

dining

Out with Eton Drinkwell Keep the Spirit of Summer Alive

Even though summer is ushered out by Labor Day, it lingers in the warm days of September and October. One way of stretching out summertime is dining at restaurants after the summer departed. Good choices are the **Café** at Kauneonga Lake and **d Bar & Bistro** in Rhinebeck Hudson Valley villages challenging for the summer place to be).

dy Café sits at the edge of Lake in Sullivan County. The ding has mooring privileges for t even without a boat you'll soon t of the summer community— dancing.

inner on the deck of the café one day night. The awning kept us tched the storm roll in—it was i the bow of a ship. Despite its eek and stormy, the place was at threw off the waitstaff a bit, rush was past and every dinner ved, owner Judith Maidenbaum, friends relaxed on the deck near t like family.

e and very reasonable lunch choices are under \$8) features , burgers, wraps, a pasta of the ak. The dinner menu, on the transports you from Kauneonga

Mediterranean with offerings els marinière (in a broth of white s, and herbs), salad niçoise with and bouillabaisse.

ve ordered the garlicky Caesar e caprese-style salad with yellow totes, mozzarella, and basil. The

fresh, warm bread sopped up the dressings nicely. Next, I had the grilled salmon with horseradish sauce, red-bliss potato hash, and asparagus. The salmon was ample; it could have competed in the same weight class as my companion's grilled 16-ounce rib-eye steak, which was accompanied by green beans and potato gratin. Our other dining companion had the wonderfully tangy lemon chicken served with mashed potatoes—definitely the hit of our table.

Thank goodness we were too full for dessert, because the dinner rush had devoured all but one of the Fat Lady's special homemade desserts (the lone survivor was a seasonal fruit crisp). People have raved about the lemon cake and the cheesecake.

On another visit to the Fat Lady, we enjoyed the homemade chips and artichoke dip, and dancing on the upper deck, which is Jack Sprat's Bar—fun, fun, fun!

Parking in Rhinebeck is not fun. The residential streets off Route 9 and Main Street allow "Permit Parking Only," mimicking the Hamptons; head for the municipal lots if the small lot behind Terrapin is full.

But **Terrapin Red Bar & Bistro**—a trendy adjunct to the Terrapin Restaurant—is well worth the parking hassle. Moving from West Hurley in Ulster County to Rhinebeck in Dutchess County brought Terrapin out of its shell. In fact, Terrapin received *Wine Spectator* magazine's Award of Excellence last year for its fine and varied wine collection.

Terrapin Red was packed every time we went—which included weeknights and late on weekends—and we did go back, because the room and bar were fun, and the food was flavorful, beautifully presented, and extremely reasonably priced. Josh Kroner has a hit on his hands; eating is believing!

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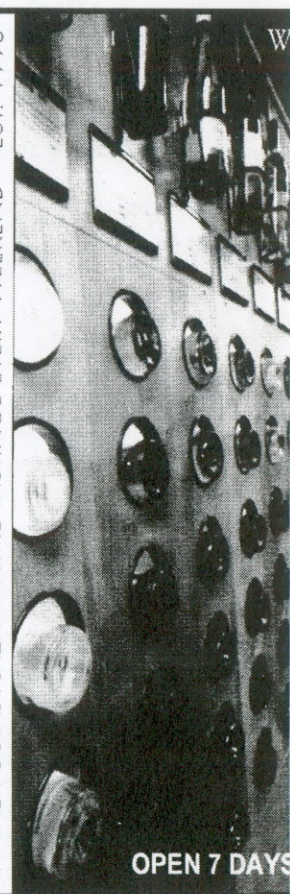
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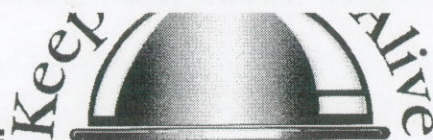


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Fat Lady Café

13 County Highway 141, Kauneonga Lake • 845-583-7133

Open April–January for Lunch, Dinner, and Sunday Brunch (closed Tuesdays)

Terrapin Red Bar & Bistro

Route 9 (Montgomery Street), Rhinebeck • 845-876-3330

Lunch and Dinner Daily

Terrapin Red's menu features sandwiches ranging from a Croque Monsieur and an Oyster Po' Boy to create-your-own combinations, as well as tapas, appetizers, salads, quesadillas, pastas, and entrée plates—all made using natural beef, free-range chicken, and the freshest ingredients.

The tapas are wonderful little taste treats—the most expensive, at \$4, is the perfect single sea scallop in a ginger beurre blanc; the rest are \$2 and \$3, and include my other favorite—a handful of macadamia-nut tempura calamari. Sharing a few of these small plates is an excellent way to explore new tastes.

On one visit, my dining companion had the endive, candied walnut, and French d'Auvergne blue cheese salad—the best ever, said this salad eater. I created a sublimely rich sandwich of shredded duck confit, grilled eggplant, and smoked onions on a crusty baguette. Among the other sandwich choices are Coleman natural beef (hamburger or sliced steak), Alaskan wild salmon, and veggie burger; sauces include wasabi aioli, pesto, and maple mustard. Extras such as bacon, portobellos, and poblano chiles are available, as are cheeses from around the globe, and freebies—like the smoked onions I used—allow you to thoroughly please your palate. Served with either fresh-cut fries or a mesclun salad, perfection is in the mouth of the creator.

During another visit, we had the most expensive plates on the menu—\$13.95 each. My dining partner was singing the praises of the bistro steak and fries, served with horseradish steak sauce—the half-pound of Coleman natural beef was perfectly grilled, flavorful, and extremely tender. I had the succulent wild Alaskan salmon with a delicious artichoke sauce.

While the portion sizes were just right, we did find room for two dessert demi-plates—a wonderful way to satisfy your sweet tooth, without having to force yourself to put down your fork halfway or commit to an extra hour at the gym. I had the grilled hazelnut and chocolate sandwich served with banana ice cream; my companion had the warm molten chocolate cake.

Both the Terrapin Red Bar & Bistro and the Fat Lady Café are situated in areas worthy of day-tripping. They're totally different types of summer experiences, but both are sure ways of stretching summer fun into fall. ▼

Keep the suggestions coming! Send e-mail to info@insideouthv.com (Subject: Food) or snail-mail to **INSIDEOUT**, Attn: Eton Drinkwell, P.O. Box 908, New Paltz, NY 12561.