the game.

We devote this issue of *Westchester Golf* to kids and family. We lead off with nearly two dozen ways that youngsters can get into golf and follow it all the way to college or even a career in the game (pg tktk). We also tell the stories of four families who enrich their lives by spending hours on the course together (pg tktk), as well as basic swing lessons from Monique Thoresz, one of the county's most accomplished golf instructors (pg tktk). Those lessons, by the way, can help golfers of any age.

More and more youngsters are experiencing the joy of golf as they take up the game in Westchester and across the country. They're setting aside their screens to enjoy hours spent outdoors in the company of like-minded friends, playing a game that challenges their minds as well as their bodies, and learning along the way that the ball doesn't always bounce where you want but you have to play it anyway — just like life.

DAVE DONELSON
Executive Editor



Bonnie Briar Adds To Member Experiences



Bonnie Briar has broken ground on the next stage of the club's four-phase long-range plan to enhance the membership experience. A new Paddle & Pickleball hut will soon be in place to complement the paddleball courts that were built last year, offering members a year-round facility with an indoor/outdoor fireplace and fire pits on the deck, a comfortable lounge area, and flexibility to host paddle parties and other social events.

Among other amenities in the works is a new golf and tennis performance center that will enable year-round recreational use while also improving several aspects of the club's infrastructure. The performance center will provide golf training areas with a seamless connection between indoor and outdoor practice tees and the existing range will be completely redesigned. That facility will also have a lounge area, patio, and tennis viewing area.

This fall, the existing pool will be replaced with a family-friendly design that has six lap lanes for free swim, interactive water features in the zero-entry area, and a dedicated splash pad in a separate area for young children. The expanded pool deck will

accommodate 144 chaises longues and a wood pergola for shade. The existing pool house and locker rooms will be updated as well and the classic clubhouse will get a facelift with new appointments throughout.

History means a lot to a club whose Devereux Emmet / A.W. Tillinghast designed golf course tee was the site of a British army encampment during the American Revolution, but Bonnie Briar has never rested on its laurels. Bonnie Briar President David Caleca says the current capital investment is an expression of the club's ongoing campaign to modernize and serve the lifestyles of today's families. We are adding amenities and state of the art technology, all while trying to maintain a relaxing, fun environment", he says. "Bonnie Briar is definitely trying to redefine your idea of the typical country club."

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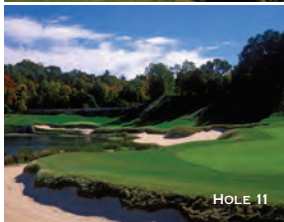


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WMGA Celebrates 125 Years of Service



SINCE ITS FOUNDING in 1899, the Women's Metropolitan Golf Association (WMGA) has never averted its eyes from its mission to foster women's participation in the game. This year, the WMGA celebrates its 125th anniversary with special tournaments at many of the founding clubs, an enthusiastic embrace of fun and camaraderie on the course, and an ever-stronger emphasis on bringing girls into the game.

"From clinics to college scholarships, the WMGA is all-in on girls' golf," says LPGA star and golf broadcaster Dottie Pepper.

The association, the second oldest women's golf group in America, has a proud history of achievements. One of the earliest WMGA members was

Westchester-born Beatrix Hoyt, the first winner of the US Women's Amateur Championship, who took home the trophy for three consecutive years, the last of which played at Ardsley CC in 1898. Another member, Helen Hicks, began winning WMGA events as a teenager in the 1920s and was the first WMGA member to turn professional. She became one of the founding members of the LPGA in 1950.

Today, the WMGA has about 2,400 members and 180 member clubs in the metro area. The association holds some 30 tournaments and other events throughout the year, beginning with extraordinarily popular team matches where more than 800 women compete to start their season in the spring.

A highlight of this year's schedule is the 120th WMGA Match Play Championship, which will be held at Ardsley CC, one of the original 23 founding clubs. Ardsley member Amy Bender won the event in 2022 and was runner-up last year to Tiya Chowdary.

Also receiving extra emphasis this year is the WMGA Foundation's college scholarship program, which has awarded more than \$1 million to nearly 200 girls to aid their college careers. "Our scholarships have been really well funded the last few years," says WMGA Executive Director Sarah Niemeier. "We're very excited to help girls go to college, especially those who are outside the private-club universe because it's based on financial need."

ABOVE:
Tiya Chowdary,
2023 WMGA
Match Play
Champion

Columbia Golf Team Goes to School at Saint Andrew's



ABOVE:
St. Andrew's

BELOW:
St. Andrew's
Learning Center

THE SAINT ANDREW'S CLUB this year extended its historic agreement with the Columbia University men's golf program for the next 10 years. The Lions will have access to Saint Andrew's throughout the school year for training and practice sessions. They will also benefit from natural-grass practice tees, golf carts, dining options, and summer access.

"We are excited to continue this long-standing relationship with Columbia University," said Greg Bisconti, Head Golf Professional at Saint Andrew's. "Coach Mueller has done a terrific job positioning Columbia as an elite golf program and we look forward to the student-athletes utilizing Saint Andrew's world-class facilities to help achieve their desired goals."

"We're incredibly excited to continue our wonderful relationship with Saint Andrew's for another decade," said Columbia head coach Rich Mueller when announcing the agreement. "The club continues to be a cornerstone in our success and the mainstay facility for our men's team. Our success within

the Ivy League and competing at a championship level is, in part, attributable to having a facility and membership that cares about our program and the amateur ideal."

The club and university announced its original landmark agreement in 2014. One highlight from that decade was when Saint Andrew's hosted the 125th Anniversary of the first American intercollegiate golf match, originally contested in 1896. Columbia played Yale in a re-creation of the original match on October 6, 2021. Columbia, by the way, defeated Yale, 15-2.

"We are delighted to continue this relationship with Columbia University and the men's golf program," says Saint Andrew's President Martin Murphy. "The high-character and exceptional young men who play and practice at Saint Andrew's are a credit to Rich Mueller. We look forward to the next 10 years and what the future holds for both Columbia and Saint Andrew's."

"When strategizing ways to ensure the continued success of our program, recommitting to a facility and membership that cares about the same things we do was an easy choice. It simply feels like home," Mueller added. "The renovations and improvements to the golf course over the last 10 years have further added to the character and exceptional course conditioning. Couple that with the addition of the Learning Center and second short-game area, and it's a recipe that prepares our student-athletes very well for competitive tournament play."

Additionally, the agreement covers other aspects of the partnership, including meet-and-greet events at Saint Andrew's, attendance of Columbia Golf's annual Senior Dinner, and hosting other Columbia golf events and camps.



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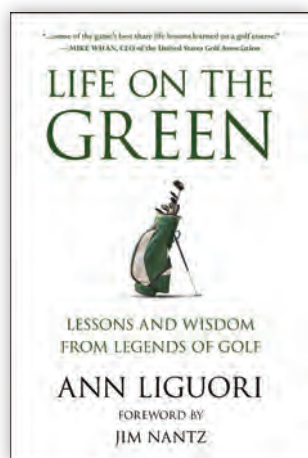
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Lessons Learned by the Legends

SPORTS BROADCASTER ANN LIGUORI presents lessons and wisdom from the legends of golf in her new book, *Life on the Green*, recently released by Hatherleigh Press. The insights from legends like Jack Nicklaus, Annika Sorenstam, and Tom Watson came from interviews she conducted with the legends during her long career in sports broadcasting on WFAN-NY and the Golf Channel. Nearly every one of the superstars competed — and many of them won — PGA and LPGA events in Westchester over the years.



questions to reveal interesting answers.

The dozen golf champions who sat for personal interviews for the book were among the top names in the game. Amy Alcott, Ben Crenshaw, Padraig Harrington, Bernhard Langer, Nancy Lopez, Jack Nicklaus, Dottie Pepper, Gary Player, Renee Powell, Annika Sorenstam, Jan Stephenson, and Tom Watson

The conversations on which the book is based are totally unfiltered, a mark of Liguori's knowledgeable and insightful interviewing style. The author takes the reader beyond the stock answers and worn-out anecdotes that fill most sports interviews. Whether it's discussing the history of race in the game with Renee Powell or getting Padraig Harrington to discuss the LIV Tour and its impact on the sport, Liguori doesn't hesitate to ask difficult



Ann Liguori

shared not only tips for performing at the highest level in golf, but the lessons they've learned about life as well.

Liguori was the first woman to host a call-in sports talk show on WFAN-NY. She's covered 26 Masters and dozens of other major golf championships, as well as 40 US Tennis championships and multiple Olympics.

Golf To Watch Live and Up-close

May 6 - U.S. Open Local Qualifier - Whipoorwill Club
May 8-9 - MGA Senior Amateur Championship - Glen Arbor GC
May 14 - MGA Senior Net Four Ball - Harrison Meadows CC
May 14 - WMGA Interdistrict Championship - Knollwood CC
May 21 - U.S. Senior Open Qualifier - Metropolis CC
June 11 - NY State Open Qualifier - Trump National Westchester
June 18 - NY State Open Qualifier - Saxon Woods GC
July 8 - NY State Open Qualifier - Mount Kisco CC
July 8-10 - Westchester Amateur, Senior, and Super Senior Championships - Tamarack CC

July 10-11 - Westchester Open Championship - Saint Andrew's GC
July 15-17 - Met Junior Championship - Sunningdale CC
July 22 - U.S. Amateur Final Qualifier - Wykagyl CC
July 23-25 - WMGA March Play Championship - Ardsley CC
August 6 - Carter Cup - Winged Foot GC
August 12 - Westchester Senior Open - Round Hill Club
August 20-27 - Met Open - Wee Burn CC
October 8 - U.S. Amateur Four-Ball Final Qualifier - Pelham CC
October 15 - Hoffhine Memorial - Westchester CC
October 17 - Whitey Voight Pro-Am - Sunningdale CC



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91FORE!

Tamarack Updates its Classic Course

AFICIONADOS OF CLASSIC GOLF COURSES

will appreciate the work Tamarack CC did on its Charles Banks course this past year. The par-70 track underwent a complete renovation under the masterful eye of architect Brian Schneider of Renaissance Golf Design, bringing back several original features that were lost to previous updates and modifying several aspects of the course to make it more fun for average players and more challenging for advanced golfers. Schneider's team made extensive use of aerial photographs to restore green surrounds, tee complexes, and bunkers originally designed by Banks. They also reopened sightlines and added several berms, bunkers, and mounding.

Fairway bunkers throughout the course were deepened and reshaped to make them more penal, although many were re-positioned to give the shorter hitter a break. Strategic elements were added, too, including the addition of a "principal's nose" hazard (a mound with three bunkers) to complicate the approach to the long 13th. An entirely rethought 16th hole, a short par 4, will feature a new green much more elevated than the old one, as well as a new array of hazards along both sides of the fairway.

The renovations are very much in keeping with the Banks design philosophy, with huge strongly contoured greens often protected by cavernous bunkers that earned the Golden Age golf architect the sobriquet, "Steam Shovel Charlie."

Tamarack is also the new home to Mike Ballo Jr., who moves into the head-pro position this year. He started his club-pro career at Winged Foot and has been an assistant pro at Westchester CC for the last four years. Ballo is well-known as one of the top competitors in the area, having won the New York State Open and the Westchester Open, two Ike titles, and was twice named Westchester's Amateur Player of the Year. He competed on the Canadian and Web.com Tours before transitioning to a career as a club pro.

"It's an exciting time to be a member of Tamarack Country Club," says Tamarack President Chris Thompson. "With Brian Schneider's master-plan renovations completed, the stature of our award-winning golf course will continue to grow, and our members will enjoy a truly spectacular test of golf. This season, we will also unveil our newest amenity — a poolside bar that is sure to be a popular spot to relax and mingle, further enhancing the club experience for our members."

Fenway Marks Centennial

ONE HUNDRED YEARS AGO, the first golf ball was struck on the new course designed by A.W. Tillinghast for Fenway Golf Club. The Scarsdale club observes its centennial this year by “celebrating both the old and the new,” according to President Marc Lisker. The celebration will kick off with a party in June and be marked throughout the year by a special logo everywhere. In the fall, the Tillinghast Cup will be held at the club. The event is a Ryder Cup-style tournament involving the head pros and club leaders from what the Tillinghast Society considers the top 10 courses he designed, including Ridgewood, Baltusrol, Winged Foot, Quaker Ridge, and Fenway.

Fenway’s celebration reflects its eminent stature in Westchester’s rich golf community. In 2022, it hosted the 120th Met Amateur and last year it co-hosted its first USGA event, the U.S. Mid-Amateur Championship. In the decade prior, the course was renovated under a master plan created by Gil Hanse. Most recently, all the bunkers and bunker faces were redone with the latest technology, and tee boxes have been rebuilt and redesigned.

Each spring, Fenway holds the Mittelmark Invitational Tournament, in which accomplished amateurs are invited to test their games against the course. Many of its champions, like Cameron Young, have gone on to successful PGA Tour careers. Stewart Hagestad, the 2015 champion, went on to win the 2016 U.S. Mid-Amateur Championship as well as the 2023 Mid-Am.

Reflecting the changing lifestyles of its members, the club is working with an architectural firm to develop a master plan for club facilities other than the golf course.

One feature the club doesn’t want to change is its ambience. “Fenway is a welcoming place,” Lisker says. “People socialize, they hang out together. The club’s done a great job of increasing the diversity of membership.”

Westchester Golf Show Returns

MARK YOUR CALENDAR now for February 1-2, 2025. That’s when the Westchester Golf Show returns to the County Center. Try out the latest equipment, learn from the pros, check out golf courses and resort destinations, and more. All proceeds from the show benefit the Westchester Parks Foundation. If you’re interested in participating as an exhibitor or presenter, contact Zanzarella Marketing at jazmc@aol.com.

Danny is once again honored to have been selected a Top Real Estate Agent by *Westchester Magazine*, 2021-2024. Building on a long career in corporate sales, Danny transitioned to Westchester real estate eight years ago and opened his own RE/MAX brokerage in White Plains in 2019. Danny excels in customer service, making himself available around-the-clock to expertly guide his clients through every step of the buying and selling process, whether it is matching them with their dream homes and investment properties or helping them sell at the best price. RateMyAgent has ranked Danny “Agent of the Year” for Westchester County in 2022-2024 and for New York State in 2022-2023.



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91FORE!

Armonk's Summit Club Moves Forward

Westchester's only residential golf community moves into its next phase this spring as the Summit Club Residences (summitclubresidences.com) soon begins presales of its collection of 72 two- and three-bedroom luxury condominiums in Armonk. Sited to overlook the Summit Club's renovated golf course, the contemporary residences span six buildings, offering four single-level floorplan options ranging from 2,535 to 3,237 square feet. The residences were designed by Granoff Architects in Greenwich and prices start at \$3 million.

The Summit Club Residences boast the highest elevation in the area at 670 feet, which provides long-range golf course and sunset views. Residents in the gated community will enjoy 10-foot floor-to-ceiling windows, indoor and outdoor fireplaces, wide-plank flooring, and private outdoor great rooms as well as state-of-the-art kitchens, underground parking, and a 24/7 guardhouse entrance.

Amenities in the community will include an 82-foot outdoor pool, Jacuzzi, pool house with fitness center and locker rooms, pool-side bar and grill, firepits, and tennis and pickleball courts. The star of the amenities show is the redesigned 6,700-yard, 18-hole par-71 golf course and cutting-edge practice facilities, crafted by renowned golf architect Rees Jones. The course is managed by Metropolitan Golf Group and staffed by PGA golf professionals. It's open for nonresident membership as well, and provides a calendar of golf tournaments, events, and personalized lessons throughout the season.

Westchester's Newest Golf Course

A LONG-DELAYED DREAM CAME TRUE last year when The Links at Valley Fields finally opened for play in Yorktown. The par-3 9-hole course, operated by Yorktown Golf Group on parkland owned by the town, is a fully functioning golf facility with pro shop, lessons, golf carts for those with mobility issues, and a restaurant, the Tee Bar & Grille, that's proven to be quite an attraction.

The well-conditioned course, which was built on the site of an abandoned 9-hole course in Shrub Oak, has three sets of tees for holes ranging from 96 to 202 yards in length. It's the perfect place for experienced players to hone their short game or youngsters to pick up the sport. Greens fees are \$30 to \$40 for 9 holes. **G**



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COPAKE COUNTRY CLUB

44 Golf Course Rd, Craryville, NY

518.325.4338 www.copakecountryclub.com

Opened in 1921, Copake Country Club in Craryville, NY is an 18-hole public golf course situated between the shores of Copake Lake and the foothills of the Berkshire Mountains. The 6,266 yard, 72-par course was designed by legendary architect Devereux Emmet and is known for its fast greens, strategic holes, and breathtaking views. Copake Country Club offers a variety of golf memberships and hosts numerous public events in collaboration with The Greens, a year-round restaurant serving American fare in a relaxed environment. Visit copakecountryclub.com.



Monster Golf Club

MONSTER GOLF CLUB

750 Resorts World Dr, Monticello, NY

833.586.9358 www.monstergolfclub.com

Nestled in the Catskill Mountains lies the Monster golf club, a golfer's haven. Crafted by Rees Jones, this 18-hole, par-72 championship course is a masterpiece. Impeccable conditions and top-notch service promise an unforgettable round. With six sets of tees, players of all levels enjoy the challenge, especially from the formidable "M" tees. Check-In at the Monster Pro Shop in Alder Hotel at Resorts World Catskills. Complete with a full casino, four restaurants, and 400 luxury rooms, the Monster is the ultimate "Stay and Play" destination in the region.



Red Hook Golf Club

RED HOOK GOLF CLUB

650 Rte 199, Red Hook, NY

845.758.8652 www.redhookgolfclub.com

Red Hook Golf Club has been recognized as a true test of a golfer's ability, by hosting multiple state and county championships. This beautiful 18-hole course is located near historic Rhinebeck and Hyde Park and easily accessible from both the Tri-State Metro Area and Albany. Membership is available and the course is open to the general public. Red Hook offers premiere conditions, reasonably priced green fees, and unrivaled practice facilities. The addition of a NEW on-site restaurant, The Grove, with expansive outdoor dining and classic American fare, makes a visit to this course well worth the drive.



West Point Golf Course

WEST POINT GOLF COURSE

718 Victor Constant Rd, BLDG 1230, West Point, NY

845.938.2435 www.golfatwestpoint.com

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Golf for the Next Generation

If you think kids want to spend every waking moment on a screen, you haven't seen our golf courses lately. Golf for youngsters is booming in Westchester, thanks in large part to the many organizations and golf facilities welcoming them to the game. From toddlers to college-team-bound teens, there's a golf program for every kid in the county.

BY DAVE DONELSON

METROPOLITAN PGA JUNIOR GOLF

The Met PGA (metpgaafoundation.org/junior) is your first stop for kids' golf. The Elmsford-based organization represents the professionals who promote and teach the game at public and private golf courses, driving ranges, simulator lounges, and other facilities. They are dedicated to growing the game in many ways, chief among them giving kids fun, positive experiences in golf, an approach that has led some 2,500 Westchester kids to their programs.

Cameron Young, PGA Tour Rookie of the Year for 2021-22, says his participation in Met PGA events, beginning when he was in grade school, contributed greatly to his success. While not every kid is going to make it to the

big show, getting started in golf at a young age lays the foundation for a lifetime enjoying the game.

"We really are everything for every kid," says Dan Frankel, the Met PGA director of junior golf. The Met PGA provides a road map for youth golf that begins with PGA Jr League, aka Little League for Golf, where about 1,000 Westchester kids play. Frankel says, "The beauty of the program is that it caters to kids who are not quite at the level to compete in individual tournament play. They are up-and-coming, love the game, and want to learn more. Between the team atmosphere, the jerseys, and the scramble format, it teaches golf in a fun, exciting, and less pressure-filled way. They can't help but fall in love with the game."

ABOVE:
WMGA's Girls to the Tee



RIGHT:
**MGA 2023 Junior
Champion Ken Fernandes**

Then come the three parts of the Met PGA Junior Tour, which begins with the Nine-hole Tour, a series of two or three events every week ideal for younger players ready to compete individually. It continues with the Players Tour, which stages 18-hole tournaments for more advanced players. There's a Players Tour event somewhere in the metro area nearly every weekday.

The last stop on the road map is the Future Series, 36-hole events for kids grooming to play in college or pursue a career as a PGA professional. These events are nationally ranked by Junior Golf Scoreboard, which is used for recruiting research by colleges throughout the country. They also count for American Junior Golf Associations (AJGA) points at the national level.

Worried about the cost? While there are modest memberships and entry fees, the Met PGA Foundation makes sure that every kid can participate. "Thanks to intense fundraising and support from the golf community," Frankel says, "we can provide full scholarships for the Junior Tour so that no young golfer is ever turned away because they can't afford the game."

The Met PGA also runs the local events for the national Drive, Chip & Putt competition, a partnership between the PGA, USGA, and Augusta National GC, the home of the Masters. The Met PGA runs six local qualifiers in the metro area and the sub-regional qualifiers at Bethpage in August. Two winners in each division there go to the regional finals. One player in each division then moves on to Augusta where they compete on national TV the Sunday before the Masters.

MGA YOUTH OPPORTUNITIES

The Metropolitan Golf Association and its foundation provide several opportunities for young people to learn and enjoy the game — and even get an introduction to career paths in golf.

One of the organization's newest and fastest growing initiatives is Youth on Course (youthoncourse.org), a program to provide affordable golf access to juniors. With a Youth on Course membership, junior golfers ages 6 to 18 can play for \$5 or less per round at participating courses. The six Westchester County courses are part of the program, as are about 30 more in the metro area. If your family travels, you'll find Youth on Course opportunities across the country.

JUNIOR GOLF

The First Tee (firstteemetny.org) gives golf and life lessons to youngsters in partnership with the MGA and the Met PGA. The program, founded in New York in 2001, integrates the game of golf with a life-skills curriculum to build inner strength, self-confidence, and resilience, all important traits for youngsters on and off the course. At the Mosholu Golf Course near Yonkers, students play and learn on a nine-hole course, driving range, practice green, chipping green, clubhouse, and classroom/meeting space. Programs are also delivered at Game on Golf in White Plains.

Youngsters ready to compete on higher levels can test their skills at several events conducted by the MGA Foundation (mgagolf.org/foundation/junior-competitions). Chief among them is the Met Junior Championship, the nation's oldest junior tournament, founded in 1912. Among the numerous winners of the Met Junior who have gone on to make their marks on the pro tours is Cameron Young (winner in 2013). For young men not yet 16, the MGA/MetLife Boys Championship is held at some of the area's most challenging layouts.

It's not about playing the game, but GOLFWORKS (mgagolf.org/foundation/golfworks), the MGA Foundation's cornerstone program, provides meaningful summer internships for high school students at clubs throughout





the area where more than 300 students are employed as interns each summer. Interns learn from industry professionals while they work in the golf shop, in food and beverage service, on the grounds, or as part of the clubhouse operations.

WMGA JUNIORS

The Women's Metropolitan Golf Association continues to expand its programs to introduce girls and young women to the game (wmga.com/juniors). One of the group's most exciting efforts is Girls to the Tee, where girls of all skills levels — including those who have never held a club before — get a fun introduction to the game led by local PGA instructors. The one-day event brought over 100 youngsters to Westchester Country Club last year. "It's really wonderful for many girls who have never been on a golf course before," says WMGA Executive Director Sarah Niemeier.

For girls with a yen to compete, the WMGA holds two junior-only tournaments, both of which include a nine-hole division



TOP LEFT:
PGA Junior League

ABOVE:
WMGA Junior Open

LEFT:
WMGA's Family Championship

for girls without a USGA handicap. Another popular event is the Family Championship, a Pinehurst event for Mother/Daughter, Father/Daughter, Sister/Sister, and Sister/Brother teams.

The WMGA offers one of golf's finest grow-the-game initiatives in its Junior Membership Program, which offers a dues-free opportunity to girls who want to participate in the organization. In addition, the WMGA offers college scholarships to girls with financial need and a love for the game. 

Clinics and Golf Camps

Group clinics and camps are a great way for kids (or anyone) to learn the game — and make a few new friends at the same time. If there's a private club near you, don't assume its kids' camps are only for members — call the pro shop to check. In addition, here are some of the county's top options:

WESTCHESTER COUNTY COURSES

Dunwoodie, Hudson Hills, Maple Moor, Mohansic, Saxon Woods, Sprain Lake
golf.westchestergov.com

Each of the county courses provides junior golf camps that are popular and affordable, so it's a good idea to book early.

PLEASANTVILLE CC

pleasantvillecountryclub.com

Charlie Woods Junior Golf Camp starts the first week of July. It's a half-day camp Monday to Thursday and non-members are welcome.

HARRISON MEADOWS CC

harrisonmeadowssc.com

Kids camps and golf clinics are available to both residents and non-residents of the town.

LAKE ISLE CC

kevinchingolf.com

Kevin Chin Golf provides junior golf camps for various age groups of kids 7 to 15.

RYE GC

ryegolfclub.com

Weekly golf camps are run for members-only late June through August.

GAME ON GOLF CENTER

gameongolfcenter.com

Group clinics for kids are offered year-round by PGA instructors, and the driving range is available to practice, practice, practice.

GOLF LOUNGE 18

swfc.playtga.com

TGA Premier Sports provides lessons and golf leagues for kids and parents on the simulators in The Westchester in White Plains.

BACK NINE INDOOR GOLF

thebacknineindoorgolf.com

Junior clinics match children of similar ages and abilities in small groups to learn the fundamentals from experienced instructors.

LPGA USGA GIRLS GOLF

girlsgolf.org

Girls as young as five can join to participate in clinics, tournaments, and social events at sites including golf courses and driving ranges in the area.

INSTRUCTION

BY DAN BERGER WITH MONIQUE THORESZ

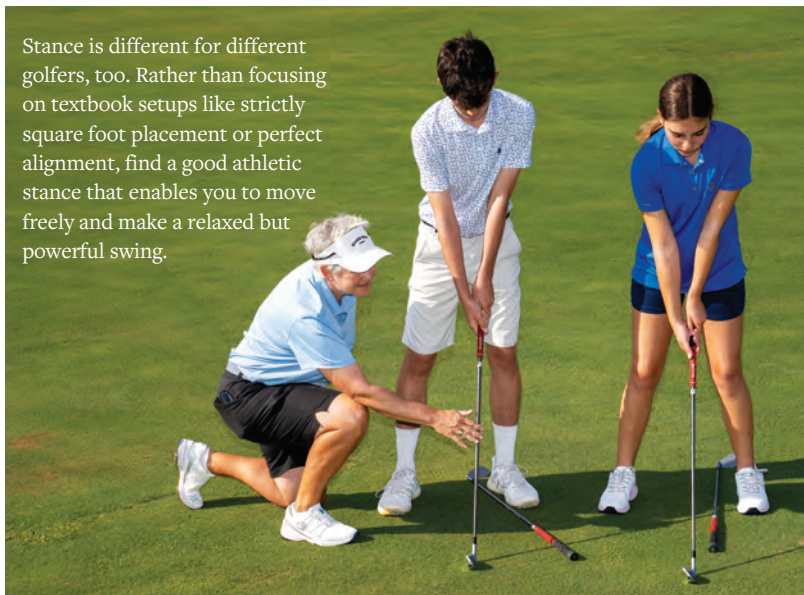
“PLAYERS OF EVERY AGE AND SKILL level can improve their scores with attention to three basics of the golf swing,” says Monique Thoresz, teaching pro at Quaker Ridge GC. The veteran instructor has been recognized as a US Kids Master Coach and as one of the best teachers in New York by *Golf Digest*.



Grip matters, but it's not the same for every player. To test yours, try this: Using your normal lead hand grip (left for right-handed players), place your trail hand on the club using a flat palm in a neutral position and make half swings. Then, try with the trail hand more under the shaft. Finally, make some half swings with the trail hand more on top. Choose the one where the clubhead feels most stable in the half swings.



Stance is different for different golfers, too. Rather than focusing on textbook setups like strictly square foot placement or perfect alignment, find a good athletic stance that enables you to move freely and make a relaxed but powerful swing.



Balanced finish is the hallmark of all great golfers. If your intention is to finish with your energy moving up and out toward the target (rather than down at the golf ball), your swing will create the most efficient path possible. Here's a bonus tip: Stop keeping your head frozen in the golf swing — it's allowed to move! **G**

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MAY
23

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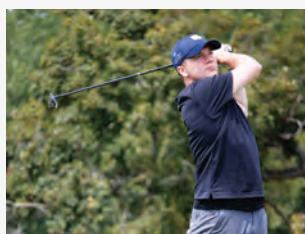
JUN
26

Whitby Castle
Rye, NY



JUL
24

Glen Island Harbour Club
New Rochelle, NY



AUG
5

Salem Golf Club
North Salem, NY



SEP
12

Sonesta White Plains
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NOV
7

Mansion on Broadway
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NOV
21

VIP Country Club
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Golf *is a* Family Affair

Whether they compete in cut-throat family matches or tee it up for grins and giggles, these families treasure their time together on the links.

BY DAN BERGER • PHOTOS BY JOHN FORTUNATO



DARTLEY FAMILY

Salem Golf Club

Serious on the front and silly on the back is the way the three Dartley boys and their father, Ken, keep everybody interested in the game they play at Salem Golf Club. The boys, 10-year-old Finn and his 9-year-old twin brothers, Liam and Connor, play for real when they tee it up for the first nine holes but are free to use their imagination on the second nine. "Sometimes they'll play a 7-iron from the tee or a driver from the fairway," Dartley says, "which they think is hilarious, but it actually helps them learn to hit different shots."

Dartley introduced the game to the boys four years ago. His own father put a club in his hand at the age of eight. "It's been a lifelong love for me," he says, "and I'm hoping to pass that along to my sons." Summer camps and golf clinics at Salem GC keep them enthused. The boys also love hockey, with all three playing on travel teams.

While "fun" is the byword for every round they play, Dartley says he hopes they will also learn some of the many life lessons golf teaches. "Like not everything works out for you all the time. You have to play the ball where it lands, even if you didn't hit a good shot."



CRUIKSHANK FAMILY

Siwanoy Country Club

“We like doing things together as a family and golf at Siwanoy provides a great opportunity to do that,” says Doug Cruikshank. He, his wife, Lisa, and their two kids, Lindsey and Robbie, fit golf together into their busy schedules as often as they can, along with the other sports they also love and play.

“My wife and I are really racket-sports people who took up golf later in our lives,”

Cruikshank says. In addition to golf, they all play squash, tennis, platform tennis, and pickleball. Lindsey, 22, picked up golf a few years ago. “Lindsey doesn’t play as much but seems to be a natural,” he says. “I always say I don’t know how she hits the ball as well as she does, but she does.”

Robbie, a 21-year-old student at Fordham University, is the power golfer in the group, according to his father. He got into the game

as a young boy through programs at Siwanoy and went on to play on the Bronxville High School team. Today, he plays on the Fordham squash team. He’s an ambidextrous athlete, playing racquet sports right-handed and golf as a lefty.

“The best part of golf is that we can do it together, and we can all enjoy,” Cruikshank says. “And with the handicap system, we really can play together.”

KANG FAMILY

Harrison Meadows Country Club

John and Kelly Kang were among the first to join Harrison Meadows when it opened for membership to residents of the town. Their kids, Anthony and Beverly, are avid golfers, too, and one family member (or more) plays almost every day. “We play as a family at least once a week,” John says. “We see a lot of other folks with their kids all the time, too. Harrison Meadows has a great family golf scene.”

Kelly played golf off and on until the family joined the club. “Now, I meet other friends here all the time and I play with other ladies on Tuesday evening. It’s a lot of fun.”

Beverly, 15, a sophomore at Harrison High School,

competes on the school team and can be found at the course almost every day. “My parents forced me to start in the second grade,” she says. “I thought it was an old man’s game, like most people do. But then I started enjoying it.”

Both kids were introduced to the game at the Saxon Woods golf camp. Anthony, now a 20-year-old junior at Brown University, played on the Harrison team as well. In golf, he says, hope springs eternal: “Every day you come out to the course hoping to shoot a better score than the day before. You can get a triple bogey on the first hole and bounce back with a birdie on the second.”





KRINSKY FAMILY

Sunningdale Country Club

Simon, Kim, and especially their daughter, Eve, are found quite often in the winner's circle at Sunningdale. The family, which plays at least 20 rounds each year together and many more individually, loves competition. Even when they're competing against each other, Simon says, "golf is the best time we spend together."

Tutelage from head pro Chris Toulson and many practice rounds paid off for 15-year-old Eve last year. Her triumph in the ladies championship made her the youngest champion of either gender in the club's his-

tory. "I was super nervous because this was the first year when I thought I had a chance," she says. Her initial attempt, when she was 13, started with a first-round match against her mother (whom she defeated after six playoff holes) and ended with a loss in the final round. Eve lost in the semi-finals the following year before closing the deal in 2023.

Eve's trophies aren't the only ones on the family's shelf. Simon and Kim won the club's husband-wife championship at Sunningdale last year. **G**



Sleepy Hollow GC Hole 1



Big Risks *and* Big Rewards

Golf is all about decisions.
Do you go for broke or play it safe?
Chance a birdie or guarantee a par?
We chose 18 of the best holes in
Westchester where you must choose:
Is the risk worth the reward?

BY DAVE DONELSON • PHOTOS BY JOHN FORTUNATO

BEST 18 HOLES

BELOW:
Ardsley CC Hole 15

HOLE 1 Sleepy Hollow CC

#1 // 418 yards // par 4

Head Pro A.J. Sikula says the opener at Sleepy Hollow is “underrated as a risk and reward hole. Drives to the right of the fairway are safer off the tee because of the big fairway bunker on the left, but they leave a very tough angle into the green, particularly when the hole location is right front. The reward for challenging the left side off the tee is a slightly longer but better second shot.”

HOLE 2 Anglebrook GC

#15 // 290 yards // par 4

Are you straight and decently long off the tee? If so, you’ve got a good chance to thread the needle and drive this inviting green to set up an eagle putt. But long and left is out of bounds or, at best, in a greenside bunker, while long and right is probably going to catch the wrong side of the mogul next to the green and disappear into the rough. The

safe play is a 200-yard layup to the cross bunker off the tee, then a wedge snuggled up to the pin for your birdie.

HOLE 3 Trump National GC Westchester

#5 // 490 yards // par 5

A well-struck tee shot that avoids the water on the left and out of bounds right puts you in position to go for the green in two — if you dare. Beware of the creek to the right of the green, however, as well as the tall tree that stands in the front.

HOLE 4 Ardsley CC

#15 // 326 yards // par 4

One of the best design improvements at Ardsley last year was the reconfiguration of this classic short par four. The green was doubled in size so that now the carpet wraps around the full width behind the pond that keeps big hit-



ters (usually) from driving the green. The new configuration created a daunting new pin position for those who have pinpoint control of their wedges.

HOLE
5

Brae Burn CC

#8 // 190 yards // par 3

There are four ways to miss this beautiful par three. Short is wet, long is dead, left and right are both bunkered. The reward of a well-struck shot, of course, is a birdie putt (as long as you're below the hole). The safe play — almost a sure par — is to lay up short of the pond to eliminate the four misses, pitch it close, and take your three to the next hole.

HOLE
6

Metropolis CC

#6 // 416 yards // par 4

One of the county's most well-designed holes, this par four richly rewards the player who can draw the ball off the tee, hit the speed slot, and leave a short iron into a devastatingly demanding green. The risk lies in overcooking the draw, which leaves little option other than a safety shot of some sort. The safe play to the center of the fairway can keep the big number off your scorecard.

HOLE
7

Westchester CC West

#18 // 475 yards // par 5

The final hole on the championship course at Westchester CC looks so short, but it plays so long. It's uphill all the way, so only the longest hitters have a chance to reach in two. There's risk and reward for those laying up as well, though. The key decision is the second shot, which might normally call for a fairway wood to get as far up the hill as possible. That brings wicked fairway bunkers into play, and few of us want to try a 150-yard blast over a bunker rim that's above our head.

HOLE
8

Winged Foot GC West

#3 // 192 yards // par 3

Lay up to a par three? Unthinkable, perhaps, unless you're looking at a tiny, heavily contoured green flanked by frightening bunkers. It's an even more reasonable decision when you see the inviting landing area in front of the green that leaves a sweet chipping path to almost any pin position for a one-putt par. That's the play Billy Casper chose when he won the 1959 US Open at Winged Foot.

HOLE
9

Mount Kisco CC

#16 // 466 yards // par 4

Risks are many and rewards for taking them are few here.



A long drive with a perfect draw can bring you closer to the green but force you to hit your approach off a downhill lie. A shorter drive rewards with a level stance but brings a creek crossing the fairway into play for the second shot. Pick your poison!

ABOVE:
Brae Burn CC, Hole 8

HOLE
10

Old Oaks CC

#11 // 306 yards // par 4

The elevated green may not be quite drive-able, but it's sure tempting to blast one off the tee and hope it lands on the short grass in front. Your drive is more likely to end up in one of the numerous bunkers, though, or maybe even tangled in the tree guarding the left approach. Two hundred yards straight off the tee takes all that risk out of play and rewards you with an easy full wedge into the green.

HOLE
11

Whippoorwill Club

#7 // 425 yards // par 4

Architect Charles Banks reputedly lost a steam shovel in the pond when he built this hole, which is a good indication of how tough it is. The standard play is straight off the tee over the pond to the elbow of the dogleg, which leaves a long uphill approach. If you can manage a high draw, however, you can cut the corner and substantially reduce the length of your second shot. That draw must be high, though, because the corner is fortified with tall trees.

BEST 18 HOLES



ABOVE:
Hollow Brook GC,
Hole 10

HOLE 12 Bedford Golf & Tennis

#17 // 321 yards // par 4

A deft driver of the golf ball can thread their tee shot between the out-of-bound stakes left and the fairway bunker right to reach the throat of this short par four. The risk-free route entails a 200-yard safety shot from the tee box to set up a wedge-in approach.

HOLE 13 Rye GC

#8 // 333 yards // par 4

This delightful little hole is the only one in Westchester that brings Long Island Sound into play. The water snuggles along the entire left side of the fairway, waiting to drown an errant tee shot. There's a water hazard on the right side, too, so only the brave shaper of the ball will dare risking driver off the tee.

HOLE 14 Saint Andrew's GC

#12 // 532 yards // par 5

A solid drive down the left side gives you a chance to reach this green in two. In fact, even a second shot aimed

at the right side of the green can roll on even if it's a bit short. Too far right, though, and red stakes come in to play and short left is protected by bunkers. A conservative second shot to the center of the fairway takes all the trouble out of play and sets up a par.

HOLE 15 Hollow Brook GC

#10 // 331 yards // par 4

Yes, the hole plays steeply downhill, but can you reach the green from the tee? Only the brave will try since water and sand will punish even the slightest miss to the right, and the elevated green will reject those that land front left. A safe drive to the fairway in front of the bunkers leaves a short iron to the multi-level green.

HOLE 16 Siwanoy CC

#14 // 388 yards // par 4

This hole would be a routine par were it not for the creek crossing the fairway exactly in the landing area for most tee shots. The drive is downhill, however, so it's entirely possible to carry the creek if you are straight and long off the tee. Just beware of the trees crowding the right side of the fairway.

HOLE 17 Summit Club

#17 // 170 yards // par 3

The degree of risk on the Summit Club's penultimate hole depends entirely on the pin position since any cup near the edges of the putting surface can spell bogey. The green is raised and sharply contoured as well, so it repels even the slightest miss. Unless you have pinpoint accuracy, the safest shot is to the center.

HOLE 18 Salem GC

#11 // 370 yards // par 4

A crucial decision must be made on the tee box of the eleventh hole at Salem GC. You can choose driver, which brings the bunkers that bracket the fairway into play (not to mention out-of-bounds left and water right for the truly errant drive) but sets up a nice wedge to the blind green. Or you can decide to lay back with a shorter club from the tee, eliminate all the trouble, and give yourself a simple mid-iron to the green. **G**

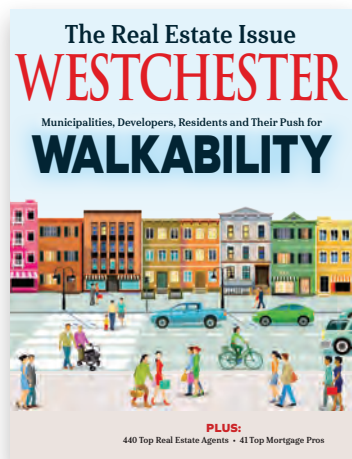


Risk and Reward Scorecard

ABOVE:
Salem GC, Hole 11

	CLUB	HOLE	PAR	YARDS
1	Sleepy Hollow	1	4	418
2	Anglebrook	15	4	290
3	Trump National	5	5	490
4	Ardasley	15	4	326
5	Brae Burn	8	3	190
6	Metropolis	6	4	416
7	Westchester CC West	18	5	475
8	Winged Foot West	3	3	192
9	Mount Kisco	16	4	466
OUT		36	3,263	
10	Old Oaks	11	4	306
11	Whippoorwill	7	4	425
12	Bedford	17	4	321
13	Rye	8	4	333
14	St. Andrew's	12	5	532
15	Hollow Brook	10	4	331
16	Siwanoy	14	4	388
17	Summit	17	3	170
18	Salem	11	4	370
IN		36	3,176	
TOTAL		72	6,439	

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Golf on the Pacific's Edge

BY DECLAN RUSSELL



PUEBLO BONITO PACIFICA GOLF & SPA RESORT

is the perfect spot to get away from the bustle of New York. The lodgings and dining are superb, the spa is world class, and the golf is nothing short of exhilarating. Oh, and don't forget three miles of private Pacific Ocean beach. There are direct flights from New York to Los Cabos International, making it as accessible as any West Coast destination.

Quivira Golf Club is the signature amenity of the resort. It's an epic Jack Nicklaus design marked by huge dunes, sheer cliffs, and rolling desert landscape. While there are many other good golf courses nearby, Quivira has more oceanfront exposure than any of them.

The course also features not one, but two golf holes that will literally make you dizzy. They are reached by a nearly mile-long cart ride up a mountain-hugging path with incredibly dramatic views of the Pacific below. The two holes hang on a cliff over the ocean and dare you to be aggressive off the tee. The 6th is a 310-yard par 4 that begs you to try to reach in one but brutally punishes a miss. The 7th hole, a par 3, challenges you with a 180-yard shot to a sliver of green.

From exemplary spa services to organic gardens, art galleries to world-class restaurants — not to mention uncountable ways to relax and enjoy the water — Pacifica provides a plethora of ways to pass the time. It's worth noting, too, that the resort is adults only, so peace prevails. If you want to bring the kids, they're welcome at one of the other three nearby Pueblo Bonito resorts in Cabo — Sunset Beach, Rosé, or Los Cabos. Guests, at these resorts, have



golf privileges at Quivira, too. Speaking of golf, the staff at Pacifica will happily make tee times for you at over three dozen other courses nearby.

Dining at Pacifica spans every taste. Choose from the Quivira Steakhouse and 19th hole bar located in the thatched-roof clubhouse at the golf course; Península, featuring recipes hand-selected from regional kitchens; Siempre, offering international cuisine infused with Mexican flavors; or Pescados, with casually elegant ambience and a delicious sushi menu.

While Pacifica is blissfully isolated from bustling Cabo San Lucas, there are a multitude of reasons to visit the city. A terrific day begins with a late breakfast at Las Palomas at the Los Cabos Beach Resort. Then, no visit to Cabo is complete without a tour to Land's End in a glass-bottom boat with Bonita Tours. Finally, the perfect end to that day is a fine dinner at LaFrida Restaurant in Pueblo Bonito's Rosé, honored by a AAA Four Diamond Award.

ABOVE:
6th hole, par 4

RIGHT:
7th hole, par 3

Great Golf (and more) at Jamaica's Half Moon

BY DAVE DONELSON

YOU'LL FIND a certain ambience, a classic laidback style, if you will, on the north shore of Jamaica's Montego Bay, where Half Moon stretches languorously along the Caribbean. The resort is a place where you can wiggle your toes in two miles of perfect beach sand, play a classic golf course, pamper yourself with a unique spa experience, explore a multitude of exciting dining venues, and live the life you've always deserved.

"We have families that have been our guests for four generations," says General Manager Shernette Crichton. Why? Because Half Moon, which celebrates its 70th anniversary this year, is a golf destination with more to offer than simply a grand golf course. There's an equestrian center for rides on the beach, all the water sports known to man and woman, the same quantity of racquet sports, a fitness center, and an entire "village" for kids complete with cabins, an extensive playground, and supervised activities.

But golf is the main attraction. The golf course, a classic bow-tie layout routed through the base of the hills overlooking the resort, was designed by Robert Trent Jones Sr. and renovated by Roger Rulewich, the same design team responsible for Anglebrook GC in Westchester. It's an excellent walking course where caddies are *de rigueur*. There's also a complete practice facility and a professional staff with impeccable teaching credentials. If you want to really step up your golf experience, time your trip to book a lesson with world-class visiting instructors like David Leadbetter.

Four sets of tees on the par-72 course enable play from 5,000 to 7,100 yards. From the white "gentlemen's" tees, it carries a 72.1 rating, 129 slope. Water is very much in play throughout the course, but not dangerously so. As Head Golf Professional Kevin Cunningham points out, "The fairways are generous but very well-protected by bunkers. You'll need to play the trade winds off the tee, so listen to your caddie for the best target line."

After your game (or any time!), the ultimate get-away-from-it-all can be yours in one of the overwater spa-service bungalows built on stone jetties hanging over the water with one full wall open to the sea. The sound of the Caribbean



ABOVE:
The Robert Trent Jones Sr. designed golf course

RIGHT:
Half Moon Spa over water bungalow



lapping the stones under your head, and the sea breeze sweeping through the louvered windows, is an incredible enhancement to massage, yoga, or meditation.

Half Moon offers a range of lodging options in 210 rooms and suites, each with its own vibe. From Founders Cove, where Jack and Jacqueline Kennedy spent a month before his inauguration, to the Rose Hill Villas, where your own butler,

room attendant, and cook take care of you in your five- to seven-bedroom home, there's living space for every lifestyle.

Dining options run the gamut from beach snacks to amazing seafood, steaks, and plenty of Jamaican cuisine. One option not to be missed is the beach barbecue, where you'll enjoy a sumptuous Caribbean buffet under the stars while the steel drums ring and limbo dancers cavort. **G**



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