

# Westchester Magazine

## April 2016

# WESTCHESTER

**for him,  
for her...**

## **spring fashion preview**

**What to Try,  
Where to Buy**

Westchester's Own  
**Modern  
Families**

**Ari  
Fleischer**

From Pound Ridge to the  
White House and Back

**A Seder  
Reimagined**

Top Recipes From Local Chefs

Q&A  
With Apple  
Co-Founder  
**Steve  
Wozniak**



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April 2016

## 66 Spring Fashion

*“Spring blooms aren’t just for flowers; the season’s rebirth can also be seen in fresh, new fashion trends.”*

Refresh your wardrobe for spring with the latest trends (think boho, florals, stripes, and Spanish-inspired pieces) from stylist **Kathy Kalafut**.

**On the cover:** Amy Matto rose dress, \$285, at March; Neiman Marcus Cashmere House cardigan, \$195, and Oscar de la Renta black earrings, \$590, at Neiman Marcus; Z&L brass disc necklace, \$30, at Love, Leeann; Amica black felt boater hat, \$34, at Nordstrom

## 78 Modern Families

*“Just because the outside is different doesn’t mean we don’t act like a ‘normal’ family.” — Nina King*

A mom, a dad, two kids, a white picket fence, and a red front door—that used to be the perfect American family. Increasingly, however, a family is defined by new configurations. **Nick Brandi, Ali Jackson-Jolley, Amy R. Partridge, and Laurie Yarnell** speak with five such families making their lives in Westchester.

## 90 From Pennsylvania Ave to Pound Ridge — and Back

*“The best thing I can say about Ari is that despite how important a position he’d had, he’s still one of the most down-to-earth people.” — Rob Astorino*

From politicians to pro athletes, former White House press secretary Ari Fleischer reflects on his time with the Bush administration, looks toward the future and talks about slowing down with his family in Pound Ridge. By **Jerry McKinstry**.

## 96 A Seder Dinner Reimagined

*“Seder is a feast with sacred traditions... finding new and modern ways to express them helps liven things up.”*

If you’re celebrating Passover with a Seder this month, consider adding a new dish to your family favorites.

**Nancy Duran** shares recipes from local chefs.



Cover photo by Toshi Tasaki. Contents photo by Stefan Radtke.



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**+More**

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**+More**

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“He’s just a good guy who happened to change the world.”

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“I’d rather be homeless...than make \$200,000 a year at something that requires me to check my convictions at the door.”

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“When the cheese and the chocolate melt, the magic happens.”



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“Thousands docked each weekend at the bucolic Indian Point Park’s dance hall, beer garden, swimming pool, and roller coasters.”



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# The Elements of Style



Twice a year, we embark on some of our most ambitious editorial pursuits—our fashion features. Many disparate elements must coalesce to successfully produce these semiannual sartorial testaments, from selecting our models (I know, tough job, but “someone’s gotta do it”), identifying and selecting the trends, and sourcing from county retailers the clothes that illustrate those trends, to scouting an appropriate venue for the photo shoot, hiring a photographer, and hair and makeup artists—all while ensuring everyone and everything arrives at the specified locations *on time* and *intact* for the days on which the photo shoots occur.

Standing at the epicenter of this creative whirlwind is Kathy Kalafut, who has been the stylist for our fashion

features the past several years. I sat down with Kathy between setups at the shoot, to gain some perspective on it all.

**Robert:** Any surprises for you among this spring’s fashion trends?

**Kathy:** Some threads continue from last summer, like last year’s boho look, reincarnated as Coachella dressing. Others, like denim, get new treatments. Then, there’s the Spanish influence, which is a completely fresh surprise! I also love how designers are now finding ways to make flats relevant each season. For summer, we have flatforms and backless mules, following fall’s loafer revival, and several seasons of gladiators and reimagined Birkenstocks.

**Robert:** Do you find that the trends for women are echoed in the trends for men, or are they two completely different galaxies?

**Kathy:** This season, the men’s runway took a page from the women’s, with hits of traditionally feminine fabrics, like organza and lace. We show it in a way you can wear every day, with a crisp floral shirt from Rothmans.

**Robert:** It seems like Westchester’s retail community does a good job embracing these trends and offering a lot of options for customers to experiment with.

**Kathy:** Westchester’s boutiques and department stores offer incredibly sophisticated, fashion-forward clothing, from the stylish elegance of Pamela Robbins to the easy chic of Churchills to cutting-edge Angela’s. Even New York City is still a few years away from having its very own Neiman Marcus!

**Robert:** What’s your advice for people who are really interested in getting the latest trend but are worried about the flip side: that the clothes will have a short “shelf life” and therefore become dated or passé quickly?

**Kathy:** Surface trends, like the color of the moment, come and go. But the larger trends are more conceptual, inspired by eras, moods, or attitudes. Collect pieces that you love and combine them in different ways each season. Lace-up sandals get repurposed from gladiator to boho chic; the beautiful homespun bag with the floral appliques will be spot-on the next time mod comes around.

**Robert:** Finally, for the women, how best to shop for the men in their lives?

**Kathy:** One nice thing about shopping for men’s clothes is that sizes are more standardized. While a woman might wear a 4 in one brand and an 8 in another, if a guy tells you he’s a 42R, he probably is!

Enjoy the new fashion, the new issue—and the new season.

  
Robert Schork  
Editorial Director

## THIS ISSUE: BY THE NUMBERS



5

Number of Tony Awards won by **Man of La Mancha** (page 164)



96

Years since the **America’s Cup** held a race in New York City (page 24)



7

Total variety of gourmet grilled cheeses offered at **Plum Plums Cheese Shop**, including the Chocolate Surprise with Parmigiano Stravecchio & Mast Brothers Chocolate (page 128)



18

Total length in miles of **Broadway**, from Lower Manhattan to Sleepy Hollow (page 58)



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### Spring Flings

Spring may have come early this year, but it's not until April that the real fun begins. Whether it's enjoying a pre-concert picnic on Caramoor's lush grounds or touring magnificent private gardens with the Garden Conservancy, check out the outdoor entertainment Westchester has to offer this season.  
[Westchestermagazine.com/outdoorentertainment](http://Westchestermagazine.com/outdoorentertainment)

### Recipe: Roasted Baby Potatoes

For more from our Passover Seder feature (page 96), check out this recipe from private chef Jennifer Rossano. She says: "With the addition of a gremolata, the taste is brightened; the dish is made beautiful; and spring flavors are ushered in."  
[Westchestermagazine.com/seder](http://Westchestermagazine.com/seder)




### Spring Beers

April 7 is National Beer Day, but isn't every day "Beer Day?" Instead of a heavy, boozy stout, try something on the lighter, more fragrant side of the spectrum or a mouth-puckering gose if you dare. Keep a lookout for our beer coverage this month and be thirsty.  
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**Fellow Forensics**

I just read and enjoyed Will Garrity's piece on the state-of-the-art crime laboratory ["CSI: Westchester," March]. We are the other "state of the art" crime laboratory in Westchester. Our laboratory, which works under the medical examiner, was the first laboratory in the Northeast to be accredited and the first in New York State to be internationally accredited. We currently have a state-of-the-art DNA laboratory, as well as a state-of-the-art controlled-substances laboratory.

—Robert Adamo, director, Division of Forensic Science at Westchester County Dept. of Laboratories and Research, Valhalla

**Sound Shore Sound Off**

We were surprised that the Sound Shore St. Patrick's Day Parade was not included in your article "The Emerald Mile." Our parade is a well-established family and community event that is celebrating its 5th Anniversary. We get a great turnout in Mamaroneck, but we also would have loved the support and publicity from your magazine.

—Tania McMenamin, Mamaroneck

**Knit Picking**

While I enjoy keeping up with what's happening in Westchester through your magazine, I was incredibly disappointed when I read "32 Shops We Love" [March]. You left out one of the most interesting new shops in the area, Etui Fiber Arts in Larchmont.

The shop opened two years ago, specializing in not only knitting and crocheting but weaving and spinning. Julie Saviano, the owner, carries a wonderful selection of yarn, patterns, and accessories. The variety of classes offered appeals to all skill levels, and you'll find interesting women



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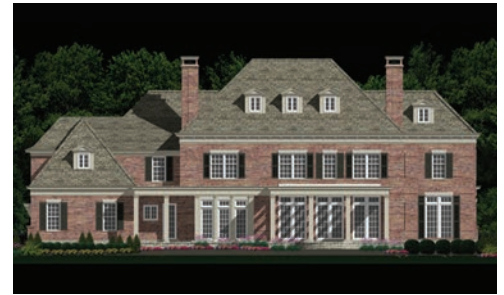
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[www.31MurrayHillRoad.bhhsWestchester.com](http://www.31MurrayHillRoad.bhhsWestchester.com)



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## sound off | LETTERS AND COMMENTS FROM OUR READERS

who are engaging and fun to knit with at her Thursday night knitting group. Adding insult to injury, you even left the shop off “Main Street” in the same issue.

—Disappointed Knitter

**Editor’s Response:** We’re lucky here in Westchester to have a plethora of great shops! For “32 Shops We Love,” we wanted to curate a balanced mix of new, niche, and notable stores of all types, in all areas of the county, so of course we couldn’t include everyone’s favorites. But thanks for letting us know about Etui Fiber Arts for future editorial purposes.

—Features Editor Amy R. Partridge

**Editor’s Response:** Unfortunately, there are a limited number of items we can fit on the map and write about in “Main Street.” Any given downtown has many more businesses than this number, of course, so we include a variety of businesses, plus a few civic and municipal buildings. I tend to favor businesses that have been downtown mainstays for a lengthy period of time.

—Senior Editor John Bruno Turiano

### From WestchesterMagazine.com

#### Regarding February’s “Dancing Queen”:

I remember Janet Eilber and wondered at the time if she could ever be a ballet dancer because of her size. Interestingly, she does mention in the interview that Martha Graham at first cast a jaundiced eye at the new long-legged dancers. Once in a while, I wondered if Janet Eilber continued in ballet and I am very happy, of course, that she did. Good foundation at Interlochen!

—Elaine Thompson via [facebook](#)

#### Regarding the story “5 Indoor Farmers’ Markets for Winter” on the Eat. Drink. Post. blog:

There is a fantastic vendor selling unique vegetables in Mamaroneck who starts this weekend that is well worth a visit. My company, Fine British Pies, will start next week. We are both well known at the Larchmont summer market.

—Stephen Robinson via [facebook](#)

### Join the Conversation

Comment on a story by tweeting @WestchesterMag, commenting at [www.facebook.com/westchester-magazine](http://www.facebook.com/westchester-magazine) or emailing us at [edit@westchester-magazine.com](mailto:edit@westchester-magazine.com). All feedback will be considered for publication and may be edited for space and clarity.

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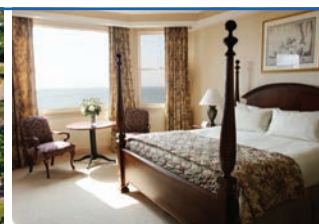


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# *first things* **first**

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Q&A | ADD TO CART | BORDER CROSSINGS | DIGITALK | FAST FIVE



Q&A

## **Steve Wozniak**

Before his visit to Westchester for a lecture at Manhattanville College, visionary Steve Wozniak sat down with Digital Editor Jonathan Ortiz to talk about things past, present, and future. Turn the page to learn more about this fascinating icon.

PHOTO BY NIC WALKER/FAIRFAX SYNDICATION

Q&A

# Steve Wozniak



On April 5, a bona fide member of personal computing's Mount Rushmore rolls into Westchester County. That's when Steve Wozniak alights at Manhattanville College for a much-anticipated lecture on technology, education, and entrepreneurship. We caught up with the father of the Apple computer to hear what's on his mind these days. We're happy to report that the man affectionately known as "Woz" didn't disappoint. He's a good guy who just happened to change the world.

### Is there any particular theme to your lecture at Manhattanville College?

We'll talk a lot about my ideas of how to encourage innovative, creative thinking and how it applies to entrepreneurship in and out of companies. I care so much about young people, especially high school and university age, because that's really where some magic things happened to me that gave me a direction in life. I just love being inspirational and motivational and encouraging. I'd like to talk in a lot more humor than straight technology.

### What are your thoughts on the ways children are currently being taught technology in school?

At first, I thought technology was going to make such a huge difference, especially since youngsters tend to be the leaders in understanding it, but it really hasn't changed how smart people come out of schools.

Now, I look to something that has not happened yet, which is artificial intelligence. That sort of a machine could be very low cost and would enable us to break our education system apart and let students at a very early age pursue the things that they like and can be good at. Everybody can go at their own speed.

### How do you feel about being portrayed by Seth Rogan in the movie *Steve Jobs*?

I'm actually honored because he's one of the coolest up-and-coming actors in the coolest roles. I thought he did an excellent job for what the role was. My wife and I got to go out with him and his wife to the Magic Castle.

### In light of recent events involving Apple and the FBI, where do you stand on the

### use of encryption and technology's ability to invade personal privacy?

Human beings [and their privacy] should come first. Technology can be used to spy on us. As a human being, I just want to feel that the inside of my head is my private world and that you can't see it or even guess what I'm going to say next.

I don't buy into the mentality that [government needs access to every aspect of our personal lives in order to keep us safe]. That's just appealing to emotions and not to reason and objectivity. Basically, you're saying the world of *1984* or *Brave New World* is what we want. Is that what we want?

### You turned 65 in 2015. Does senior status suit you, and are you where you thought you'd be back when you were a 20-something working in Steve Jobs' garage?

[Laughs] No, I thought by 60 years old, you're retired. I am so happy, though: At 65, my mind is working so fast. I'm excited about new technology. We have a lot of important things going on. I still get to be excited and be young about that.

### What would you like the legacy of Steve Wozniak to be?

What I would really want [involves] building products that other people couldn't build. [To be] ahead of the rest of the world as an engineer, through things I taught myself that weren't even in books. I'd like to be known as a great engineer.

**Editor's note:** Steve Wozniak and Jonathan Ortiz discussed many other subjects that day. To read a full transcript of the interview, log on to [www.westchestermagazine.com/thewoz](http://www.westchestermagazine.com/thewoz)

## BORDER CROSSINGS

# Come Sail Away!

The America's Cup returns to the Big Apple with fun events for spectators

After a 96-year absence, the America's Cup returns next month to the Big Apple with the Louis Vuitton America's Cup World Series at New York Harbor May 6-8. This time around, however, devotees will have an unusual opportunity to experience the thrill of world-class sailing as if they were members of the crew itself.

Thanks to Classic Harbor Line, you can get a first-row seat to the races (on May 7 and 8) aboard the 80-foot Schooner Adirondack. Tickets are \$300 and include complimentary drinks.

If you can't make it that weekend, don't worry: Classic Harbor Line offers high-speed performance sailing

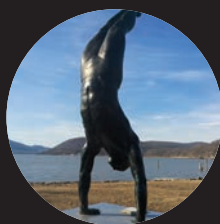


throughout April and May, on high-wind days. "May is really the best time for speed sailing," says Classic Harbor Line General Manager Sarah Pennington. "Ideally, you're looking for at least 18-mile-an-hour winds," adding that people should check out Classic Harbor Line's Twitter account for updates on wind conditions.

"The return of the America's Cup to New York is a huge deal for us," says Pennington, right before rubbing some saltwater in the wound of our cousins across the pond. "It originally came to New York after we annihilated the British team in 1851." — Carlos Villamayor

## EDITORS' OBSESSIONS

# We Can't Shut Up About...



“ At the **Peekskill riverfront**, you can enjoy the fresh air, river views, and outdoor sculptures while strolling around Riverfront Green Park and the adjacent Scenic Hudson Park at Peekskill Landing. Then treat yourself to ice cream at The Hudson Creamery or chips, guac, and a margarita at Taco Dive Bar. ”

— Bob Supina,  
Group Creative Director



“ Chick'n Shack at **Shake Shack**. With everyone trying to make some version of fried chicken on a potato bun, they're doing it best. They use non-GMO white-meat chicken, batter-dipped and fried to juicy, crispy perfection. It's topped with lettuce, herb mayo, and enough briny pickles to get one in almost every bite. You may have to go to NYC for one, but don't worry, Westchester: Locations in Yonkers and Darien, CT, are coming soon. ”

— Andrew Dominick, Digital Editor

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LABORS OF LOVE

# The Heat Is On

For almost 16 years, Carlita Belgrove has been touching the hearts of customers with her pristine restoration of antique stoves

**A**ppiances have always been a part of Carlita Belgrove's life. Inspired by her late father's legacy as owner of Belgrove Appliance, Inc., she took over the family business in June 2000 and has since transformed it into her own unique creation.

Many customers seek the famous "Stove Lady" ([www.stovelady.com](http://www.stovelady.com)) because of the meticulous attention and loving care she invests in each project she accepts. "Every stove that comes through the door is treated as if it were my grandmother's stove," she says of her projects, each of which typically takes between two and six months to restore. She feels it's that same sense of nostalgic attachment that explains why several of her customers have been coming to her for years.

But it also seems to be Belgrove herself who keeps them coming back. She infuses each project with warmth not just because of her innate passion for her work but also because, she says, she truly cares for her customers. "I love what I do, because it allows me to meet and interact with genuinely good people, people I've grown to care about." —*Patty Monaghan*

**Each of Carlita Belgrove's stove-restoration projects takes between two and six months.**



ADD TO CART

## Getting the Boot

Puddle-stomping gets stylish this spring, with fun footwear for moms and kids



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—*Amy R. Partridge*

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FAST FIVE

# Reichl's Rules

Ahead of her appearance at the North Castle Library in Armonk on May 4, we talked to food writer and former *Gourmet* editor-in-chief Ruth Reichl about things she loves, trends she hates and living in the Hudson Valley. Here are our five takeaways.



**1. She's a big Dan Barber fan...**

I think Dan has the most interesting food mind in America right now. Dan went, "Forget farm-to-table. It's seed-to-table." He's always thinking about the next step.



**3. But sometimes thinks restaurants go overboard...**

I'm sick of this sort of fetishization of one ingredient. I'm in LA now and suddenly black garlic is on every menu. I love black garlic, but does it have to be on every menu? No, it doesn't!

**4. She'll dabble in junk food, too...**

I have to admit I like chips. I'm kind of a potato-chip slut.



**2. She's excited about new flavors...**

I'm really thrilled about what I call the Ottolenghi effect—that Middle Eastern flavors have become part of our flavor palate. What I expect to see soon is the increasing regionalization of Mexican food. It is an extraordinarily sophisticated food culture [and] we barely know the tip of the iceberg.



**5. She loves living in Columbia County...**

I buy all my food from people I know. I know my cheesemakers. I know the people who make my butter. It's just very exciting to be able to get food directly from the hands of the people who make it.

—Samantha Garbarini

Want to hear about Ruth's take on food criticism, no-tipping policies, and her reflections on *Gourmet*? Visit [www.westchestermagazine.com/reichlsrules](http://www.westchestermagazine.com/reichlsrules) for the full interview.

AFTERSCHOOL SPECIAL

## Roving Reporter

Thanks to Xposure, sixth-grader Sydney Jackson is making a journalistic name for herself

Junior journalist extraordinaire Sydney Jackson caught Greenburgh Town Supervisor Paul Feiner off guard with her investigative prowess during a recent interview. As she confidently cornered Feiner about the campaign-bus "scandal" (it got lost) that surfaced during his last campaign, the 33-year public servant was nonplussed, to say the least.

"He was smiling, but with this confused face," says the 11-year-old Jackson, who's currently in sixth grade at Greenburgh Middle School. "He looked like he didn't want to answer the question."

Jackson's budding career all began at Xposure, an afterschool program that gives kids opportunities to gain real-world experience. Through the program, students from New York City and Westchester County are exposed to the worlds of broadcasting, science, technology, finance, nutrition, and more.

In the aftermath of his encounter with the intrepid Jackson, which aired on the program's very own Internet radio stream, Feiner said he believes Xposure will shape

the next prominent figures of our nation. "We are so thrilled with this program," he says. "Hopefully, alumni of Xposure will one day go on to be the next president, the next Nobel Prize winners, and TV anchors."

—Jocelyne Alvarenga



DID YOU KNOW?

## We've Got the Meat!

Turns out this classic American sandwich got its start not in the City of Brotherly Love but in the land of the "wedge"

But you thought the Balboa sandwich is native to Philly, didn't you? Well, guess what? The popular concoction actually debuted in New York in the mid- to-late 1970s, making a name for itself at local haunts like Larchmont Tavern, Town Dock in Rye, and Royal Scarlet Deli in White Plains. Boasting roast beef and melted Swiss on either garlic toast or with garlic dressing on a wedge—it's a sandwich literally designed for Westchester carnivores.



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DIGITALK

# All App Board!

Two NewRo techies market an app that helps both commuters and local business

You ride the rails of Metro-North all the time, but have you ever considered what wonders and other amenities lie just beyond its tracks? Say no more. New Rochelle partners Ed Smith and Rick DuFort designed the MetroNorthStation app so that commuters might easily navigate their way to and through restaurants, shops, and taxi services near Metro-North stations throughout the county.

"The goal is to connect commuters with local businesses and expose all of the businesses to the commuter traffic that's going through their towns every day," Smith says.

Simply click your station and view a list of local businesses and services by category. The free app encourages people to try different businesses by offering promotions such as free drinks or appetizers at restaurants. Business owners can then gauge their ads' effectiveness based on the customer traffic that shows up to take advantage of the incentives.

To get local businesses to sign up with the app, Smith and DuFort have been using the good ol' shoe-leather express—going door to door to sign new partners. Since their 2015 launch, at least 350 businesses have signed on, and 50,000 people have downloaded the app. About 25 additional businesses get on-board every two weeks.


Smith plans to add live weather feeds, local history, and additional categories for businesses like automotive and local emergency services. He is also working with the MTA, to incorporate real-time train notifications.

"There are thousands of commuters, and there's no reason they shouldn't be aware of a benefit in the town," Smith says.

—Tim Palmieri



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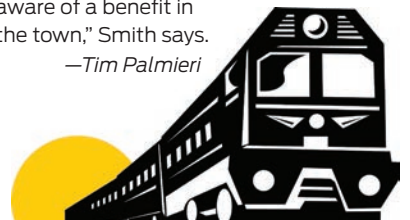
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## first things first

### EXPRESS LANE

*What we've heard, what we're talking about, and what we're anticipating this month*

1

Following a successful pilot program last year, **Greenburgh** is the first town in the county to equip its police department with **body cams**. Department spokesperson Lt. Michael D'Alessio says the 60 cameras, valued at \$240,000, should be in use on the street in April, following a required month-long training period.



2

For those who like food with their retail, The Westchester announced in March that their top-level food court is about to undergo a massive facelift. To be dubbed **Savor Westchester**, the court will feature seven different dining options in addition to an outdoor-dining terrace, a children's play area, a demonstration kitchen and even a technology-and-entertainment lounge. The multimillion-dollar upgrade is scheduled for completion in November.



3

**Westchester Medical Center** has announced plans to build a \$230 million outpatient facility on its Valhalla campus. The eight-story, 280,000 sq. ft. ambulatory-care pavilion will serve patients who don't need to stay overnight at the hospital, and bring an estimated 400 new jobs to the area. Construction is scheduled to begin in June.





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Three local pros offer their timeliest tips for Tax Day

Tax credits for low- to middle-wage earners that were originally enacted as part of the 2009 stimulus package and were slated to expire at the end of 2017 have been made permanent.



These include: (1) the American Opportunity Tax Credit, which provides up to \$2,500 in partially refundable tax credits for post-secondary education; (2) eased rules for qualifying for the refundable child credit; and (3) various earned income tax credit (EITC) changes.

—Bernadette H. Schopfer, CPA,  
Director of Taxation  
Maier Markey & Justic LLP

For self-employed persons, consider funding a Simplified Employee Pension (SEP) IRA. This is not a traditional IRA but rather a retirement plan that allows you to contribute and deduct 25% of your self-employment income, with a maximum contribution of \$53,000. You have until the due date of your filing your tax return, including extensions, to make your contribution. This means you can extend your return until October 15, 2016, make your contribution by that date and take the deduction on your 2015 tax return!

—Barbara Lane, CPA, Partner  
Citrin Cooperman

For those who do not maintain health-insurance coverage and don't qualify for exemptions, the Affordable Care Act (aka "Obamacare") penalties have been substantially increased. On 2014 returns, the penalty was generally the greater of \$95 per person or 1% of taxable income in excess of the filing threshold. For 2015, the penalty for not having insurance is generally the greater of \$325 per person or 2% of taxable income in excess of the tax return filing threshold. Worth considering when deciding whether or not to get coverage.

—Edwin Morris, CPA, Partner  
Marks Paneth LLP



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# *wellness*

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HEALTH | NUTRITION | FITNESS | MEDICAL NEWS | BEAUTY

EDITED BY

Carol  
Caffin



**MENTAL HEALTH**

## **The Mysterious World of PDD-NOS**

Pervasive Developmental Disorder Not Otherwise Specified may be the most puzzling diagnosis on the autistic spectrum.



## BEAUTY/TEST DRIVE

## Skin Repair

A local dermatologist develops an all-natural skincare line that works.

**A**s a pale-skinned Irish gal with recurring rosacea and an annoying number of emerging wrinkles, I don't take my skincare products lightly. So, I was a little leery about trying dermatologist Debbie Palmer's Replere products. But the line's all-natural, antioxidant approach seemed promising.

Dr. Palmer, cofounder and medical director of Dermatology Associates of New York in Harrison, started the line after years of patient requests for a rejuvenating skincare alternative



that was physician-strength but didn't contain parabens, propylene glycol, synthetic fragrances, or synthetic dyes. As a "natural but potent anti-aging line, Replere repairs and prevents damage from sources such as sun, pollution, smoking, poor diet, and physical and emotional stress," Palmer says.

Well, I'm happy to report that after eight weeks of using the Deep Clean & Clarify Face Wash (\$38), Pore Minimize & Mattify Skin Tonic (\$42), Protect & Rejuvenate Day Lotion (\$90), Repair & Replenish Night Crème (\$124), and Renew & Firm Eye Serum (\$98), my skin does indeed seem firmer, brighter, and less blotchy, is noticeably less flushed, and I haven't had a flare-up of acne clusters in weeks. Replere gets my seal of approval.

Replere is sold at Dermatology Associates of New York, on QVC, and at [www.replere.com](http://www.replere.com). —Amy R. Partridge

## MENTAL HEALTH

## PDD-NOS: A "Garbage Can" Diagnosis?

PDD-NOS may be the least understood disorder on the autism spectrum



**A**lthough Americans are becoming more educated about autism, ASD (autism spectrum disorder) remains difficult to define (let alone diagnose) with pinpoint accuracy. And within the spectrum is an even more confounding disorder: PDD-NOS. The initialism is as frustratingly nebulous as the condition for which it stands: Pervasive Developmental Disorder-Not Otherwise Specified. We asked psychiatric nurse and founder of ACCESS Nursing Services Louise Weadock, who also founded WeeZee-The Science of Play, an integrated-therapies program for children located in Chappaqua, to help us unravel the puzzle that is PDD-NOS.

**Q: How does PDD-NOS differ from other spectrum disorders?**

**A:** PDD-NOS became the diagnosis applied to children or adults who are on the autism spectrum but do not fully meet the criteria for another ASD, such as autistic disorder ("classic" autism) or Asperger syndrome. A developmental disorder is generally caused by an interruption or

**SOME CLASSIC ASD SYMPTOMS**

- Vacillating hypo-/hyper-sensory sensitivities to sound, vision, taste, textures, smells, and spatial awareness
- Difficulty with verbal communication
- Difficulty with non-verbal communication, such as making eye contact and understanding gestures and facial expressions
- Difficulty with social interaction
- Unusual ways of playing with toys, such as lining them up instead of pretend play.
- Difficulty adjusting to changes in routine or familiar surroundings
- Repetitive body movements or patterns of behavior, such as hand-flapping, spinning, and head-banging

delay in neuro-cognitive growth and development. This causes wide changes in how one receives, codes, stores, and retrieves information and stimuli processed through their neural pathways. PDD-NOS can occur in conjunction with a wide spectrum of intellectual ability. Its defining features are significant challenges in social and language development.

**Q: To many, PDD-NOS seems like a "catchall" term for what doctors can't define.**

**A:** Professionals refer to PDD-NOS as "sub-threshold autism." It's a bucket diagnosis they assign to one who has some but not all characteristics of autism or who has relatively mild symptoms—for instance, significant symptoms in one core area, such as social deficits, but mild or no symptoms in another core area, such as restricted, repetitive behaviors. Yes, it is the "garbage can" for those behaviors we know are neuro-cognitively based but do not meet criteria for a "classic" autism diagnosis. —Carol Caffin  
For more from this interview and on PDD-NOS, visit us on the web at [www.westchestermagazine.com](http://www.westchestermagazine.com).

## NUTRITION

## What's the Scoop?

Protein shakes vary widely when it comes to quality, ingredients, prices, and intended uses—and there are no routine tests performed on them by the FDA. So how do you tell the good from the bad? Eastchester nutritionist Jacqui Justice cautions customers to "read the label." A short ingredient list, she says, is key. "Look out for things like sugar, artificial sweeteners, and other additives." Ideally, a high-quality protein powder should be just protein and perhaps a natural added flavor, like vanilla. To read the full scoop on protein shakes, visit [www.westchestermagazine.com/proteinshakes](http://www.westchestermagazine.com/proteinshakes). —Sheryl Kraft





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ASK THE EXPERT

# Are My Medical Records Safe?

What you need to know

**W**e asked Christina Galanis, president and CEO of HealthlinkNY, the health-information exchange funded by the New York State Department of Health, to give us the lowdown about the safety of electronic medical records.

"HealthlinkNY lets providers look up medical records throughout the state, as long as the patient has given consent," she says. "This has amazing benefits for patients, yet everything about HealthlinkNY is designed to safeguard the patient's privacy," explains Galanis, whose agency serves the Hudson Valley and the Southern Tier of New York. "All data is encrypted. No temporary passwords are issued, and passwords must be changed every 90 days. Only authorized clinicians who are treating you can access your health records and only after you've

signed a consent form authorizing it. We set different levels of access within a medical practice or hospital, so physicians, physician assistants, and nurses can see all your medical information, while clerical staff can see only administrative information. We consider it to be a security breach if someone uses someone else's log-in information. In that situation, that medical practice would face consequences."

Patients, Galanis assures, "really are in control over who sees their medical records. They have to sign a consent form for every provider organization they see. They have three choices: They can consent to make their records available for all treatments, to make their records available only in an emergency, or they can deny access to their records in all situations." —CC



NUTRITION

# 5 Trending Super-Foods

Kale is so 2014. Check out the super-food heroes of 2016.

**R**emember the days of "Eat your fruits and veggies"? Well, that advice is still good, but today's discerning, health-conscious consumer demands more than just "good."

Super-foods are the rock stars of the food world, powerhouses of nutrition. They're rich in macronutrients and trace elements like magnesium, manganese, iodine, and iron,

according to Gretchen Schoonover, a registered dietitian at Westchester Medical Center. "They're not over-produced or processed," she says, "so the valuable nutrients don't leech out and your body is getting the important things it needs to function at its best."

Below are five trending super foods that we love:



### 1. Maca

A relative of the radish, this root vegetable is grown in central Peru, where its root is used to make medicine to treat ailments like anemia and chronic-fatigue syndrome. It's rich in fatty acids and amino acids, with an aroma similar to butterscotch. For eating, it can be baked or roasted or added to a soup. Fresh maca is not typically available in the US, but is more likely to be found locally in powder form, to blend into smoothies, baked goods, or cereal.



### 2. Amaranth

This grain is ground from the seeds of its tall, bushy, flowering plant. In medicine, the plant is used to treat ulcers, diarrhea, and a swollen throat. The grains, usually prepared as a cereal, can range from cream-colored to nearly black and are high in protein, calcium, iron, magnesium, phosphorus, and potassium. In studies, it's been found to have potentially cholesterol-lowering properties. To prepare, gently boil for 15 to 20 minutes before draining, using at least six cups of water for every cup of grain.



### 3. Fermented Foods

Your gut holds the secret to your health—at least when it comes to its healthy bacteria, which play a role in everything from improved digestion to boosted immunity. That's why fermented foods are gaining in popularity: They're packed with probiotics — good bacteria that live in the gut. Any vegetable can be fermented, and kimchi is a popular and well-liked type; it's made from cabbage to which red pepper, garlic, ginger, and fish sauce are added. You can make it yourself or pick up a jar in specialty or Asian supermarkets.



### 4. Kelp

This type of seaweed is a valuable source of essential vitamins, minerals, and antioxidants. According to the National Institutes of Health, it's one of the best natural food sources of iodine, essential for optimal thyroid function. Kelp also contains an abundance of vitamins and minerals like calcium, iron, and magnesium, according to Schoonover. "It's easily incorporated into soups and stews—and even comes in noodle form."



### 5. Bone Broth

Make your own from leftover carcass bones by simply simmering them in lots of water for about 24 hours, then straining to remove any remaining fragments. Some experts say adding about 2 tablespoons of vinegar to the water helps leech the valuable minerals from the bones, and they claim that it can help promote healthy digestion, as well as fight inflammation and promote strong, healthy bones because of its high calcium, amino acids, and magnesium content.

—SK

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**Bruce Museum**

**Art of Design Lunch, Greenwich**

On March 3, the Greenwich Country Club played host to the Bruce Museum's Art of Design Lunch. The benefit featured a discussion regarding the interplay of art and design between internationally acclaimed shoe designer Stuart Weitzman, world-renowned American artist Hunt Slonem, and Avril Graham, executive fashion and beauty director of *Harper's Bazaar*. Tiffany Dubin of Sotheby's led the discussion during the event, which benefitted the Bruce Museum. *Top:* Stuart Weitzman, Tiffany Dubin, Hunt Slonem, and Avril Graham. *Right:* Event co-chairs Meg Hock and Jennifer Weinstein.



**Hudson Valley Restaurant Week**

**10th Anniversary Kickoff Party, Tarrytown**

On February 29, some of the Hudson Valley's most renowned chefs, restaurateurs, and craft purveyors descended upon Xaviar's X2O on the Hudson to toast the 10th anniversary of Hudson Valley Restaurant Week (HVRW), presented by *The Valley Table* magazine. *Pictured:* Xaviar's Restaurant Group owner and founding Hudson Valley Restaurant Week Advisory Board member Chef Peter Kelly; Director of Westchester County Tourism Natasha Caputo; Janet Crawshaw, publisher of *The Valley Table* and founding sponsor of Hudson Valley Restaurant Week; and Westchester County Executive Rob Astorino.

 Share your event photos by submitting to [eventphotos@westchestermagazine.com](mailto:eventphotos@westchestermagazine.com).



**Westport Arts Center**

**The 6th Westport Artists' Collective Pop Up Exhibition, Westport, CT**

On March 3, the Westport Arts Center held their 6th Westport Artists' Collective Pop Up Exhibition at the Westport Arts Center in Westport, CT. More than 300 guests enjoyed wine, a variety of toasts and toppings, met the artists and had the opportunity to purchase the showcased works of art. *Pictured:* Westport Artists' Collective cofounder Tammy Winsor with exhibiting artist Liz Leggett.



**Greenwich Chamber of Commerce & Alliance Française**

**Networking Event, Greenwich**

The Greenwich Chamber of Commerce and Alliance Française collaborated on a networking event on February 24th at Alliance Française in Greenwich to showcase the upcoming Focus on French Cinema series. *Pictured:* Renée Amory Ketcham, president of Alliance Française, and Marcia O'Kane, president of the Greenwich Chamber of Commerce.



**Volunteer New York!**

**2016 Corporate Networking Reception, White Plains**

More than 50 business leaders and associates from companies that support Volunteer New York! gathered for a celebratory networking reception hosted by Reckson on February 23 at the Reckson Metro Center in White Plains. *Pictured:* Joanne Kirkpatrick, Volunteer New York! board member, with Traci Bauer of *The Journal News* and *Lohud.com*.

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**↑ The Avon Theatre Film Center**

*Avon Oscar Night Party, Stamford, CT*

The Avon Theatre Film Center held their Avon Oscar Night Party on February 28 at the Avon Theatre in Stamford, CT. The event included a red carpet, along with cocktails and passed hors d'oeuvres, as well as a live telecast of the Oscars. Giovanni Gentile, owner of Stamford's Bar Rosso, served a gourmet supper. Top: Miss Teen India New York State Manajari Parikh, Realtor Gideon Fountain, and Miss Teen India USA Riya Kaur. Left: chief audit executive at International Brokers Group John Good and ophthalmologist Stephanie Becker, MD.



PHOTO BY LEN ELMER



**↑ The Picture House Regional Film Center**

*Oscar Party, Pelham*

The Picture House Regional Film Center hosted an Oscar-viewing party for its board of directors, board emeritus, and Leadership Circle at their historic theater on February 28. The red carpet was rolled out for guests as they entered the festively decorated lobby and were greeted with champagne and popcorn; they later enjoyed food provided by Depot Dave Catering. Pictured: Former Picture House board chair John Calvelli, Congressman Eliot Engel, Picture House Critic-in-Residence Marshall Fine, Picture House Executive Director Laura deBuys, and Picture House board chair James Palmisciano.



**↑ AHRC New York City Foundation**

*36th Annual Thurman Munson Awards, New York City*

The 36th Annual Thurman Munson Awards Dinner presented by and benefiting the AHRC New York City Foundation was held at The Grand Hyatt in New York City on February 9. Pictured: Yankees' catcher Brian McCann, Thurman Munson Awards/AHRC NYC Foundation publicist John Cirillo of Chappaqua, and Mets' ace reliever Jeurys Familia.

**→ Hudson Gateway Association of REALTORS**

*Centennial Gala, White Plains*

On January 21, The Hudson Gateway Association of REALTORS held their Centennial Gala welcoming Marcene Hedayati as their 2016 President. Pictured: Marcene Hedayati of William Raveis Legends Realty Group and Congressman Sean Patrick Maloney, president of Hudson Gateway Association of REALTORS.



PHOTO BY JOHN VECCHIOLLA



PHOTO BY BUZZ CREATORS INC.

**↑ Jacob Burns Film Center & Westchester Community Foundation**

*Community Matters Series, Pleasantville*

A crowd of 200 people came to see the film *Dramatic Escape* as part of Westchester Community Foundation's Community Matters Series at the Jacob Burns Film Center on February 18. Pictured: Edie Demas, executive director at the Jacob Burns Film Center; Katherine Vockins, executive director of Rehabilitation Through the Arts (RTA); Laura Rossi, executive director at the Westchester Community Foundation; and a graduate of RTA.



## “My doctor keeps my cholesterol in check, my blood pressure in range and my fishing line in the water.”

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Obiora Nwoye getting acquainted with the pull-up bar at The Partners Gym in Thornwood.

# From Software to Spin Classes

Nigerian-born Obiora Nwoye fulfills his fitness dreams with his new Thornwood gym. BY JESSE ANDREOZZI

America's obsession with health and fitness has reached a fever pitch. Gyms are packed, and personal trainers are hoping to capitalize on the trend. Obiora Nwoye is one such trainer. He owns The Partners Gym, a boutique fitness studio on Franklin Avenue in Thornwood. However, much like his gym, Nwoye's story is utterly unique.

You won't find Nwoye drinking a protein shake while yelling at a client to push through one more rep of bicep curls. In fact, Nwoye hasn't done a single curl in 10 years and rejects the traditional thinking preached in most gyms across the country. The 34-year-old takes a simple, intuitive approach to well being. "I urge my members to pay little attention to the scale," he says. "Exercising has many benefits beyond weight loss."

Nwoye's holistic view on health and fitness can be traced back to his childhood in Nigeria, when the burgeoning athlete was steeped in a culture in which exercise and nutrition were a part of everyday life. Not in a traditional sense of barbells and Bosu balls but in various sports. As a child, Nwoye got his exercise by means of a soccer ball instead of a medicine ball.

Nwoye is the third of five children. His father was a phy-

sician and his mother a caterer and guidance counselor. Medicine was the family business, and Nwoye was expected to continue the lineage of doctors. However, Nwoye's father moved to Saudi Arabia to teach medicine when Nwoye was only seven years old. Upon his return, Nwoye's father brought home a computer that his son took to immediately.

At the same time, the then-15-year-old Nwoye, who admits he was "skinny" in those days, found himself fascinated with the *Total Gym* infomercial from the 1990s. "I ended up fashioning a barbell out of construction equipment and two gallon-bucket concrete molds for weights," he explains of his first strength-building efforts.

With his love of technology in mind, Nwoye enrolled in a computer-science program at The University of Texas at Dallas in 2000. "My Dad paid for all five of [his children's college tuition] out of pocket," Nwoye says of his education in America. "For a Nigerian medical doctor, this is quite remarkable."

It was during his time in college that Nwoye first set foot in a gym. "I knew what a fitness center was growing up, mostly from American movies," he explains. "Soon after my arrival in Texas, I asked my Uncle Patrick if he would take me to his gym. He did. It was a Bally's in Plano." Nwoye started performing the first exercise his uncle showed him: the decline bench press. He couldn't stop. "My chest was sore for almost

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two weeks," he says of his first workout session. "That was it. I was hooked."

At UT Dallas, Nwoye would spend his days majoring in computer science and hitting the weights after dark. In six months, the 6'4" Nwoye went from a lanky 165 pounds to more than 200. He attributed his 40-pound gain to a combination of passion and intuition. "It all clicked when I tuned into the frequency of my body," he says. "It was talking back to me, and I could hear it."

Yet, Nwoye's dream of opening a fitness center of his own didn't come to fruition immediately. Upon his 2003 graduation from UT Dallas, he took his bachelors degree in computer science to IBM in Poughkeepsie, where he received a full-time offer as a software developer. It was in Poughkeepsie that he joined his first gym: Mike Arteaga's Health and Fitness Club. After a few years at Arteaga's, Nwoye started informally training friends and members who admired his work ethic.



Obiora Nwoye (right) with brother Uche Nwoye (left) and friend Chukwuma Ndibe (center) in Nigeria.

"I always said 'Yes,' but I also found that it limited my engine of creativity," he explains of training others. "There is tendency to go with the tried-and-trusted methods, but that limits innovation."

At IBM, meanwhile, Nwoye was also growing impatient with the solitary, noninteractive nature of software programming. "I don't think I had ever really been passionate about software development, even though I was quite successful at it," he admits. "My heart had always been in improving people's lives through fitness and creating better outcomes in business." Even his eventual promotion to first-line manager didn't meet his expectations. "I was surprised to realize how limited a role I could play in implementing significant and original ideas," he says. It had become inescapably clear to him that his creative, problem-solving management style needed an outlet.

In late 2014, Nwoye finally set out to purchase a gym of his own. After an exhausting six-month search, Nwoye bought a Thornwood gym called "Will2Lose" and rebranded it "The Partners Gym," though the entrepreneurial Nwoye hadn't immediately notified his parents of his new career trajectory. "I didn't know if they would try to stop me, and I didn't want to find out," he recalls. "I was already pushing it with computer science [as a career], while my four siblings were in the medical field."

Secrecy aside, Nwoye immediately knew

Thornwood was the perfect location for his new venture—and his new home. "I just fell in love with the place and the town," he says. "I'm fairly new to it, but I love the fact people here value small businesses."

The purchase came at a steep price. "I bet all my assets with the exception of my house, my 2010 Honda Civic, and the parts of my 401(k) that I couldn't borrow against," he says of his \$130,000 acquisition. "The name symbolizes my view of how clients and employees should relate within a business. It's a partnership."


Nwoye enacted unique policies and practices at The Partners Gym that appear to be working. For one, Nwoye doesn't set up long-term contracts with members, only month to month. He insists this allows him to be more accountable to his clients and work harder to ensure results.

Nwoye, who is single, credits his views on diet and nutrition to his Nigerian upbringing, eating food grown and cultivated from the one-acre farm and vegetable garden behind his house. Nwoye channels his passion for nutrition into cooking. "I love to make things from scratch," he says, "including sauces, dressings, and cheese."

At The Partners Gym, exercise is based in simple, team-oriented workouts focused on functional movements that make exercise more enjoyable. "You must create a warm and friendly community around the burpees and box jumps," he says.

The Partners Gym provides more than just fun sweat sessions. The gym is also very active in charitable efforts around Westchester County. This has included hosting a car-wash fundraiser for local schools, sponsoring the Mount Pleasant Education Foundation's annual Turkey Trot and holding a Zumba class to benefit the Food Bank for Westchester. Charity is Nwoye's way of repaying the community that has helped his dream come to life. "A business in itself has no conscience or causes outside of what is infused in it by the people who compose it," he explains.

Nwoye would love to expand The Partners Gym to other locations in Westchester, but his main priority is making his Thornwood location the best it can be. "I would like us to continue to bring in new and cool equipment, as well as the best trainers in the area," he shares, "to make fitness less of a chore and more of a fun, exciting challenge."

Nwoye is deeply committed to this effort, so much so that he recently resigned from IBM to focus full-time on Partners. "I am entering a phase of my journey where I will have no income," he explains of his decision to leave computer giant after more than 10 years. "I'd rather be homeless and wake up knowing the next 20 hours be spent working on something I believe in than make \$200,000 a year at something that requires me to check my convictions at the door." 



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# Home Sweet Affordable Home?

Over the last nine years, Westchester County has been embroiled in a legal dispute with the federal government over the terms of a fair-housing settlement. As the deadline looms for the county to comply, the battle rages on. **BY KATE STONE LOMBARDI**

**O**n a warm, sunny day last summer, County Executive Rob Astorino held a press conference in front of the Chappaqua home of Bill and Hillary Clinton. Astorino had chosen the backdrop to criticize United States Attorney Preet Bharara's threat to have Westchester County held in contempt of court for failing to comply with the terms of a 2009 fair-housing settlement.

With his podium positioned in front of the security gate, Astorino referred to "the federal government's assault on Westchester," warning residents that the Obama administration wanted to choose the Clintons' neighbors—and everyone else's, too. "Who decides the future of our communities?" he said to the cameras, "HUD [US Department of Housing and Urban Development], through their bureaucrats, or our citizens, through their local elected officials? The American Dream is in the balance."

Adding to the indignity, Astorino said, was that he believed the county was in compliance with the settlement, on target to meet the required benchmarks for financing and securing building permits for the mandated housing units. But the county executive left little doubt about


his feelings on the legal agreement he inherited when he came into office.

It's been almost nine years now since Westchester County was sued for housing discrimination, and the ongoing political drama has been punctuated with moments like this. By the end of 2016, Westchester is meant to have fulfilled the terms of the agreement, which requires the construction of 750 affordable units in primarily white areas, along with other measures to address housing discrimination in the county. The road has been a bumpy one, with political grandstanding on all sides, a good deal of "Not In My Backyard"—or NIMBYism—and some unhappy communities, fair-housing advocates and politicians alike in its wake. The deadline is in sight, but the resolution of the conflict is still not clear.

## ***New Chapter, Old Story***

While affordable housing has been an issue in Westchester for decades, this particular chapter began in 2007, when the Anti-Discrimination Center, a Manhattan non-profit group, charged that between 2000 and 2006, Westchester County took more than \$50 million in federal aid earmarked for low-income housing but left it up to each community to decide where to build





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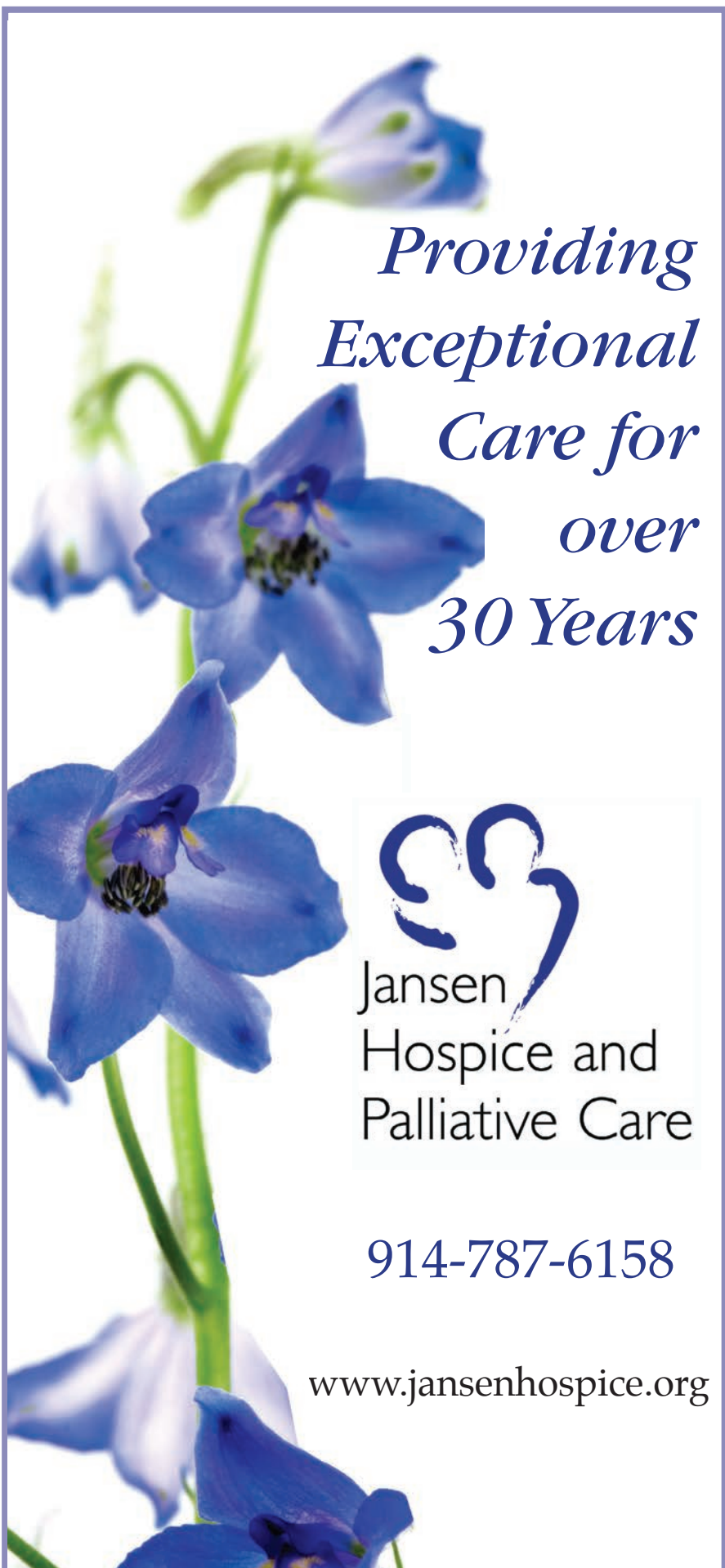


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**issue**

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these units. As a result, the suit claimed, many towns and villages remained racially segregated. Filed under the False Claim Act, the suit accused the county of defrauding the government of money earmarked for fair housing.

A spokeswoman for former county executive Andy Spano called the charges “garbage.” But US District Court Judge Denise Cotes disagreed. In February 2009, she ruled that Westchester had misrepresented its efforts to desegregate overwhelmingly white municipalities. The court found that Westchester hadn’t made an effort to study where low-income housing was placed, nor had it financed construction in communities that opposed housing.

Initially, Spano said he’d appeal the ruling, but the county’s lawyers worried about potential liability, which Spano said at the time might be in excess of \$180 million for misappropriating fair-housing funds. Casting a shadow over his administration’s deliberations was Yonkers’ epic 27-year desegregation fight, which finally concluded in 2007, nearly bankrupting the city in the process. Spano decided that the county had “no choice” but to settle the lawsuit.

In August 2009, Westchester County entered into an historic desegregation agreement with the US Justice Department and HUD. The settlement required the county to build or acquire 750 homes for moderate-income people in overwhelmingly white communities and to aggressively market them to nonwhites in Westchester and New York City.

Thirty-one communities, including Mamaroneck, Pound Ridge, Lewisboro, and Harrison, were highlighted as “racially segregated”—meaning towns and villages where the African American population was less than 3 percent and the Latino population less than 7 percent. The homes were to be built in seven years, and the county was required to spend \$50 million of its own money. Prospective buyers and renters needed to meet a certain percentage of local median income to qualify. (See sidebar)

The settlement also required Westchester to create an analysis of impediments to fair housing and to implement a plan to remedy the discrimination. Additionally the county was required to take “all available means” against municipalities whose zoning laws were exclusionary; for instance, zoning that doesn’t allow multifamily housing. A federal monitor, James Johnson, was appointed to ensure that Westchester complied with the terms. The county was given 120 days to come up with a plan.





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County Executive Rob Astorino spoke out against "HUD's war on Westchester" in front of Bill and Hillary Clinton's Chappaqua home last summer.



## Defining the Need

Just what constitutes fair and affordable housing anyway?

Hint: It's very complicated.

The US Department of Housing and Urban Development (HUD) considers housing to be "affordable" if a family spends no more than 30 percent of its gross income to live there. The standard is based on a formula using the area median income (AMI) of a household, within a metropolitan statistical area.

Of the 750 units mandated in Westchester's settlement with HUD, at least 50 percent must be rental (and up to 50 percent ownership), and at least 20 percent of those are reserved for families at or below 50 percent of the median income, which for a household of four in Westchester is \$52,850. Others are reserved for 60 percent of AMI (\$63,420 for household of four in Westchester), and the remainder for at or below 80 percent (\$84,550 for household of four).

And while the terms "affordable housing" and "fair housing" are often used together, fair housing has nothing to do with income, but rather with discrimination. Under The Fair Housing Act, it's illegal to refuse to rent, sell, or negotiate with a person in a protected class, i.e., based on color, national origin, religion, disability, sex, or the presence of children.

In addition, affordable housing is not the same as public housing. In fact, many households have been unable to rent or purchase the affordable housing built for the settlement, because they have insufficient income. —KSL

### Politics Playing a Starring Role

None of this unfolded in a political vacuum. At the time, Republican Astorino was campaigning for Democrat Spano's job and the settlement became political fodder, with Astorino warning that it would cost the county "in the hundreds of millions" and lead to overcrowded schools and higher taxes. Astorino defeated Spano and took office in January 2010. But the agreement, legally binding, was in place.

In the last six years, the county has complied with most—though not all—of its terms. At the end of 2015, Astorino announced that financing was secured for 649 units and building permits in place for 580 units, exceeding the agreement's benchmarks for meeting the requirements. The administration had early on developed a model-zoning ordinance to provide inclusive housing for all of Westchester's 43 municipalities. It also developed an affirmative marketing plan for the new affordable units, promoting the housing to minorities—via advertisements, meetings, and community outreach—in a nine-county area, including the surrounding counties of Westchester and all of New York City.

But other settlement-related issues have been far more contentious. One disagreement concerned Astorino's veto of "source

*"We're going to reach the 750 [units of fair housing]. But it's going to be a drop in the bucket compared to the need."*

—Rose Noonan, executive director, Housing Action Council

of income" legislation, a law prohibiting landlords from discriminating against people using Section 8 vouchers (government rental housing assistance for low-income households) to pay for housing. A federal court ruled that Astorino's opposition violated the agreement. The Westchester County Board of Legislators eventually passed the law, without a veto, in 2013.

The biggest ongoing and unresolved issue is the county's required analysis of impediments

to fair housing. To date, the administration has submitted eight versions of the analysis—all of which maintain that there is no evidence of exclusionary zoning in Westchester. HUD has rejected each of them. Astorino maintains that because of state law, the county does not—and should not—have land-use control over localities. He has referred to "HUD's warped war on Westchester" and railed against federal interference in local matters. As a result of the impasse, Westchester has lost roughly \$22 million in

grant money from HUD over the last five years. Called Community Development Block Grants, the funds help municipalities and nonprofits to assist low-income communities. The county sued to recover some of the money, but a federal appeals court ruled last fall in favor of HUD.


Now the legal situation has become even more complicated. Back in 1974, Westchester's smaller villages and towns joined forces to form the Urban County Consortium, allowing these municipalities to undertake housing development and receive HUD funding. By virtue of accepting HUD's community block grants, the consortium agreed to affirmatively further fair housing, and that included a submission of an analysis of impediments.

But this year, the county dissolved the consortium. Whether that means Westchester doesn't need to comply with the original terms of the housing settlement requiring an analysis of impediments is a matter of legal debate. The county argues that the analysis is now a moot point—the settlement will be complete when the housing is built, and Westchester will no longer apply for HUD funding related to the settlement.

"Our position is that we've been in compliance from the beginning," says county spokesman Ned McCormack. "The county will meet its obligations. But HUD was trying to use the [grant] money to force us to dismantle local zoning. The county was not going to do things that were not in the settlement."

It remains to be seen if HUD and the US Justice Department will accept this interpretation. A spokesman for HUD said the agency could not comment, because of ongoing litigation on the matter.

### **Progress on Projects**

Meanwhile, project by project, hundreds of new units are being reviewed, developed, and completed in the targeted municipalities. Most of the new housing has been developed quietly, with little community outcry. Others have been more controversial. A 28-unit project in Chappaqua, for instance, has dragged on for six years, battling opposition from the community and town government. Opponents have charged that the site is unsafe and would "stigmatize" future residents. Advocates counter that the project has cleared state safety boards and would bring much needed housing diversity to the town. The Chappaqua project has also been an unwelcome source of contention for the county: a dispute over whether or not the town had "financing in place" for the 28 units when it counted them among the 750 required by the settlement resulted in a contempt-of-court complaint from the US attorney. (The complaint was dismissed; the DOJ is appealing the ruling.) The town of 



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## issue

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New Castle has also approved an additional 28 units of affordable housing at the former *Reader's Digest* site, as part of a bigger housing and retail development called Chappaqua Crossing. In Scarsdale, four units have been approved, with one more in the pipeline. Pound Ridge, one of the targeted communities, has yet to build any affordable housing.

Demand for affordable units throughout the county remains strong. On a chilly February evening at the Greenburgh Library, a standing-

*The road has been a bumpy one, with political grandstanding on all sides, a good deal of NIMBYism, and some unhappy communities, fair-housing advocates and politicians all in its wake.*

room-only crowd attended an informational workshop on 25 units of available settlement housing. Rose Noonan, the executive director of the Housing Action Council, which is marketing the units, displayed photos of condos and one- and two-family homes for sale in 14 different communities, including Armonk, Bedford, Lewisboro, North Salem, Pleasantville, Harrison, Rye Brook, and Cortlandt.

Noonan reviewed eligibility requirements and distributed applications. The audience poured over the papers and peppered her with questions about closing costs, income restrictions, credit ratings, mortgage insurance, and deed restrictions. Noonan cautioned that for every 15 applications, only one qualifies and results in a purchase.

Ultimately, the prospective tenants and owners of these affordable units are looking for the same thing as everyone else in Westchester: good schools and a safe place to live.

Not surprisingly, a recent study by MarketWatch ranked Westchester in the top-10 priciest places to raise a family in the US. Whatever happens with the settlement, finding an affordable home here has become increasingly difficult.

"We're going to reach the 750 [units of fair housing]," Noonan says. "But it's going to be a drop in the bucket compared to the need."

Kate Lombardi is a journalist and author. She is working on a book that follows five families in their search for affordable housing.



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Clockwise from left: America's most storied street extends all the way into Westchester; the War Dog Memorial at Hartsdale Pet Cemetery; Huckleberry Island off of Pelham.



# Broadway Bound

Plus, courageous canines and politically incorrect yachtsmen **BY TOM SCHRECK**



## Route Causes

Wikipedia says that Manhattan's Broadway and Westchester's Rivertown Broadway are actually the same boulevard. Is this true, and what made officials decide to create such an ambitious, far-reaching roadway?

—Katie O'Leary, Tarrytown

**A:** Broadway was originally a trail forged by indigent Manhattanites to cross the island. The trail was named *Heere Wegh* by the Dutch, who also expanded the street and colloquially called it *Breedeweg* or "Broad Road," which is most likely the origin of our English translation.

In 1811, Governor Morris commissioned the planning of the city, and the grid pattern we know so well today was developed. Broadway was left as a diagonal anomaly that cut across six north-south streets, making room for public spaces like Union Square, Madison Square, Herald Square, Times Square, Columbus Circle, and Verdi Square. But does it extend into Westchester or even beyond?

Most say Broadway runs 18 miles, extending all the way to Sleepy Hollow and Phelps Way, where it becomes Route 9. There are a few stops and starts, and it gets pretty winding, but even if you scroll through a

MapQuest rendering, you can pretty easily see it extends from Lower Manhattan well into Westchester.

Meanwhile, Broadway and Route 9 are the same road in many spots, and Route 9 goes almost to the Canadian border, though no one really claims it is still Broadway at that point. Route 9's origin is in the Albany Post Road, which is thought to have been established by the Dutch in the 1660s as a postal road between Albany and New Amsterdam. Benjamin Franklin added distance markers to the road sometime after he was named Joint Postmaster General in 1753, and, as you may already know, there are still markers throughout Westchester, noting the distance from Albany to City Hall in New York.

## The Dogs of War

**Q:** I went with my friend when he had his cat buried at Hartsdale Pet Cemetery. While I was there, I went by a memorial for war dogs. How did that come about?

—Brianna Gutierrez, Scarsdale

**A:** Founded in 1896, the Hartsdale Pet Cemetery is the oldest pet cemetery in the US, and it is on the National Register of Historic Places. Recently, pop singer Mariah Carey's dog, Clarence, found his eternal resting place there.

After World War I, in 1923, the War Dog Memorial was made to pay tribute to the thousands of dogs that served in "The War to End All Wars." The US did not have dogs in WWI but did use French and British canines, many of which lost their lives in battle. It is believed that as many as a million dogs were killed in WWI. By World War II, the US Army employed 12,000 dogs, and they played an important role in Pacific Theater battles.

The memorial recognizes the service of canines in the time of war. The dog in the statue is looking off in the distance, to symbolize its commitment to vigilance, while its paw rests on a dented Army helmet, signifying the rescue of a wounded soldier.

Sirius, the only canine officer who died during the World Trade Center tragedy, is also buried in Hartsdale Pet Cemetery.

## Whatever Floats Your Yacht


**Q:** I was asking someone about the islands off of Pelham, and I was told that one of them is Huckleberry Island and that it is owned by the Huckleberry Indians. Is this true, and what can you tell me about it?

—Bill Dykstra, Pelham

**A:** Don't expect to see a Huckleberry Island casino anytime soon, for a couple of reasons: First, it's barely 10 acres, filled with brush, and its rocky shoreline makes it difficult to develop in any ambitious way.

More important, the Huckleberry Indians aren't a Native American tribe but rather a collection of rich, white yachtsmen from the New York Athletic Club. In 1893, the NYAC bought the island, and every summer the "Indians" would sail out there and have a good 'ol time doing whatever it is that rich, white yachtsmen did back then.

Today, the Huckleberry Indians are an incorporated, nonprofit, social club that hosts an annual dinner and various yachting events from the Travers Island NYAC location in Pelham Manor. There is still a "Chief," "A Number One Indian," and "Papooses" of the club, and apparently the membership still thinks it's okay to use anachronistic, outdated, and perhaps even racially insensitive terms for their good-time yacht club.

The island has environmental importance, though. Large numbers of colonial birds, like night herons, herring gulls, and black-backed gulls, make their homes there. Huckleberry Island is listed in the National Audubon Society's 2002 Open Space Conservation Plan, under the Westchester Marine Corridor Project. 

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# SPRING

# FASHION

## 2016

*Spring blooms aren't just for flowers; the season's rebirth can also be seen in fresh, new fashion trends. This year, looks like whimsical, Spanish-inspired, striped, boho, floral, and monochromatic take center stage. Pluck a few, arrange creatively, and voila!—a new wardrobe bouquet.*

Photography **Toshi Tasaki**  
Styling **Kathy Kalafut**

Creative Direction **Halina Sabath**  
Text **Amy R. Partridge**

Models **Anzhela/Models360 and Rob/Bella Agency**  
Hair **Omar Roth/Salon O**  
Makeup **Laura Melissa/Salon O**  
Location **Westchester Children's Museum, Rye**  
Art & Styling Assistance **Billy Catechis, Tykisch Jacobs, Michael Rofrano, and Christina Farah**



## MIX MASTER

Pair feminine colors with patterns and textures for a dramatic style mash-up

Etro coat, \$2,996, Valentino dress, \$6,290, floral-detail bag, \$4,075, and Oscar de la Renta floral earrings, \$390, all at Neiman Marcus; Badgley Mischka Amber pumps, \$215, at Nordstrom



PREVIOUS SPREAD

## FROM CATWALK TO BOARDWALK

Two runway trends converge: a sophisticated take on stripes plus monochromatic chic

**ON HER:** Victoria Beckham dress, \$815, Philip Lim shoes, \$495, and Lera Jewels black silk wrist wrap, \$350, all at Pamela Robbins

**ON HIM:** BOSS slim suit, \$945, BOSS navy shirt, \$295, and HUGO skinny tie, \$95, all at Hugo Boss; Hugo Boss C-Drespri plain-toe Oxfords, \$315, at Bloomingdale's

**BOWLED OVER**

*No fashion gutter balls here!  
The bowling shirt is retro-cool  
today—especially in bold stripes.*

Salvatore Ferragamo striped shirt,  
\$625, trousers, \$1,200, and brown  
leather sneakers, \$695, all at  
Salvatore Ferragamo; Oliver Peoples  
Sheldrake sunglasses, \$375, at  
Raymond Opticians



**FLAT-OUT FUN**

Keep it easy-breezy with soft denim separates and must-have flatforms

**ON HER:** Brochu Walker sweater, \$348, and tank, \$348, and Current Elliott denim skirt, \$188, all at Churchills of Mount Kisco; leather feather necklace, \$38, at LOLA New York; Stuart Weitzman Romanesque flatforms, \$598, at Stuart Weitzman  
**ON HIM:** Rodd & Gunn cream hoodie, \$155, Churchills gray t-shirt, \$70, Onia blue print trunks, \$195, Billy Reid suede espadrilles, \$295, and ALIGNYC blue beaded wristbands, \$75 each, all at Churchills of Mount Kisco; MONA B canvas tote, \$82.50, at LOLA New York





## WHITE HOT!

*Big white shirts are back in a big way; add to the trend by flashing some shoulder.*

Whistles white blouse, \$160, Sandro black-lace skirt, \$325, and Marc Jacobs small saddle bag, \$1,150, all at Bloomingdale's; Chelsea Paris brown lace-up sandals, \$599, at Churchills of Mount Kisco; Ashley Pittman gold Maltese-cross choker, \$845, at Angela's

## FINE LINES

*Vertical, horizontal, doesn't matter—stripes are everywhere (and paired with anything) right now.*

Brooks Brothers slim-fit stripe polo, \$79.50, Brooks Brothers Red Fleece seersucker baseball jacket, \$198, and paisley printed shorts, \$79.50, all at Brooks Brothers; Daniel Wellington watch, \$228, at March; Tommy Hilfiger gold-horn glasses, \$150



**DAY-OFF DENIM**

*Weekend looks stay polished, yet comfy, in soft denim; textured accessories add flair*

**ON HER:** MICHAEL Michael Kors denim jumpsuit, \$175, and denim chevron purse, \$298, at Michael Kors; Jimmy Choo denim Nico Wedge, \$625, at Nordstrom

**ON HIM:** Hudson white jeans, \$165, Etro plaid shirt, \$570, Torino leather belt, \$285, Moncler vest, \$550, and Salvatore Ferragamo snakeskin driving mocs, \$995, all at Fred's in Rye



**ORANGE CRUSH**

*Need a punch of color? Pair the season's hottest hue with a bold print and fun accessories.*

Yumi Kim orange romper, \$69.99, at Saks Fifth Avenue Off 5th; Robert Clergerie Pinto woven raffia creepers, \$550, at Nordstrom; Iris Lane green patent-leather bag, \$185, at Love, Leeann



A woman with her hair in a high ponytail is sitting on a bright orange chair. She is wearing a black dress with a vibrant zigzag pattern in yellow, red, and white. The dress is off-the-shoulder with short, flared sleeves. She is holding a bright yellow clutch bag in her left hand and resting her right hand on the chair's frame. The background is a blue wall with a white grid pattern. A window is visible on the left side of the frame.

**ZIGZAG-Y  
STARDUST**

*Bare some skin this  
spring in an on-trend  
exposed-shoulder look*

MSGM zigzag dress, \$689,  
and Edie Parker yellow  
Lucite clutch, \$1,195, at  
Angela's; Loeffler Randall  
gold Amelia sandals, \$295,  
at Bloomingdale's

## DYNAMIC DUO

*A spring date done right means sorbet pastels and raffia for her, a floral print for him*

**ON HIM:** Benson flowered shirt, \$150, J Brand "Kane straight fit" jeans, \$248, and Hart Schaffner Marx plaid sport jacket, \$795, all at Rothman's; Cole Haan Willet cap-toe oxford, \$270, at Cole Haan

**ON HER:** Brooks Brothers positive-negative cotton-blend tunic, \$198, at Brooks Brothers; Alice + Olivia Cady cuff shorts, \$154, at Bloomingdale's; MS jade ring, \$25, and yellow floral earrings, \$30, at March; Lola raffia hat, \$205, at Angela's; L.K. Bennett Miri raffia sling-back heel, \$375, at L.K. Bennett; Cole Haan Genevieve open-weave small tote, \$430, at Cole Haan



**SWEET IN SUEDE**

*Suede standouts and boho-vibe accessories bring a little Coachella to any day*

Elie Tahari dress, \$468, at Lord & Taylor; Rachel Zoe suede jacket, \$1,195, and Ashley Pittman white Maltese-cross pendant with chain, \$840, at Angela's; Moda Luxe blue fringe bag, \$80, at Lester's; BP camel felt hat, \$32, at Nordstrom

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# Westchester's Modern Families

The players may have changed,  
but the common bond of what defines a  
family remains the same: love.

**T**he classic Norman Rockwell version of the American nuclear family (i.e., heterosexual, same-race mom and dad with two kids, a white-picket fence, and a pet) has been fading for some time now. In its place is today's more inclusive, anything-goes version of family. Some of these configurations would have been considered impossible just five or 10 years ago, but today, modern families are finding Westchester a mostly tolerant and accepting place. Here, meet five local families who have defied traditional norms and, in the process, built their own definitions of family life in the county we call home. ▶

By Nick Brandi, Ali Jackson-Jolley,  
Amy R. Partridge, and Laurie Yarnell

Photographs by Bridget Herlihy and Stefan Radtke



# A New Normal

The King Family, Larchmont

While their early-'70s raised-ranch home is somewhat atypical in their Larchmont neighborhood of stately Tudors and classic center-hall Colonials, Angela and Jeffery King say their family is just like any other residing on its winding streets. There's a regulation basketball hoop, plus a smaller plastic one in their driveway, and a hammock in the yard. Inside is a happy profusion of toy cars, Legos, and kids' books. Though theirs is a multiracial family with one adopted child



and two biological ones, the Kings, says Angela, without a trace of irony, are “boring and pretty plain—very vanilla ice cream.”

On a dating app, the pair couldn't look more dissimilar. Angela, 49, is Caucasian of Italian and German background; Jeffery, 57, is African American. She grew up in conservative rural Pennsylvania and he in the more liberal Larchmont. But spend some time with them, and it's clear the pairing works; indeed, they are celebrating their 21st wedding anniversary next month.

At the King household, the focus is not on racial identity, but on family. Enjoying Lego play are (from left) Nina, Jeffery, Charlie, Angela, and Ava King. (Right) A younger Ava and Nina clown around at home.



The pair “met cute” at the New Rochelle YMCA pool—she was the lifeguard, he the swimmer. After dating several years, they married. Although her mom did pose the rhetorical question—“You realize he’s black, right?”—the difference of their races was never as much of an issue as was their different religions. Her father was concerned that because Jeffery was Presbyterian, they couldn't be married in the Catholic Church.

Jeffery, who was raised in Mount Vernon until he moved with his family to Larchmont when he was in the eighth grade, is a project superintendent for a Manhattan construction company, while Angela is a nurse practitioner; together, they have three children. When they had trouble conceiving, they adopted their eldest daughter, Ava, as an infant 14 years ago; her biological mother was white and her dad “black Puerto Rican.” Of very pale complexion, Ava self-identifies as white. With some medical intervention, Angela became pregnant with Nina, now 12. With a more typically African American skin tone, Nina sees herself as black. Eight years later, Angela gave birth to a happy surprise: their son, Charlie, now 4. A light-brown-haired cutie whose complexion falls somewhere between his sisters', he has not yet articulated a racial identity. Because, as in many other “modern families” today, they were older parents when Charlie was born—Angela was 44; Jeffery was 52—they be mistaken for his grandparents when they take him to kindergarten than for being of different races.

The Kings live in Jeffery's family home, where he grew up in one of only three or four black families in town. Jeffery recalls often being the only kid stopped by the police when he rode bikes with his white friends. He says his experience living here now is markedly different (“I tend to have a large presence, which I think muzzles comments,” he notes), but it's not all Kumbaya for the

King family. “I am not naïve enough to think discrimination doesn't exist,” he says. “While people here are more educated and usually have better manners about not saying things out loud,” adds Angela, “they may think it to themselves.”

Perhaps because she is white and others may not be aware of her family's composition, Angela hears her share of those hurtful comments. “I don't personally feel discriminated against on a regular basis,”

**“Just because the outside is different doesn't mean we don't act like a normal family. We laugh, we cry, we fight, and we forgive each other.”**

she says, “but if someone doesn't realize I am married to an African American or have an adopted child, I will often be privy to hearing discriminatory comments about race or adoption.”

Nina was one of only two black kids in her grade in elementary school, and is still one of few in her middle-school grade, and both she and Ava have been subjected to unkind remarks from classmates who don't believe they are sisters. “We do get a lot of questions like, ‘So, they're not your real parents or siblings?’” says Ava. “I just say ‘Yes they are’ and change the subject.” Adds Nina, “Just because the outside is different doesn't mean we don't act like a normal family. We laugh, we cry, we fight, and we forgive each other.” Echoes their dad, “We're just like everyone else in Larchmont: trying to pay our bills, raise our kids, and have some fun along the way.” —Laurie Yarnell

# Two Dads, Two Kids, One Surrogate

The Mahoney-Tappon Family, New Rochelle

**J**erry Mahoney always knew he wanted children. But growing up gay, Mahoney—author of the blog *Mommy Man* and a book titled *Mommy Man: How I Went from Mild-Mannered Geek to Gay Superdad*, which chronicles his life as a gay dad—never thought it was an option. “Knowing that I was giving up hope of ever having kids definitely made it harder to come to terms with who I was,” he explains. But that all changed in 2003, when Jerry met Drew Tappon, who would ultimately become his husband and co-father of his children. “We met online and talked about family right from our first date. It was something that was important to both of us, and was one of the reasons we knew we were right for each other,” Jerry says.

In many ways, the New Rochelle dads and their 6-year-old twins, Bennett and Sutton, look like a traditional family, with Jerry working from home as a writer and taking care of the kids, while Drew, a television executive, commutes into Manhattan for the daily grind. But their path to parenthood was anything but traditional. “There were so many options—adoption, fostering, surrogacy—each with its own challenges and perils. We barely knew where to begin,” Jerry remembers. The couple ultimately decided on surrogacy when Drew’s sister, Susie Tappon, volunteered to be an egg donor; they loved the idea that their kids would be a little bit of each of them. “We had a million bumps, scares, and wonderful surprises along the way, just like anyone else,” Jerry says.

Susie, a 35-year-old Rochester resident, not only acted as the surrogate egg donor, but is now a doting aunt to Sutton and Bennett. (She also has her own daughter, 4-year-old Grace.) Always close to Drew, Susie explains that she watched her brother and Jerry struggle to start a family, and decided to step in and donate her eggs. “At 28 and single, I certainly

wasn’t doing anything but throwing them away monthly,” she jokes. “To me, it seemed like a really easy way to help them obtain their dream of children. It’s amazing how life turns out, and sometimes making decisions that aren’t the norm make the ride much more enjoyable.”

Drew and Jerry, who relocated from California in 2012, say that friends thought they were making a mistake. “Many people

**“My husband and I have tried to warn our kids about homophobia, but I don’t think they believe us. They’ve never felt anything but acceptance.”**

warned us against moving to Westchester. They said it was extremely insular and could be very unwelcoming,” Jerry recalls. But their experience in New Rochelle has been almost the exact opposite according to Drew, who says, “It feels like the perfect place to raise kids—whether you’re straight or gay or anywhere in-between.”

This doesn’t mean Jerry and Drew haven’t faced challenges associated with being an unconventional family. “It can be exhausting constantly having to come out to strangers about our nontraditional family,” Jerry admits, saying most people still have a preconceived notion of what all families should look like. “Every time I call a plumber or a repair person, I worry that they’ll ask me about my wife or see our family pictures hanging in the hall and get weird about it. Usually, I don’t mind talking about it, but, sometimes, I just



Jerry Mahoney (left) and Drew Tappon’s 6-year-old twins Bennett and Sutton were conceived with the help of a very special surrogate egg donor—Drew’s sister, Susie (below).

need the toilet fixed,” he says. “The worst part, though, is worrying that my kids may have to go through that themselves.”

Regardless of occasional discrimination and homophobia, Jerry and Drew wouldn’t change a thing about their family. “I know there’s still a lot of homophobia in the world, but so far, the homophobes have stayed out of our faces, and the nice people have gone out of their way to be extra-nice to us,” shares Jerry. “My husband and I have tried to warn our kids about homophobia, but I don’t think they believe us. They’ve never felt anything but acceptance.” —*Ali Jackson-Jolley*



# Modern Mix

The Blumenthal Family, Croton-on-Hudson

Not every family comes together by way of conventional circumstances. Some, like Josh Blumenthal and his family, take a more circuitous route. When Josh, a 68-year-old Croton resident married his second wife, who is black, in 1982, she came with three children from a previous relationship; he had two from his first marriage. Josh says he reveled in his new biracial Brady Bunch set-up, but he didn't know then that one day he and his wife would have primary responsibility for their grandson Jordan, whom the couple adopted at age 4 when Elise—Jordan's mother and one of Josh's step-children—was unable to care for him.

Though he was old enough to be Jordan's grandfather, Josh embraced the role of father with both vigor and enthusiasm. "I used to tell Jordan that the only difference between us is 50 years," shares Josh, whose fluid manner and muscular forearms seem to testify to Jordan's active upbringing. "We did so many things together while Jordan was growing up. I'm a handyman, so Jordan used to help me make and fix things. We used to play touch football in the snow when he came up to my waist and basketball when he couldn't even reach the hoop with the ball. I coached his Little League and soccer teams and taught him to swim and ride a bike. Jordan never needed a lot of toys lying around. He had one old toy—me!"

Josh's marriage ended in 2004, but what endured is the closeness he and Jordan enjoyed from the start. Today, Jordan is a strapping 18-year-old sports star who co-captained his Croton Tigers football team, wrestled, and played lacrosse en route to his athletic scholarship at Western New England University. But while Jordan is unequivocally one of the main joys of Josh's life, he is not the only one. Elise's other child, Tamera, who was raised by Elise, has also emerged as an essential member of this modern-day nuclear family. Tall and pretty yet disarmingly demure for an all-star soccer goalie at Munay Soccer Academy in Ossining, Tamera seems to be blossoming a little more every day.

"I'd say there's really nothing unusual about the relationship between Jordan and Tamera," Josh says. "Whatever the classic stereotypes about what an American brother and sister are would pretty much apply to them, as well."

As with any standard-issue American brother, one of Jordan's favorite family pastimes is needling his younger half-sister. "[Jordan] hangs out in my room when he's over, just to annoy me," says 12-year-old Tamera, who also plays basketball for two different teams. When Tamera's allegation is lightheartedly challenged, Jordan wastes no time rushing to his sister's defense, saying, "No, she's right; it's just to annoy her."

Still, Jordan protects his kid sister in ways she may not even be aware of. "When Tamera went to a movie not long ago," Josh shares, "Jordan protested that its content was too adult and therefore inappropriate for her. So, he definitely looks out for her."

Together, these fantastic four have formed a loving, if unconventional, family, regardless of how much time they spend under the same roof. When asked if their status as an interracial family has ever been an issue, Josh doesn't miss a beat answering,



When family bonds trump bloodlines: (above) Josh Blumenthal's step-grandson, Jordan, has been helping him with his handywork for years; (below) Jordan snuggles with his baby half-sister Tamera; (right) Elise, Jordan, Josh, and Tamera today.



"My life has basically been spent in two places—Mount Vernon and Croton," he says, "and I can tell you honestly that I've never felt ostracized, disapproved of, or discriminated against here in Westchester. It was a different story in Ithaca, when I was in college at Cornell, but not down here. I'm certain my kids and grandkids would tell you the same thing."

"I was aware of racism in middle school, but it never got to a physical level," Jordan comments. "It seems to have tapered off in high school a lot. I think it's almost out the window now."

The troop has some big plans for the summer, especially since it's their last together before Jordan heads off to college. Tamera is strenuously campaigning for an excursion to a water park, while Jordan says he'd be into a barbecue with their extended family. Elise, of course, would like to do both, but whatever the plans wind up being, rest assured that they'll all be there together. —Nick Brandi



A87

OLD SCHOOL

LIFE IS GOOD

TO DO LIST.  
ABSOLUTELY



NOTHING



# A Dad and Her Daughter

The Sisco Family, New Rochelle

**O**n a drizzly, dreary February morning in New Rochelle, Fran Sisco is having a Caitlyn Jenner moment. We're not talking Annie Leibovitz for *Vanity Fair* in a lavish Malibu home, but the impact of the *Westchester Magazine* photo shoot taking place in Fran's cozy-but-cramped living room is the same: a dream come true, a lifetime in the making.

"So many times before I came out fully, I had the fantasy of living full-time as a female. I prayed nearly every morning for acceptance and the ability to work this out with my family," says Fran, a 66-year-old non-operative transgender woman. She was born Frank Sisco, to a family about as traditional as it gets: a big, multigenerational, Italian American Catholic clan all dwelling under the same Mount Vernon roof.

Enjoying what Fran calls "this culminating moment" with her 31-year-old daughter, Kelly, makes it all the more meaningful. "Kelly has tremendously empowered me," Fran says. "She is walking the walk with me and accepting me fully." The two share an easy camaraderie, laughing and joking freely, talking rapidly over each other. "I'm an only child; we have always been very close. If I didn't accept Fran's transition, I'd lose her as a parent, and I didn't want that," Kelly says of her father's decision to live fully as a woman.

It's a decision Fran made in 2011, after a lifetime of concealing a torturous secret existence. Fran recalls cross-dressing as early as age 10. It began shortly after Fran's grandfather—the patriarch of the family, with whom Fran was very close—passed away suddenly. Fran sought an escape from grief "in a fantasy world, where anything was possible, even becoming a girl. I didn't even understand why I liked it. When I looked at myself that way I just felt so much better," she explains. As she got older, trying to conceal her true feelings, Fran embraced a fully macho life ("If there was a fight to be had, I was the one throwing the

punch"), followed by periods of cross-dressing "binging and purging" for years.

But as true romantics like to say, "Love conquers all," and so it did for Fran—at least temporarily. "When I first met Lorrie, I was so in love that it kept me in that male mode for a while," Fran says of Lorrie Sisco, his wife of 43 years. But a year or two after the couple married, the desire to live as a female began to seep back in. Lorrie was tolerant in a don't-ask-don't-tell kind of way, and Fran would dress up out of view whenever the urge arose. Gradually, the urge became more frequent, and Fran began a double life: living as a woman in front of some friends, clients, and family members, while continuing to hide it from others. As an accountant with a home office, Fran recalls the stresses of having to

remember which clients she could wear a dress in front of and which ones required a suit.

Kelly remembers occasionally seeing her father in drag, but, she says, "I didn't know what transgender was then." Today, she's pretty nonchalant about the whole scenario, saying matter-of-factly, "I see only a change on the outside; inside, I still see Fran as my dad. Although

some things have changed in how we present ourselves to others when we are together and how we refer to each other, we basically have the same relationship." Kelly has embraced the transgender community in Westchester, helping out as a volunteer at The Loft, an LGBT community center in White Plains.

Support has come to Fran and Kelly from many sources, including some unlikely ones, like Fran's parents, who she never thought would approve, and, earlier on, from a key pastor at Fran's church. The one major absence, however, is Lorrie. Though she and Fran have remained married and are "still soulmates," they are no longer romantically involved. Lorrie recently moved from the New Rochelle home the family had shared for 35 years to nearby Mamaroneck, though the three of them continue to see each other on

**"If I didn't accept Fran's transition, I'd lose her as a parent, and I didn't want that."**



a regular basis. "I'm still stuck on her," says Fran of Lorrie, ruefully.

Despite this painful separation, Fran is steadfast in her mission to be a positive voice within the trans community, sharing her belief that being trans is a "gray zone" of sorts. "To me, being trans means retaining the best of my male past with the best of my female present and future," Fran explains. She shares her message through volunteer and nonprofit work, as well as writing and performing as a stand-up comic and singer (songs include the bawdy "I Ain't Givin' Up My Bracciole," which plays on Fran's Italian heritage and desire to retain her physical, ahem, "manhood"). "My message is that it's doable; the quality of life is better afterward," Fran explains. "I feel now like I'm my true self." —Amy R. Partridge



Fran Sisco (*above, right*) and daughter Kelly are as close today as they were while Kelly was growing up, when Fran was Frank (*right*).





# One Mom, Many Kids

The Keane Family, Yonkers

In 1998, 49-year-old Mary Keane was living in a small apartment in Yonkers and working as a healthcare consultant when her work brought her into a Westchester County residential center for foster children, and face-to-face with the staggering number of teens lost in the system. Mary recalls seeing all of these teenagers who were provided with food and shelter and all of the basic necessities, except for one major one: love. “They had nobody to love them, and it really devastated me. I couldn’t just walk away and ignore this issue,” she explains. Mary traded her apartment for a 12-bedroom Yonkers Victorian fixer-upper and became a certified foster-care parent. On February 16, 2000, she took in her first teen, 14-year-old Jennifer Blanco. Today, Mary is mother to 13 children—2 boys and 11 girls—who range in age from 23 to 45 (seven



(From above left) Mary Keane surrounded by some of her large clan of adopted children and grandchildren, and with her various adoptees through the years.



are legally adopted; the rest are what Mary calls “morally adopted”).


As a lesbian, Mary originally planned to foster only gay teenagers because this group has a particularly hard time finding permanent placement, but she soon realized how many teenagers in foster care were in desperate need of a permanent home, regardless of sexual orientation. As Mary explains: “Nobody wanted teenagers. So, when they found out I would take them, they filled my house up rapidly. It was actually quite a while before a gay teen was placed in my home.” Mary became so committed to finding permanent homes for foster teenagers that she switched careers, taking a role with You Gotta Believe, a Brooklyn nonprofit organization with a mission to find families for older kids before they “age out” of foster care at 21.

Jennifer, now 30, says her life was forever changed when her adoptive mother took her in. “When I walked into Mary’s house, I didn’t have anyone. Mary changed my life because I learned what it feels like to be loved. My sisters, my brothers, Mary—we are all there for each other,” she says. Echoing her sister’s sentiment, Anni, 33, who came to live with Mary at age 17, says, “She taught us how to love and be loved. Misbehaving, fighting, playing hooky—Mom taught us there was nothing we could do that would stop us from being her children.”

**“Mary changed my life because I learned what it feels like to be loved.”**

Raising this large multicultural family wasn’t without its challenges. They had to become inured to the strange looks they would draw when they all went out together somewhere, and financing a comfortable life for the large brood was also a challenge. “I’ve always worked multiple jobs and did whatever I had to do to make a go of it,” Mary explains. She received subsidies from the state while the children were in her care and under the age of 21, which, she says, was “an enormous help.” But, mindful of hurtful assumptions that foster parents abuse the subsidies, Mary notes, “I was actually relieved when the money stopped [after the kids turned 21], because when the money stops, they know you are not in it for profit.”

Mary says she would do it all again, too: “I just love my kids. I adore each of their personalities. I love their ability to get out there every single day and try again, regardless of what they’ve gone through—and they’ve gone through horrific lives. Still, they get up and keep trying and hoping and imagining better. To me, they are inspirational.”

At 67, with her extensive family—which now includes 25 grandkids—Mary has finally closed her doors to any new foster children. But she has not given up on her mission to help teenagers find a family. “Adopting older kids is one of the most powerful and transformative things someone can go through,” she says. —AJJ 



# From Pound Ridge to Pennsylvania Ave — and Back

Since leaving the White House in 2003, former presidential press secretary Ari Fleischer has continued to thrive on politics, sports, family, and his beloved Westchester hometown.

By Jerry McKinstry | Photograph by Stefan Radtke

**Not long after** Ari Fleischer started working at the White House as President George W. Bush's press secretary, he had one of those stop-and-smell-the-roses moments—not all that far from The Rose Garden. In March 2001, one of President Bush's personal aides left Fleischer a note asking if he would like to join the president for a catch on the South Lawn. ►

The president, once a part-owner of the Texas Rangers, needed some practice before tossing out the opening-day first pitch at a Milwaukee Brewers game—and Fleischer, who always kept his glove handy in his trunk, was called into service.

It was time to play ball... at 1600 Pennsylvania Avenue.

“It was one of those pinch-me moments: ‘I can’t believe I’m playing catch with the president,’” Fleischer recalls.

Looking around today in the Bedford office of Fleischer’s communications firm—and at his Pound Ridge home, too—there is enough memorabilia to fill the West Wing. There’s history big, small, and personal at every turn. Not just any old run-of-the-mill museum artifacts, but pieces from America’s great pastimes: sports and politics, both of which are important threads in Fleischer’s life.

In addition to a photo of Fleischer and Bush tossing a baseball, captioned, “With gratitude for catching the curve balls,” there’s a series of photos taken aboard Air Force One, and at several military bases scattered across the US on September 11, 2001, when it was believed to be unsafe to return to Washington.

Across from his desk, there’s an image of Fleischer speaking with Pope John Paul II, of whom he says, “You instantly know you are in a special place with a special person.” Peppered throughout are photo ops with world leaders, menus of state dinners, a framed Navy Seals pin given to him by a friend, and scores of sports memorabilia, including signed jerseys from slugger Mark McGwire (whom Fleischer advised during McGwire’s return to baseball, as a batting coach, after his steroid scandal) and a bat from Cal Ripken Jr. that references those “damn Yankees.”

What makes each memory more fascinating than the one before is hearing Fleischer share personal stories and the behind-the-scenes accounts of a history he not only experienced but in some cases shaped and shared with the American people.

## A Witness to History

As President Bush’s press secretary from 2001 to 2003, Fleischer served as the commander-in-chief’s chief spokesman, a go-to confidant and advisor. He traveled the globe, met world leaders and sat in daily meetings with high-level figures, including Condoleezza Rice, Karl Rove, and Donald Rumsfeld. He was tasked with anticipating what the media was going to ask during three daily press briefings—and not flubbing the answers.

In political circles, being the voice of a president and facing off with some of the sharpest members of the Fourth Estate is considered a nearly impossible job, worthy of the sort of acclaim one might get from sparring with a gaggle of prizefighters—all at once.

Fleischer stood at the press-secretary podium during what is one of the more interesting and controversial periods in modern American history: a presidency that was arguably decided by the Supreme Court, invasions of Iraq and Afghanistan, bad intelligence on Saddam Hussein’s WMDs, Anthrax scares, and, perhaps most defining, the 9/11 terrorist attacks, which killed nearly 3,000 people and set off a “war on terror” that is still being fought 15 years later.

“My job was to be the voice of absolute, unvarnished reality of how a very aggressive press corps would see things,”

At three daily White House press briefings, Fleischer was charged with doling out answers to the nation’s top journalists.



Fleischer says of his role at the White House. “Sometimes it made me a skunk at the picnic; other times it made me the person [Bush and other high-ranking officials] asked: ‘What do you think? How will this play?’ It always made for a better process.”

Many creative adjectives were flung at Fleischer as chief spokesman for the president, particularly from critics in the press corps, but friends and foes generally viewed him as measured, polished, even-handed, and unwaveringly loyal. Despite some frustrations with the press and what he sees as biases in coverage, Fleischer maintains that the United States is a better country for the free flow of information and crucial reportage done on a daily basis. He personally liked and respected many reporters, even if it was their job to give him hell on a daily basis.

But Fleischer’s White House days weren’t only productive on a professional level. It was there he met his wife, Becki Davis, an Indiana native who was working for the White House’s Office of Management and Budget. He remembers seeing her for the first time, chatting with a colleague, and knowing he had to meet her. Fleischer served up a first date on the White House tennis courts,—“I had to pull out all the stops,” Fleischer says—and they carved out a courtship in the fleeting free time they had. They were engaged a year later.

They got married in 2002 in an interfaith service (Fleischer is Jewish; Davis is Catholic; they are raising their children Jewish) that made its share of headlines if for no other reason than one of Washington’s most eligible bachelors was off the dating block. The Fleischers now have two children: daughter Liz, 11, and son Asa, 9. Their nuclear

family is rounded out with Kitty, a 1½-year-old Samoyed, whose name reflects a bipartisan compromise because some family members wanted a cat. Becki, a nonprofit consultant who was New York co-chair for Carly Fiorina for President, is active with Westchester nonprofits and tours locally with Lawless, a cover band in which she plays guitar. In a 2003 *People* magazine article, Fleischer said his wife was the best gift that President Bush ever gave him.

While Fleischer clearly cherishes his time at the White House and serving President Bush, that alone doesn’t define him. It’s a solid chapter in a story that he’s still writing.

“My children, my wife, my family—that’s what defines me. That’s why I’m home,” Fleischer says of moving back to his childhood home of Pound Ridge more than a decade ago, after 21 years in the nation’s capital. “There just comes a time when you have to get off the racehorse and slow down and settle down. I found that time.”

Fleischer, 55, may have slowed down, but by any normal standards his horse is still running, even if it’s a fast trot when compared with his full-gallop days at the White House.

Fleischer has been busy. In 2005, he wrote a *New York Times* bestselling memoir, *Taking Heat*, which gives readers an insider’s look at the press room and its machinations. Two years earlier, he started Ari Fleischer Communications—a company that offers media management, strategy, advice, and training to sports organizations and corporations—and he remains a regular on CNN, Fox, and MSNBC, speaking candidly about politics, which he says is fun because he can simply “let it rip.”

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Fleischer served as President George W. Bush’s press secretary from 2001 to 2003, through memorable historic moments including the 9/11 terrorist attacks, invasions of Iraq and Afghanistan, and Anthrax scares.

## Ari’s Global Summit

Some of the world leaders he’s met ...



Pope John Paul II



President Vladimir Putin of Russia



President Hamid Karzai of Afghanistan



Prime Minister Ariel Sharon of Israel



King Abdullah II of Jordan



Prime Minister John Howard of Australia



President Jacques Chirac of France



Prime Minister José María Aznar of Spain



Prime Minister Tony Blair of United Kingdom



Prime Minister Junichirō Koizumi of Japan





“My children, my wife, my family—that’s what defines me. That’s why I’m home. There just comes a time when you have to get off the race horse and slow down and settle down. I found that time.”

▲ Fleischer with his wife, Becki, and their children, Liz, 11, and Asa, 9, at their Pound Ridge home.

“I find it really refreshing to weigh in on what the candidates are doing,” he says. “It’s a lot more enjoyable.”

That’s another reason why @AriFleischer is active on Twitter, offering forthright insights and commentary, especially during the presidential debates. In recent years, he has relived the events of 9/11 on its anniversary, sharing photos and recalling, tweet-by-tweet, what it was like to be by the president’s side when the country was under attack. He relies on the copious notes he took that day (the originals are locked in a vault in Northern Westchester), saying that despite the intense pressure and stress of that period, it was imperative that everybody did their job.

Somehow Fleischer still finds time to play baseball—not the slow-pitch, beer-guzzling version of softball but the hard-throwing, wooden-bat-swinging, Charlie Hustle brand of ball—in a league for men who love the game and aren’t betting that the Yankees, or even the Bridgeport Bluefish, are gonna come calling. “It’s a bunch of old men who know we’re old and love to play,” he says.

When Fleischer speaks, his passion for sports is obvious—as is his love for his family, his faith, and his hometown, which he says hasn’t changed all that much since he was a child. During his days at the White House, his walls weren’t full of pictures or mementos of Washington but of his hometown: old portraits of the village courthouse, storefronts, and historic maps of Bedford and Pound Ridge (“just to remind me that this is who I am”) and of the place he would one day return. He recalls thinking as a young boy how great it would be to open a business on the main drag

in Bedford. Now, with his eponymous communications company, he has achieved just that.

“It’s the same rural, small-town feel with friendly people,” he says as he gazes out the window of his office. “I still drive past the stone walls and old barns and say to myself how lucky I am and what a beautiful area this is.

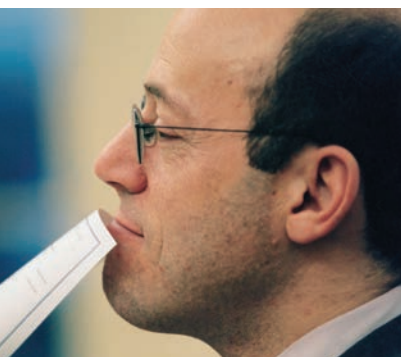
“There’s just something magical about this area that always drew me home,” Fleischer adds. “It’s friendly, it’s cozy, it’s beautiful, it has open space. There’s a comfort to being here that I’ve always cherished.”

That’s precisely why he’s raising his own children there now. Fleischer has a typical suburban existence, actually. He likes spending time with his kids, attending their sporting events and school activities, and visiting area parks and restaurants. His parents live in nearby New Canaan, which keeps them a tightly knit group.

In winter, the Fleischers ski most weekends at Windham in the Catskills. The spring and summer are all about sports for Asa, while Liz is involved in shows and other activities. Between games, practice, and summer camps, the Fleischers enjoy entertaining family and friends, and make great use of their pool, which features a winding and wicked slide that is just as popular for the grownups as it is for the kids.

Fleischer says he and Becki have settled down well in the ‘burbs, and enjoy raising their kids together. They are both active and old-fashioned parents. They stress independence, but have rules they expect their children to follow. “Washington is full of children,” Fleischer jokes. “But my children behave. They don’t get away with much.”

PHOTOGRAPHS COURTESY OF ARI FLEISCHER



### Ari’s Communication Advice

He calls it thread, only it’s spelled **THRDD**:

**Truth:** You’ve got to be honest.

**Homework:** Preparation is vital to success

**Reporter:** Think like a reporter. What are the tough, nasty and unvarnished questions they’re going to ask?

**Define:** Define your message. Know your headline. Never go into a meeting without knowing your headline.

**Discipline:** Have a game plan and stick to it.

## Raised on Sports & Politics

His proclivity for sports and politics were apparent early on. A two-time class president at Fox Lane High School in Bedford, Fleischer also competed with the gymnastics and baseball teams. Former athletic director Rod Mergardt, who was Fleischer’s gymnastics coach for three years, says communications and teamwork were always Fleischer’s forte.

“He would probably tell you that he was not the best gymnast and that would be the truth, but he worked his tail off,” says Mergardt. “He was a goal setter. He was the kind who everybody wanted to have on the team.”

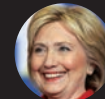


## Ari's Crystal Ball\*

And the nominations for president are ...



For the Republicans: Donald Trump



For the Democrats: Hillary Clinton

\*Predictions made in February

◀ Fleischer at home with Kitty, the Samoyed that rounds out the family.

While winning a gold on the parallel bars was as unlikely as playing shortstop for his beloved Yankees, it was evident that big things were on the horizon, Mergardt recalls, because Fleischer was smart, focused, and driven as a teenager.

Fleischer grew up in a politically active family, the youngest of three boys. His parents, Martha and Alan Fleischer, had little Ari stuffing envelopes for the Pound Ridge Democrats. He was raised a liberal Democrat, and, in third grade, supported Robert Kennedy for President. While working for Bush 43, his parents often joked about Fleischer's Republican allegiances, saying it was a "phase he would grow out of"; clearly, they have a good sense of humor.

When he started at Vermont's Middlebury College in 1978, Fleischer began his academic career as a full-fledged lefty. But the political-science major who minored in French slowly began to shift to the right, in part because he didn't like what he was seeing in the post-Vietnam and Watergate era—protests, no American flags on campus, and lackluster pride in the US. It just wasn't right, Fleischer felt.

Furthermore, Jimmy Carter's foreign policy made him question Democratic views, and Ronald Reagan's "peace through strength" brand of governance drew him toward Republican thinking. By the time he graduated in 1982, he identified as a Conservative Democrat.

It was upon his return to Westchester that his shift to the right was solidified: As an intern for the Westchester County Board of Legislators (under then-Republican chairman Andrew O'Rourke), Fleischer, still a registered Democrat, witnessed politics at play. The Democrats, who assumed Fleischer was a Republican, made a fuss over his hiring, claiming it was partisan.

"It struck me that the Democrats objected to my hiring without ever asking who I was and whether I was a good worker," Fleischer says. "It left a bad taste that they would challenge my work ethic and integrity."

From there, he worked on his first congressional campaign, in Westchester, serving as press secretary to Jon Fossil, a Republican New York assemblyman who ran unsuccessfully for congress (proof, Fleischer jokes, of the low bar of entry for press secretaries on the campaign trail). By then he'd fully embraced the GOP: Fleischer finished out the race, switched parties, and moved to Washington, sleeping on his oldest brother's couch for months.

While in the Beltway, Fleischer landed a job as press secretary for Long Island Congressman Norman Lent, served as field director for the National Republican Congressional Committee and for a short time worked with Westchester Congressman Joseph DioGuardi, a Republican who was unseated in 1988 by Representative Nita Lowey, who still holds the seat. After that loss, Fleischer spent many years as spokesman for Senator Pete Domenici of New Mexico and later for the House Committee on Ways and Means, where he learned a lot about public policy. He later worked as communications director for Elizabeth Dole's presidential

[continued on page 103](#)

## Ari's Thoughts on the 2016 Election

This is one of those unique times in American history when "politics is on the hinge" and people want change, says Ari Fleischer, who has been on the inside of his share of campaigns.

The electorate is fed up. Promises made. Promises broken. Gridlock. Stagnant wages. Uncertainty. A shrinking middle class. It's a narrative that is playing out among voters across the country and is shaking up the 2016 presidential race. "It's not hard to understand why people are frustrated," he says. "There's a real rejection of all things Washington and establishment."

How else can you explain the rise of real estate reality star Donald Trump and Democratic Socialist Bernie Sanders, and a crowded Republican field that started with 17 candidates? People are willing to take their chances on an outsider, and "Trump has seized that," Fleischer says.

While Fleischer gives Trump a better than 75-percent chance of landing the nomination, he doesn't necessarily view him as a Republican, but rather an independent renting the GOP because it suits his interests. For the Dems, he thinks Hillary Clinton has the nomination locked up.

His advice to naysayers and Dems that want to take on Trump: "Get ready. The wrecking ball that swung through the Republican party is headed to the Democratic party. There hasn't been a ceiling set yet for Donald Trump that he hasn't busted through."

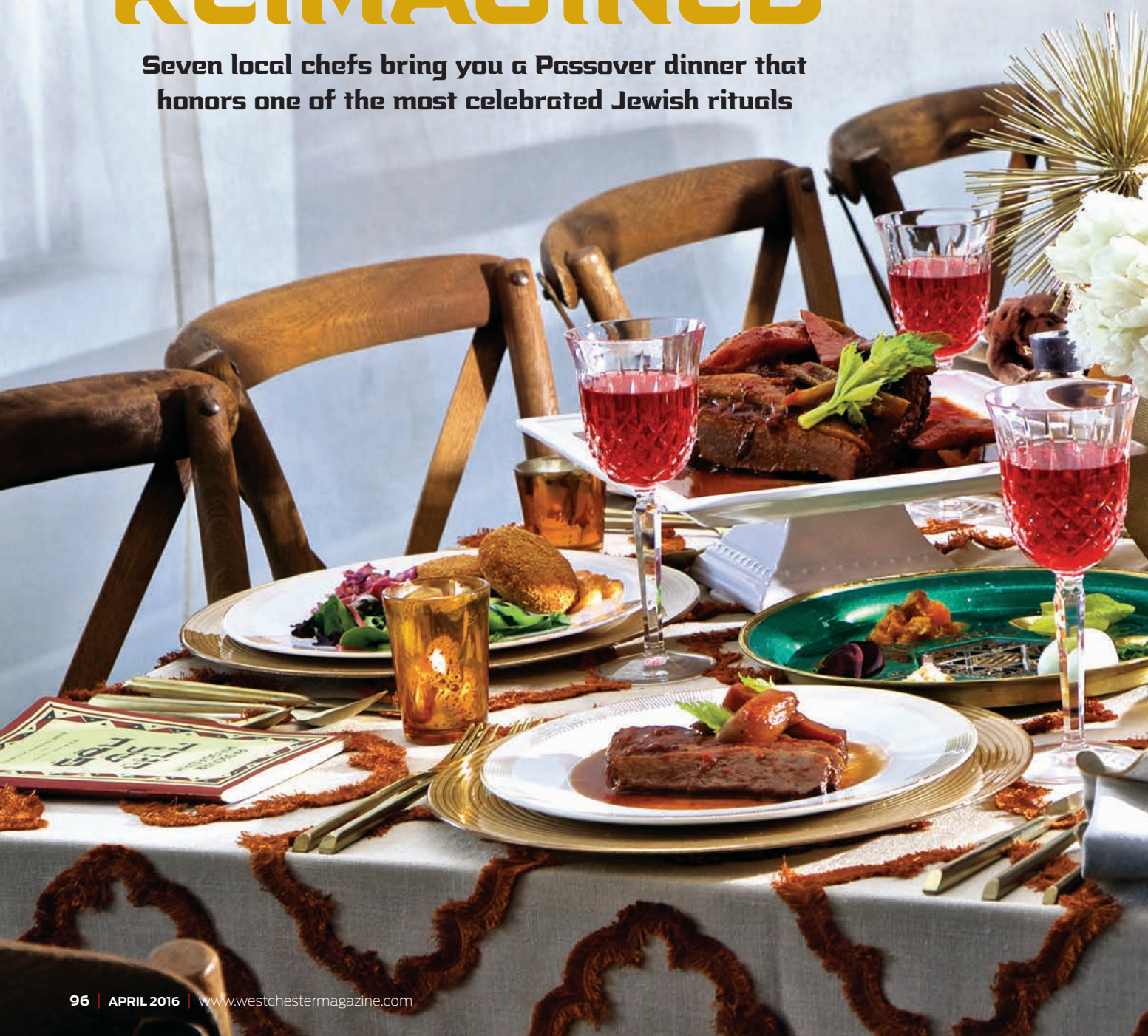
What could happen, especially if Trump wins, is that the two major parties will remain, but the electorate will consist of three major ideological blocks: Liberals, Conservatives, and populists, with the latter being the most amorphous.

But Fleischer sees no need to fret. He believes the nation will survive a Trump presidency—just as it will endure a Sanders, Clinton, Rubio, or Cruz presidency—for the same reasons it has survived President Barack Obama's tenure in the White House.

"I will always have tremendous faith in this country because of the Constitution," Fleischer says. "Our system, with a series of checks and balances, makes it hard to get things done. But it keeps us free and protects us. This country will always survive and thrive so long as the private sector remains bigger and more important than the government sector." —JM

# A SEDER Dinner REIMAGINED

Seven local chefs bring you a Passover dinner that honors one of the most celebrated Jewish rituals



Seder is a feast filled with sacred traditions. And while honoring those traditions is important, finding new and modern ways to express them helps liven things up. Seven Westchester chefs share old ideas and offer new ones, for a truly special Seder meal.



**By Nancy Duran**

**Photography by  
Andre Baranowski**

**Table Styling by  
Carolyn Dempsey Design**

*China, flatware & chairs provided by Party Rental LTD. Table  
linens & napkins by Party Table Linens.*

*Shot on location at Carolyn Dempsey Design in Port Chester.*

## Ronnie's Old-Fashioned Chicken Soup With Matzo Balls

Serves 12

### Chicken Soup

- 2 lbs chicken bones
- 1 whole medium chicken, rinsed, with the cavity salted
- 1 large unpeeled onion, quartered
- 1 large carrot, peeled and halved
- 1 parsnip, peeled and halved
- 2 celery stalks, sliced
- 1 leek, sliced
- ½ head garlic (left together)
- 2 sprigs fresh dill
- ¼ tsp ground white pepper
- 1 oz chicken bouillon (optional)

### Matzo Balls

- 4 extra large eggs
- ⅓ cup soy oil
- 1½ cups matzo meal
- ½ tsp baking powder

- ¼ tsp ground white pepper
- ¼ tsp granulated garlic
- ¼ tsp granulated onion
- ¼ tsp kosher salt, plus 1 Tbsp kosher salt for water

**For the Soup:** In a large stockpot add 12 cups cold water, bones, chicken, onion, carrot, parsnip, celery, leek, garlic, dill, and pepper (and a bouillon cube if using). Cover and bring to a boil over medium-high heat. Boil until the chicken is cooked through, about 30 minutes. Reduce the heat to medium-low and simmer, covered, for 1 hour.

Strain the soup, saving the carrot so that you can cut it up and serve in the finished soup.

**For Matzo Balls:** In a medium bowl, stir together the eggs and oil. Add matzo meal, baking powder, pepper, garlic, onion, and ¼ tsp salt. Mix

until smooth, then let sit in the refrigerator for 15 minutes. Meanwhile, fill a large stockpot with water and add the remaining 1 Tbsp salt. Bring to a boil over high heat.

Remove matzo mixture from refrigerator. With oiled hands, roll about 3 Tbsp of the mixture in your hands to make a round ball. Repeat with remaining matzo mixture. When all the matzo balls are rolled, reduce the heat medium so that the water simmers more gently and place the matzo balls carefully into the pot. Simmer for 20 to 25 minutes or until a fork comes out clean when the balls are pierced.

**To serve:** Place one matzo ball in each bowl and ladle over soup. Feel free to add cut up cooked carrot and cooked noodles.

## Apricot Chicken

Serves 8 to 10

### Apricot Purée

- 1½ cups dried apricots
- ½ cup light brown sugar
- 1 sprig fresh thyme

### Chicken

- 2 whole chickens (3½ lbs each), each cut into 8 pieces
- Kosher salt and freshly cracked black pepper to taste
- 4 Tbsp grapeseed oil
- 2 cups white wine
- 2 medium onions, chopped
- ½ bunch celery, chopped
- 2 large carrots, chopped
- 2 large parsnips, chopped
- 6 whole garlic cloves, peeled
- 1 sprig fresh thyme
- 2 cups dried apricots
- 1 cup raisins
- 2 cups chicken stock
- 1 cup Marcona almonds


**For the Apricot Purée:** Place all ingredients in a small saucepan with 1½ cups water and bring to a boil over medium-high heat. Reduce to a simmer and cook until reduced by half. Remove from heat, remove thyme stalk, and let cool. Once cooled, purée in a blender until smooth.

**For the Chicken:** Preheat oven to 350°F. Pat chicken pieces dry with paper towel and season with salt and pepper. In a large Dutch oven, heat oil over medium-high heat. When the oil is hot, working in batches, sear the chicken, starting with the skin-side down, until browned on all sides, about 15 minutes per batch. Drain on paper towels.

Lower heat and deglaze the pan with wine, scraping the bottom of the pan to pick up all the crispy bits that have formed. Do not let all of the wine evaporate—only reduce the wine by half the amount. Add onion, celery, carrot, parsnip, and garlic, and cook for 5 minutes. Add the apricot purée, thyme, apricots, raisins, and stock, and stir to incorporate.

Layer the chicken back into the pan, nestling into the liquid, which should come about halfway up chicken pieces. Raise heat and bring back to a simmer. Cover and place in the oven for about 40 minutes, until the chicken registers 165°F in the breast and the thigh when tested with a meat thermometer. Garnish with Marcona almonds and serve immediately.

CHEF ATILIO  
CYALIS  
Ben's  
Scarsdale



"Who needs a flu shot when you have Ben's chicken soup recipe?" says Chef Cyalis. "This comforting, traditional matzo ball soup has been passed on from Ben's founder, Ronnie Dragoon."

CHEF/OWNER  
KATE BREWSTER-DUFFY  
Stillmeadow Gourmet  
Bronxville

**“Your grandmother’s apricot chicken gets a lovely update in this version. Both sweet and savory, a salty Marcona almond finish forms the foundation of great flavor in this stunning dish.”**





CHEF/OWNER  
MATHEW KARP  
**Plates**  
Larchmont

**This traditional recipe, passed down from Chef Karp's mother, is a family classic. He serves it at home and at Plates as part of the Sunday Bottomless BBQ special, alongside ribs and pulled pork. To ensure leftovers, factor in about 3/4 lb. uncooked beef per person.**

## Dale Karp's Brisket

Serves 8

- 6 lbs beef brisket
- 2 Tbsp paprika
- Kosher salt and cracked black pepper to taste
- 5 Tbsp vegetable oil
- 4 medium onions, sliced
- 1 cup ketchup
- 2 Tbsp lemon juice
- 2 Tbsp light brown sugar
- 1 10-oz can tomato soup
- 1 cup sliced carrots (optional)
- 1 Tbsp finely chopped garlic (optional)

Rub brisket all over with paprika, salt, and pepper. In a large Dutch oven, heat 3 Tbsp oil over medium-high heat. When oil is hot, brown the brisket on all sides, about 8 minutes per side. Remove from pan and let rest for 15 minutes.

Meanwhile, deglaze pan with ½ cup water and reduce by half. Repeat twice with ½ cup water each time.

In a separate saucepan, heat the remaining 2 Tbsp oil over medium-high heat and cook the onions until beginning to brown, about 10 minutes.

Place meat back in Dutch oven with deglazed liquid and add ketchup, lemon juice, sugar, soup, and browned onions to surround meat (and carrots and garlic if using). Cook, covered, on the stovetop over low heat 1½ hours. (Pan should be barely simmering with lots of steam.) With 10 minutes left, Preheat oven to 300°F. Transfer to the oven, and cook for an additional 1½ hours.

## Savory Sweet Tzimmis

Serves 8 to 10

- 5 sweet potatoes, peeled and coarsely chopped
- 1 butternut squash, peeled, seeded, and coarsely chopped
- ¼ cup olive oil
- Kosher salt and freshly cracked black pepper to taste
- 5 carrots, peeled and coarsely chopped
- 3 Tbsp unsalted butter
- 1 cup brown sugar
- ½ cup maple syrup
- Juice from 1 lemon
- ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground clove
- 4 plums, pitted and sliced
- ¼ cup dried currants
- ¼ cup chopped fresh dill



CHEF/OWNER  
DEBBIE FRANZESE  
The Bedford Gourmet  
Bedford

Preheat oven to 400°F.

In a large pot, bring 4 cups of water to a boil over medium-high heat.

Meanwhile, place the sweet potatoes and the squash in separate large bowls and toss each with 2 Tbsp oil and season with salt and pepper to taste. Pour each onto a separate rimmed baking sheet and bake until just fork-tender, about 25 minutes.

Add the carrots to the boiling water and cook until fork-tender, about 5 minutes. Transfer to a bowl of ice water to stop the cooking, then drain.

Transfer sweet potatoes, squash, and carrots to large bowl. In a medium saucepan over medium heat, melt butter with brown sugar, maple syrup, lemon juice, cinnamon, nutmeg, and clove. Remove from the heat and combine with vegetables, plums, currants, and dill. Toss the whole mixture gently, making sure all vegetables and fruit are coated with the brown-sugar mixture. (This can be done the day before.)

When you are ready to serve, preheat the oven to 350°F. Spoon mixture into a baking dish, cover with foil and bake for 1 hour.

## Fish Cakes

Makes 8

### Cucumber Emulsion

- ½ medium cucumber, peeled and seeded
- 2 whole garlic cloves, peeled
- 3 Tbsp Dijon mustard
- 1 Tbsp kosher salt
- 1 Tbsp lemon juice
- ½ cup olive oil

### Fish Cakes

- 1 lb smoked or cooked boneless fish (salmon, cod, or trout)
- 1 Tbsp Dijon mustard
- 1 tsp Worcestershire sauce
- 1 tsp dry mustard
- 1 tsp Old Bay seasoning (or similar seafood seasoning)



- ½ tsp lemon juice
- 1 dash hot sauce or to taste (optional)
- ½ medium red-bell pepper, finely chopped
- 2 scallions, trimmed and finely chopped
- ¼ cup cucumber emulsion
- ¾-1 cup matzo crumbs (whole matzo, broken and ground in food processor)
- 3 tsp kosher salt
- 2 Tbsp vegetable oil

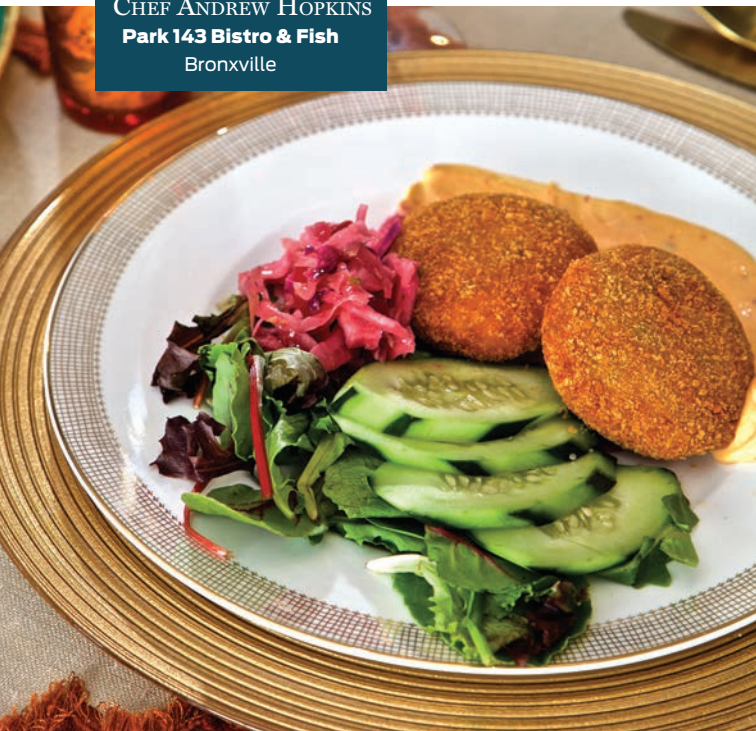
**For the Cucumber Emulsion:**

Place all the emulsion ingredients except oil in a food processor and blend until smooth. While the processor is running, slowly drizzle in the ½ cup oil until combined. Reserve ¼ cup emulsion for use in fish cakes. Extra emulsion makes a nice dip. Makes about 1 cup.

**For the Fish Cakes:** In a large bowl, combine the fish, Dijon mustard, Worcestershire sauce, dry mustard, Old Bay, lemon juice, hot sauce (if using), pepper, and scallions. Fold in cucumber emulsion and ¾ cup matzo crumbs; mix well, adding more crumbs if mixture is too wet. Season with salt and form into eight evenly sized, ½-inch thick patties.

In a large pan, heat the oil over medium-high heat. In two batches, cook fish cakes until brown on both sides, about 2 minutes per side. Drain on paper towel and serve immediately.

**CHEF ANDREW HOPKINS**  
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**Strawberry Rhubarb Pavlova With Elderflower Coconut Cream**

Serves 8 to 10

**Strawberry Rhubarb Filling With Elderflower Essence**

- 4 cups rhubarb (about 1 lb), cut into ½-inch slices
- ½ cup granulated sugar
- 2 pints medium strawberries, hulled and halved
- ¼ cup elderflower syrup
- 1 lemon, juiced

**Meringue Layers**

- 10 large egg whites, room temperature
- 1 tsp cream of tartar
- 1 Tbsp potato starch
- 1¾ cups granulated sugar
- 2 tsp vanilla extract

**Coconut Cream**

- 14 oz can full-fat coconut milk, chilled in the refrigerator
- (Avoid coconut milk containing guar gum, as this will reduce the amount of air you can whip into the cream.)*
- ½ cup confectioners' sugar, sifted

**For the Strawberry Rhubarb Filling With Elderflower Essence:**

In a medium saucepan, combine rhubarb, sugar, and 2 Tbsp water. Cook over medium-low heat, covered, until rhubarb is tender but still holds its shape, about 5 minutes. Transfer to a medium bowl and add



**CHEF/OWNER DIANE FORLEY**  
**Flourish Baking Company**  
 Scarsdale

**The rhubarb and strawberry in this pavlova are harbingers of the awakening of spring. But as Chef Forley points out, pavlova is not just a spring dessert: "A pavlova is a perfect ending to a meal; it is light with just the right amount of sweetness. Just switch out the fruits for a new dessert year-round."**

strawberries while still warm. Stir in elderflower syrup and lemon juice and allow to cool before assembling cake. It's best to make the filling a day ahead.


**For Meringue Layers:** Preheat oven to 300°F. In a clean, dry bowl of an electric mixer fitted with the whisk attachment, whisk the egg whites and cream of tartar on medium speed until soft peaks form. In a small bowl, stir together potato starch and sugar. With mixer on low speed, gradually add sugar mixture to egg whites, waiting until dissolved before adding each addition. Increase speed to high, and beat for several minutes, until stiff peaks form. Gently fold in vanilla.

Grease two 8-inch round pans with cooking spray. Divide batter evenly between the two pans. Bake 40 to 50 minutes or until lightly browned.

**For the Coconut Cream:** Remove chilled can from fridge; Do not shake. Carefully spoon off the coconut water from the thickened cream.

In a chilled bowl of an electric mixture, fitted with the whisk attachment, beat the cream for 7 to 8 minutes, until soft peaks form. Add the sugar and beat 1 more minute, until dissolved.

**To Assemble Pavlova:** Strain fruit from liquid, and reserve sauce. Place sauce into small saucepan over medium heat and reduce by half.

Place one meringue layer on serving plate. Spread half of the whipped coconut cream on the first layer. Arrange fruit over cream. Top with second meringue layer. Repeat with cream and fruit. Serve with elderflower sauce on the side. 

 For an additional recipe go to: [www.westchestermagazine.com/seder](http://www.westchestermagazine.com/seder)

campaign, a job he landed with the help of a Westchester colleague. After Dole left the race in 1999, the Bush campaign drafted Fleischer. He was one of the few New Yorkers working in a campaign loaded with Texans. Bush affectionately dubbed him "Ari-Bob."

Having spent so much time in Washington, Fleischer found himself drawn to Southern politics. He was turned off by the yelling and table-pounding of those like his native state's US senator, Alfonse D'Amato, and others, deciding that it was the subtle ways and charm of Southern pols that proved most effective. They would "run circles around people," he says with an ever-so-slight Southern drawl.

Through it all, Fleischer learned there was an art and subtlety to politics. Being successful during a briefing with the press required a combination of substance and showmanship; the best press comes from mastering both, he says.


Today, Fleischer puts his lifetime of political lessons learned into his Bedford-based

**Ari's Favorite Pound Ridge Haunts**

The Inn at Pound Ridge by Jean-Georges  
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Blind Charlie's Cafe  
74 Westchester Ave

North Star  
85 Westchester Ave



business. The company has a small-town charm about it, but he and his staff work with large corporations, sports leagues, coaches, and premier athletes. Tapping his decades of experience, he teaches clients how to speak with the media, deal with crises and put their best feet forward. Some of his current and former big-name clients include IBM, MLB, NFL, NBA, US Olympic Committee, and the College Football Playoff, to name a few.

Another high-profile individual client is reigning Super Bowl champion and future first-ballot Hall of Famer Peyton Manning, the former Denver Broncos QB who in the midst of the 2015-16 season had fought allegations that he used performance-enhancing drugs.

Fleischer says the tribulations that corporate leaders, sports leagues, and athletes go through are remarkably like those in elected office. "Politics teaches you how to communicate in a crisis or in a pinch and how to do it well. If you don't, you lose your re-election," he says. "The crises [I deal with] now aren't life and death or war and peace, but

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## Fleischer

for my clients, they are massive events. I get a lot of satisfaction if I can get them through it."

Though the company was founded in 2003, the firm first took hold when political junkie Sandy Montag, president and CEO of The Montag Group in White Plains, noticed that Fleischer would often make sports references during his daily briefings at the White House. Montag, whose sports-marketing and consulting company manages a slew of big-name broadcasters and coaches, notably football color-commentator John Madden, NBC sportscaster Bob Costas, former Giants head coach Tom Coughlin, and local CBS anchor Mary Calvi, boldly cold-called the White House in 2003, thinking there might be a way the two could work together. They spoke, hit it off, and, a year later, the two were business partners. "With Ari, it's not just a passion for sports; it's a knowledge of sports," Montag says. "He loves being in sports. He's a kid in a candy store."


Not only do players and superstars respect Fleischer, Montag notes, but he works with the highest level of executives—commissioners, team owners, and networks. "He commands respect in the sports world," Montag says.

For a guy who could have written his ticket—a very lucrative one—as a Washington lobbyist or set up shop anywhere in the world, it's telling that he returned home and remains so accessible, says Westchester County Executive Rob Astorino, who met Fleischer in 2005 during his first unsuccessful run for the post he currently holds. The two immediately hit it off, not just as Republicans but as Miami Dolphins fans.

In the subsequent years—during Astorino's 2009 run for county executive and his 2014 run for governor—Fleischer was helpful on a number of fronts: on issues of the economy and jobs and what was on voters' minds.

"He gave me the good, the bad, and the ugly about what it's like," Astorino says of Fleischer's advice about running in a high-stakes, high-cost race for New York State governor. "It was exactly what I wanted. A lot of people will tell you what you want to hear, when what you really want is to hear the unvarnished truth."

But what Astorino remains most impressed with regarding Fleischer is that despite his success, he is so well-grounded.

"The best thing I can say about Ari is that, despite how important a position he'd had, he's still one of the most down-to-earth people," Astorino says. "He never forgot his roots or what is important." 

**Jerry McKinstry is managing director of The November Team, a political strategy and communications firm based in Westchester. Prior to working in public relations, he was a political correspondent with the Journal News and a member of Newsday's editorial board.**



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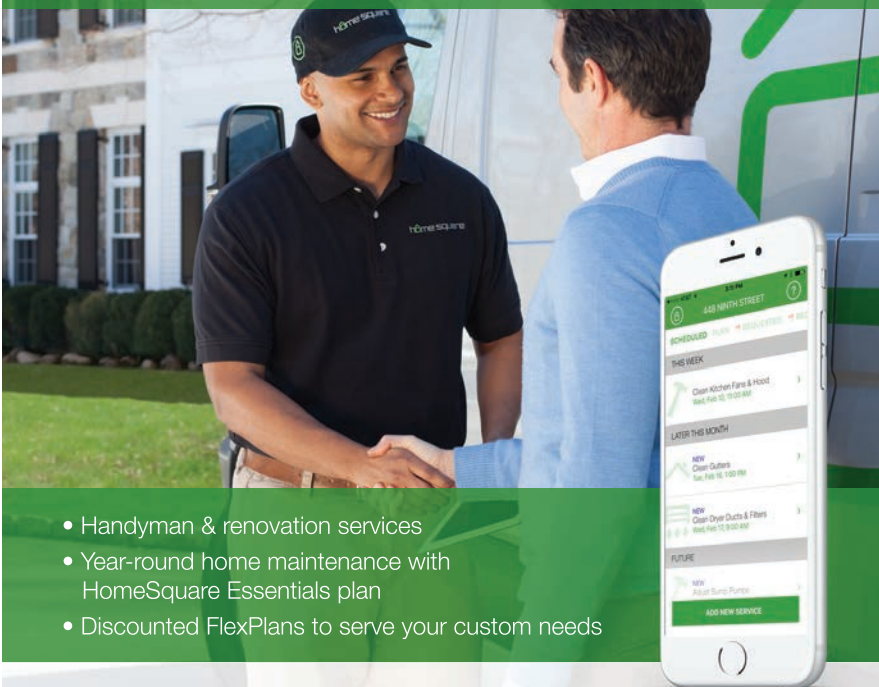


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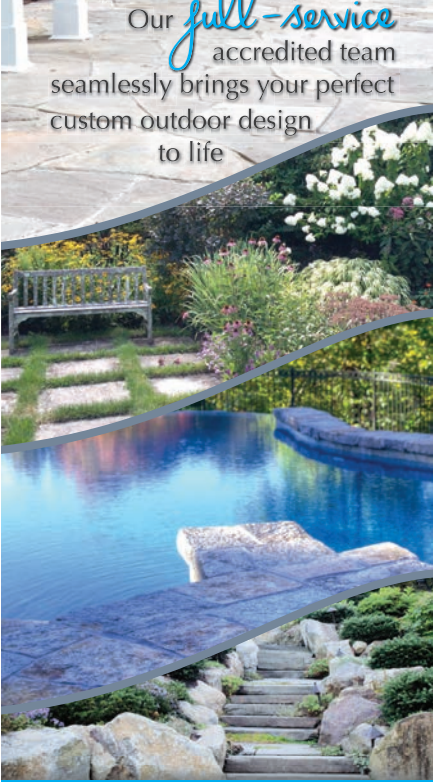
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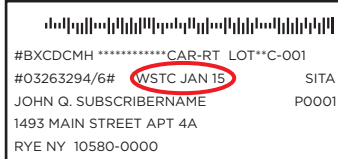
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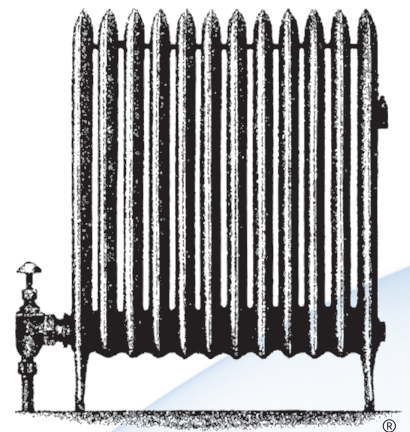
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## Understanding the Millennial Home

For years, consumer buying power and purchasing trends have focused around baby boomers. However, within the past several years, the spotlight has shifted to Millennials—the 80-plus million Americans between the ages of 25 and 34. Now the largest demographic group in history, the Millennial generation is undoubtedly the most studied. Significant research findings, speculations and predictions about shopping habits and motivators are driving the world to cater to this influential group.

Home ownership is just one example. Many speculate Millennials aren't interested in, or in a position to buy a home because they're strapped with student loans and a tightened job market. While much of that is true, research paints a different overall picture. In fact, in many U.S. cities, Millennials make up half or more of home purchasers (many of them first-time home buyers), according to a recent study by Realtor.com and reported by Bloomberg.

So what are Millennials looking for in their home? According to the recent Responsive Home initiative conducted by *Builder Magazine*, TRI Pointe Group (Pardee Homes), and partners such as Danze, Inc., several priorities rose to the top of their "must-have" list when purchasing or building a home:

- Ability to maximize all spaces within the home (efficient, creative storage)
- Urban conveniences in suburban settings (able to walk to parks and schools)
- Plentiful outdoor space, including an outdoor kitchen when possible
- Customizable floor plans (i.e., ability to have a nanny or mother-in-law suite with kitchenette and more)
- Elements with high design that offer functionality and value

"There's no doubt this generation is very design savvy and has outstanding taste," says Sharon Overby, vice president of Danze, Inc. "We were excited to be part of the Responsive Home project. Our kitchen and bath faucets, shower systems, bath accessories and others play well with the design-functionality-value ratio."

Among the unique design aspects was the use of satin black as a finish throughout many of the bathrooms. Showerheads, faucets and accessories were often mounted on white subway tile (grouted in black) for a fun, impactful style.

In one of the kitchens, Responsive Home Creative Director Bobby Berk paired a white farmhouse sink with a pull-down faucet in a tumbled bronze finish. The juxtaposition of mixing and matching elements are at the heart of Millennial style.



Outdoor living has proven to be a hot button for many buyers, including these 25-to-34-year-olds. The Responsive Home project featured unique use of outdoor space that showcased sunken sitting areas surrounded by beautiful gardens and water features, various applications of large-screen TVs and, of course, fully functional beautiful outdoor kitchens.

(Courtesy of BPT)

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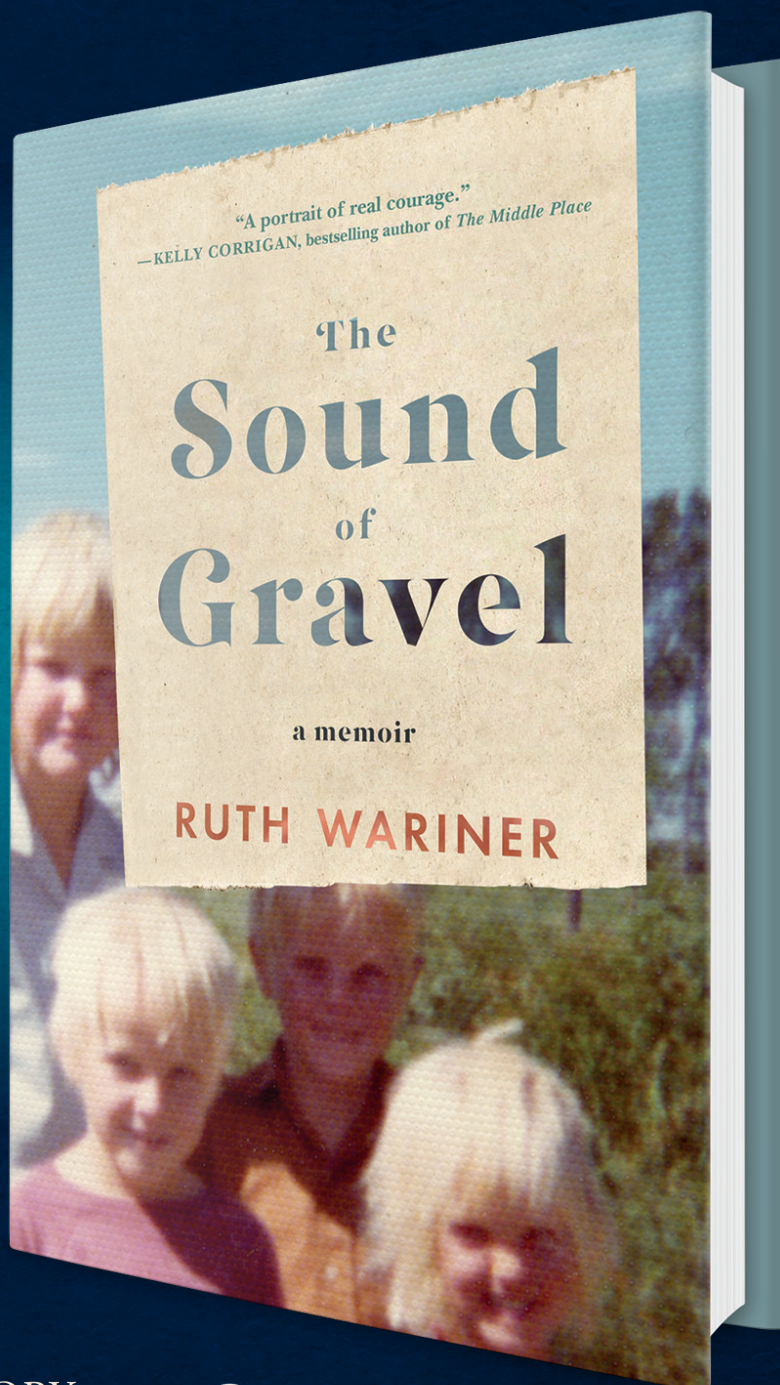
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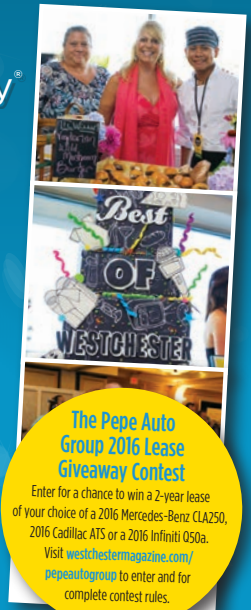
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**REVIEW**

**Bon App**

Listen closely to the server's recitation of the nightly specials at Lenny's Seafood & Steakhouse for the creamy burrata appetizer with grilled eggplant, tomato, and roasted red pepper. See what else reviewer Julie Ruggirello enjoyed at this Larchmont newcomer on page 130.

PHOTO BY MICHAEL POLITO



Top: Joe DiMauro of Mount Kisco Seafood oversees Exit 4's seafood station, serving homemade chowders, lobster rolls, and raw bar platters; bottom: classic sushi, specialty rolls, and sashimi by Inno Sushi

**PREVIEW**  
**Exit 4**  
**Food Hall**

153 E Main St, Mount Kisco  
(914) 241-1200  
www.exit4foodhall.com

**I**si Albanese is the latest Westchester restaurateur to bring a NYC dining trend—in this case the communal food hall—to Westchester.

“I wanted a communal experience while giving emerging culinary talent an outlet to create and experiment with new food trends at individualized stations,” says Albanese.

The 80-seat Exit 4 Food Hall has nine food stations, each with its own blackboard menu.

They are: Charcuterie 153, offering smoked and cured meats and savory cheeses; Rawsome Seafood Bar by Mount Kisco Seafood (don't

miss the lobster roll); Inno Sushi by James, a classic sushi bar with grab-and-go or dine-in options; Rotiss-A-Q with rotisserie-cooked meats prepared by former owner of A&S Marketplace John Cioffi; Piaci Pasta Bar serving first-rate pastas; Fuoco Wood Fired Pizza; Dirty Roots by Myong, where Chef Myong Feiner proffers Korean/Asian twists on healthy salads and juices; and Paninis, Sandwiches and Wraps, also by Chef Feiner (the ahi bánh mi is a must-order).

There's also a small-plates bar, X4 on Tap, serving a rotating selection of 10 craft beers and 8 wines on tap, locally roasted specialty coffees from BPM Roasters, and Jones craft soda. Java geeks can freak over nitro coffee, which is cold-brewed (i.e., steeped and not heated) coffee infused with nitrogen gas, kegged like beer and served on tap.

Executive Chef Rahsaan White heads up the Exit 4 culinary team and previously served as a personal chef for heavyweight boxer Michael Grant.

The majority of seating consists of communal tables and benches made from recycled wood salvaged from storm damage.

Exit 4 is in the space occupied for 20 years by Bellizzi, a casual pizzeria with a play area, also owned by Albanese.

—John Bruno Turiano



**PREVIEW**  
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**I**talian restaurants are so commonplace in the county, it's fair to reference the term “glut” without being accused of hyperbole. The opening of a new one, then, wouldn't likely excite the palates of most county foodies. After all, do we really need another plate of chicken scarpariello?

One glance at the menu at the new tredici NORTH, however, a 68-seat Italian restaurant in the space where China White had been, eschews any concerns of cuisine redundancy. Chef Giuseppe Fanelli, a Sleepy Hollow resident, has turned a keen culinary eye (and capable cooking hand, having run the kitchen at Baldoria, sister restaurant to the legendary Rao's) to craft modern from-the-boot fare.



An indulgent appetizer is the \$18 Angry Lobster: a pan-fried 1-lb Maine lobster with Meyer lemon, white wine, roasted garlic, and finished with red chili

Expect creative starters such as “Inside-Out” meatballs (panko-breaded and stuffed with mozzarella and ricotta), and inventive entrées like grilled lamb chops dusted with cayenne and whiskey-sugar and served with sweet potato marshmallow flan.

A noteworthy house-made dessert is the peanut-butter-and-jelly panna cotta.

Also of note are the stylish front- and back-of-the-house attire, designed by fashion icon and Westchester resident Kenneth Cole.

—JBT

SPIRITED

# Amaro

The arrival of spring is bittersweet—for cocktails at least

Is there a more perfect liqueur for the season than amaro? From a ruby-hued Negroni to a fizzy Aperol spritz, cocktails made with *amari* (a type of Italian digestif made from brandy infused with herbs, citrus, and spices) are as refreshing as a spring breeze blowing through the Italian countryside.

There are many different kinds of amari, ranging from bittersweet to extremely bitter, but one of the most popular is Amaro Montenegro. Medium-bodied with strong orange notes, it's a great entry-way to more intense amari.

For a taste, head to The Mill in Hastings-on-Hudson and order the "Out Like a Lion," made with Amaro Montenegro, scotch, Luxardo Maraschino, bitters, and lemon. "Amaro Montenegro happens to be my favorite amari," says General Manager Jeremy McLellan. "It has that perfect balance of floral, medicinal, caramel, and bitterness."

"Amaro Montenegro is beautiful. It works well in so many different cocktails," says Justin



Montgomery, owner of Harper's in Dobbs Ferry, where it is regularly featured on the rotating cocktail list (patrons can always ask for it in a custom drink). And at Tarry Lodge in Port Chester, Amaro Montenegro is available upon request in the Negroni and the bourbon-based Spagiato.

If you are a purist, sample it straight at Pour in Mount Kisco or L'inizio in Ardsley. Both places have extensive lists of amari, including Amaro Montenegro. Or, pick up a bottle to savor at home—preferably outside on a warm spring evening.

—Lucy Baker

FARE WELL

# Big City Greens

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Our favorite farm stands may not be up and running yet, but eating farm-fresh greens year-round is getting a whole lot easier, thanks to the innovative urban-farming practices of Gotham Greens. The company's sprawling rooftop greenhouses in Brooklyn and Queens grow more than a dozen varieties of leafy greens and herbs, all of which are packaged and ready for delivery to grocers in New York City and the tri-state area within hours of harvest.

The majority of farmed produce travels more than 100 miles before hitting the dinner plate, a statistic that Gotham Greens hopes to change. "It is our vision to grow fresher, better-tasting produce right here in New York," says Nicole Baum, marketing and partnership manager. "We've converted unused rooftops into productive spaces that create local jobs and supply high-quality food to local businesses." The company's pesticide-free produce is grown using ecologically sustainable methods in their technologically sophisticated, 100 percent clean-energy powered, climate-controlled, urban-rooftop greenhouses.

Gotham Greens' message is clear: Think sustainable, buy local and eat quality. Clever product labeling underscores the company's commitment to urban farming, such as the Blooming Brooklyn Iceberg. The Windy City Crunch, an iceberg-romaine blend, hails from the company's newest 75,000 square-foot rooftop greenhouse in Chicago. "Our basil is very popular," adds Baum. "We call it our green gold."

Gotham Greens produce is available at Whole Foods Market, Mrs. Green's Natural Market, ShopRite, FreshDirect.com, Farmigo.com, and OurHarvest.com.

—Jennifer Rossano



SPICED PHOTO BY LUCY BAKER

SPICE RACK

Discovering unusual spices and herbs, one jar at a time

## [ Lovage ]



aka lavas [Dutch], ligustico [Spanish], lipstikka [Finnish], Italian lovage, Old English lovage

Flavor Strength



**Description:** The hardy perennial flowering plant lovage has a thick, fleshy, grayish-brown, carrot-shaped root from which erect hollow stalks grow 3 to 5 feet in height. The shiny, dark-green leaves on the stalks are divided into narrow wedge-like segments, resemble Italian parsley (only larger), and smell like celery greens. A long-forgotten herb that was regularly cultivated during medieval times, as well during the Roman, Greek, and Chinese empires, lovage has a taste similar to celery but with a slight peppery bite.

**Culinary Uses:** The leaves can be used whenever celery and parsley are called for, especially in soups, salads, casseroles, white sauces, omelets, mashed potatoes, and stuffing.

**Attention Gardeners:** Lovage thrives in rich, organic, moisture-retentive soil and is an excellent addition to backyard gardens, as much for its ornamental benefits and pleasant odor as its culinary uses.

**Medicinal:** During the 19th century, a cordial made from lovage (plus tansy and yarrow, two other flowering plants) was used as a folk remedy for upset stomachs.

—JBT



THE REFRIGERATOR ZONE

## Chef Nick Di Bona of Madison Kitchen in Larchmont

Forget a person's bookshelves, Facebook page, personal email inbox, or medicine cabinet; the contents of a home refrigerator are the most telling. Especially for a chef.

**W**hat could you make for dinner from your current contents if, say, friends were to show up unexpectedly? There's a container of venison Bolognese I could serve that I made at the restaurant. The meat is from a deer I killed. I bow hunt in Yorktown [where I grew up] October through December. Northern Westchester has free-range/organic wild protein you can eat!

**Anything in there really old or of unknown origin?** Old quesadillas from the BLD Diner in Larchmont. It was late-night drunk food.

**Item that would impress a foodie (e.g., Siberian caviar?)** A Buddha's Hand, which is an unusually shaped Asian citrus fruit with finger-like sections. There's no juice or pulp in it, but I used the zest to make a delicious sorbet for Village Social in Mount Kisco. There's also French Kiss oysters from the restaurant. I don't go grocery shopping much; the restaurant is my grocery store.

**Fussy about any staple being organic, fair trade, local, etc.?** Not one item in particular, but I have a strong appreciation for local ingredients. I used to work at Peter Pratt's [2001-13] in Yorktown, where they make honey from their own hives, tap maple trees and grow wild herbs.

**Anything not allowed in your fridge (e.g., soda?)** You won't find soda in there, but once a month I'll have Diet Coke out of the gun at the restaurant. Twice a year I'll get on a health kick where I try to eat better.

**A late-night snack craving hits, what do you reach for in your fridge?** Mortadella [from a purveyor at work]. As healthy as I want to imagine I'm being, I can't resist dried, cured meats.



**Any random/unusual items on the door shelf?** Nope, just some Boar's Head deli mustard. I'm around food so much, I tend to be boring with what I have at home. But I'm always thinking about exciting food concepts. At 3 a.m., I'll text my sous chef with new dish ideas. The latest is a "McDonald's" dinner. We're testing a house-made version of the Egg McMuffin, with homemade English muffins and smoked homemade sausage. We may tackle the Big Mac and do chicken-nugget sliders, too.

**How's the dairy situation?** Whole milk only—all the other stuff is fake. One percent and skim milk, forget it.

**What are you drinking?** I make my own infused lemon, orange, and cucumber waters. And if it's been a hard day, I always have a Scotch around but not in the fridge.

**Let's talk the really cold stuff, as in 32°F and below.** My freezer has a bottle of Tito's Vodka, plus my Bona Bona Ice Cream. It's all natural and as local as we can be, and it got me a win

on *Chopped*. I spent a small fortune on a Carpigiani Gelato Machine from Italy—like the BMW M5 of gelato machines. My ice cream is a hybrid of gelato (spins slowly and no eggs) and American ice cream (40 percent dairy cream). We've made a root-beer flavor for The Parlor in Dobbs Ferry and zabaglione ice cream with sweet Marsala wine for Fortina—that one we made an exception and put eggs in it.

**What's your favorite item hanging on the refrigerator?** A drawing of concept plans for a Bona Bona Ice Cream Shop, opening in 2017.

**What's on top of the fridge?** A giant bottle of Sangiovese wine that a purveyor gave to me. I've been meaning to bring it to parties; I just haven't been invited to any lately.

—JBT



## WHAT THE HECK IS A... Fiddlehead Fern



**Description:** The stunningly shaped fiddlehead fern is named for just that: its semblance to the head of a fiddle. But while no musical sounds actually emanate from this gourmet wild vegetable, there may come some tuneful chirps from the salivating mouths of foodies at the sight of this rare delicacy. Fiddleheads come but once a year, as the harvesting time is only a few weeks, and can be found at certain farmers' markets in late April through early June. These green edible fronds of the ostrich fern are distinct in shape, having a green, quarter-sized coil at the end of a 4- to 6-inch stalk. They grow wild in shady river bottoms in the marshes, swamps, and forests of North America and were once part of the traditional diet of some Native American tribes.

**Flavor Profile:** Replete with mild springtime grassy notes, plus a hint of nuttiness, fiddleheads have a similar taste to asparagus or young spinach. Some suggest artichoke or a bit of mushroom.

**To Prep:** To remove any bitterness, wash ferns well, then blanch in boiling salted water for 8 to 10 minutes. Drain and refresh in an ice-water bath; drain again and reserve.

**To Cook:** Trim the stems, rinse well and then sauté for about 10 minutes with butter, shallots, and maybe a little pancetta. *Make sure to boil per "To Prep" step above prior to sautéing.*

**A Raw Deal:** Unlike so many other vegetables, fiddleheads should not be eaten raw. They must be cooked, as there have been cases of food-borne illness associated with eating raw or undercooked fiddleheads. —JBT

SIZZLING...  
**Cactus Water**



HEATING...  
**Birch Water**



FIZZLING...  
**Coconut Water**



**TABLE MATTERS**  
**DINING SCENE**  
**News and Notes**

Eric Gabrynowicz, chef/co-owner of **Restaurant North** (386 Main St, Armonk 914-273-8686; [www.restaurantnorth.com](http://www.restaurantnorth.com)), was named a James Beard Award semifinalist for Best Chef: Northeast. **Blue Hill at Stone Barns** (630 Bedford Rd, Tarrytown 914-366-9600; [www.bluehillfarm.com](http://www.bluehillfarm.com)) was nominated for Outstanding Service; the Pocantico Hills-based restaurant won last year for Outstanding Restaurant. Winners are awarded May 2. Pleasantville resident Elvi Hoxhaj has opened **KEE Oyster House** (128 E Post Rd, White Plains 914-437-8535; [www.keeoysterhouse.com](http://www.keeoysterhouse.com)) in the space that once housed Tango Grill. Expect lobsters deshelled tableside, surf-and-turf plates for two, and a raw bar. Entrées range from \$26 to \$44. Craft beer specialist **Sedona Tap House** (640 E Boston Post Rd, Mamaroneck 914-341-1511; [www.sedonataphouse.com](http://www.sedonataphouse.com)) was scheduled to have opened their first Westchester location by this month. More than 500 craft beers are offered, plus seafood brought in and cut daily and Certified Angus steaks. Another first to the county is **Freshii** (240 Main St, White Plains 914-422-8000; [www.freshii.com](http://www.freshii.com)), a health-conscious fast-casual chain offering made-to-order salads, soups, burritos, juices and smoothies, and frozen yogurt. The chain also employs “green” practices such as eco-friendly cleaning products and a majority of packaging that is biodegradable. **Appetit Bistro** (540A Willett Ave, Port Chester 914-690-2000; [www.appetitbistro.com](http://www.appetitbistro.com)) has added new menu items, including an octopus salad, organic roasted-beet salad, Mayan prawns with warm potato salad; coq au vin, and duck cassoulet. The Ossining-based Dominican Sisters Family Health Service is hosting a **Wines Around the World** fundraiser (Sleepy Hollow Country Club, Briarcliff Manor 914-941-1710, ext. 1131; [www.dsfs.com](http://www.dsfs.com)) April 27 from 6:30 p.m. to 8:30 p.m. with wines by Pernod Ricard USA and a gourmet buffet. RSVP by April 18. —JBT

# Pearl

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This photo: Truffle grilled cheese from Rye House; below: Lobster claw and knuckle plus three types of cheese go into 105-Ten's lobster grilled cheese; Mast Brothers chocolate is used in the chocolate surprise at Plum Plums

# Melt Down

A nostalgic lunchtime favorite is popping up on menus across the county. BY NANCY DURAN

**A**pril 12 is National Grilled Cheese Day; what better way to honor this American treasure than by sampling some local offerings?

Let's face it: Cheese and bread warmed up together has been around a very long time. It's a combo that features in just about every culinary tradition, from French croque monsieur to Mexican cheese quesadillas to British toasties. The uniquely American version of this concept, however, can be traced back to the 1920s, when sliced bread and pasteurized sliced cheese became readily available. With these breakthroughs, the stars aligned and a classic was born.

But what is the classic model? Ask any three people, and you're likely to get three different answers. In my household, grilled cheese and ginger ale were my mom's tonic for me on a sick day from school. Her version was white bread and American cheese, pan-fried with a pat of butter in a cast-iron frying pan, the best conduit to crunchy, melty goodness. My husband's dad, on

the other hand, swore by brown bread, cheddar, and a smear of mustard. The grilled cheese truly is as individual as the American spirit. Just have a look at the sandwiches gracing our county menus, and you'll see that this humble childhood stalwart comes in many different guises.

For those of you not convinced that grilled cheese has broken out of the kiddie menu, behold the truffled grilled cheese featured at **Rye House** in Port Chester. This sandwich is sophisticated enough to grace not only the lunch menu but the adult dinner menu, as well. Executive Chef Chris Colom says, "Grilled cheese evokes happy childhood memories for me, like when my sister would watch me after school and make me grilled cheese sandwiches as an afternoon snack." Rye House's grilled cheese, which boasts a mix of California's Midnight Moon Gouda with pungent fontina and shaved black truffle—all pressed between The Kneaded Bread's country white—will certainly put you in your happy place.

I happened to be in luck the day I visited Rye House because one of the specials was tomato soup, the ultimate complement to grilled cheese. Chef Colom's tomato soup features grilled cheese croutons floating in




the fragrant purée, taking your meal to delicious heights.

Also elevating things is **105-Ten Bar & Grill**. The lunch and dinner menus at this Briarcliff favorite feature the delectable lobster grilled cheese. Owner Anthony Fortunate sees grilled cheese as being “second only to burgers in American fare,” certainly worthy of a chef’s creative imaginings. 105-Ten’s version has thick brioche toast surrounding lobster claw and knuckle and melted Brie, Swiss, and cheddar. The whole lot is finished off with a true signature of decadence, truffle oil.

If it’s all-melted-cheese, all-the-time you’re looking for, **Melts** in Armonk is your kind of place. The catchphrase at this eatery boasts that it is “offering creative takes on a classic comfort food,” and that just about says it all. Melts’ menu features a cornucopia of hot cheese on bread options. Choices include its most popular custom sandwich, the patty melt, which features a beef burger, smoked cheddar, and crispy bacon between two pieces of crunchy sourdough. Also popular is the tuna melt, a classic that Chef/Owner Nathan Kramer views as a sandwich that “comforts because it’s so familiar.” And that’s a common theme when talking about grilled cheese. Its familiarity only increases its appeal.

So, what about a grilled cheese sandwich that’s not dressed up? Does it still pass muster after middle school is a distant memory? If it’s executed as perfectly as the sublime grilled cheese served up at **Bella’s Restaurant** in Tarrytown, the answer is a resounding “Yes!” And of course, neighborhood diners—the early adopters of grilled cheese—have got the sandwich for you purists, as well.

Believe it or not, there’s also a grilled cheese out there for the sweet-toothed among us. **Plum Plums** cheese shop in Pound Ridge has got the sweet and the savory covered. Its Chocolate Surprise is a heady mix of Parmesan Stravecchio and Mast Brothers chocolate. As owner/cheesemonger Gayle Martin extols, “Our goal with this sandwich was to bring together two complementary flavors: salty and sweet. When the cheese and the chocolate melt, the magic happens.”

A cheese, meat, and gourmet foods specialty shop at heart, Plum Plums wasn’t always known for excellent grilled cheese. That all came about April 2015, when they decided to celebrate “National Grilled Cheese Month” by offering specialty grilled cheeses. The idea caught on like wildfire and patrons demanded that it become a permanent feature. A year later, the griddle at Plum Plums is still fired up and creating grilled cheese masterpieces. What a delicious way to celebrate. 

Nancy Duran is a food writer and editor living in Sleepy Hollow.






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Left: Black linguine with Maine lobster, wild Maine mussels, Gulf shrimp, calamari, and littleneck clams; right: all steaks are dry-aged, including the porterhouse.



# Not Your Average Italian Joint

Lenny's Seafood and Steakhouse in Larchmont serves up classic Italian fare with a hard-to-find casual elegance **BY JULIE RUGGIRELLO**

**L**enny's Italian Seafood and Steakhouse is the kind of restaurant every town wants but very few are lucky enough to have. It's the kind of place that's equally worthy of an anniversary dinner, a date night or just catching up with friends. Lenny's brings casual elegance to Larchmont through both the food they serve and the atmosphere they provide, without sliding into the snooty airs that haunted upscale restaurants of yesteryear.

Every night there is a lengthy list of specials. It's easy to zone out after the first few options, but listen so that you don't miss out on an appetizer of sinfully creamy burrata with grilled eggplant and tomatoes (somehow sweet even in the middle of winter) or eggplant rollatini stuffed with a creamy ricotta filling and topped with just a dot of melted mozzarella, nestled in a sweet tomato sauce that straddles both sweet and acidic. If you are sticking with the standard menu, start out with a few bites off the raw bar or, if you prefer your bivalves

baked, opt for clams casino, whole clams stuffed with flavorful, moist breadcrumbs and bacon. It's always the right time for a glass of wine; choose from a lengthy list of bottles or pick from seven or eight reasonably priced wines by the glass that are always drinkable.

As a steak-and-seafood restaurant, it's not surprising that proteins rule the menu. And while you'll never go wrong with the large portions of perfectly cooked meats, like earthy grilled lamb chops or shoebox-size pieces of tender, aged steaks, make it a point to try some of the homemade pastas, like the black linguine topped with a mélange of seafood, including Maine lobster, mussels, clams, and tender calamari. Lenny's serves up all of the comfort food you won't find at a standard Italian American spot—there's not a chicken Parm in sight. Instead, fork-tender braised short ribs with creamy, cheesy, mushroom risotto is made in the classic Italian style, with simple ingredients that introduce you to a new level of comfort food.

## Lenny's Seafood and Steakhouse

2047 Boston Post Rd,  
Larchmont  
(914) 630-7800

[www.lennyssteakhouse.com](http://www.lennyssteakhouse.com)

Food ★★★★★

Service ★★★★★

Atmosphere ★★★★★

Cost \$\$\$\$

For more restaurant reviews, visit [www.westchestermagazine.com/restaurantreviews](http://www.westchestermagazine.com/restaurantreviews).


Balance out the meat with classic Italian sides, like velvety, rich polenta, roasted wild mushrooms, or garlicky escarole with white beans. While the creamed spinach was delicious, it was not the creamed spinach in the traditional steakhouse sense, but more of a fantastically sautéed spinach with some Parmesan melted over the top. The lobster home fries with leeks and truffles was a surprising disappointment: Fresh lobster that had so perfectly topped the black linguine was nothing like the shriveled bits mixed in with slightly soggy fried potatoes. The takeaway here is to stick with the Italian dishes that are consistently superb and stay away from anything that's trying to fit in with the boys' club steakhouse.

Finish the night off with a bite of something sweet. On weekends, eat early enough to ensure a tartufo for the table; it's not unheard of for the restaurant to be sold out on a Saturday night. If you're not so lucky, the cannoli filling is perfectly tangy and balances out the sweet and crunchy shell. Italian ricotta cheesecake is a winner, as is the tart Key lime pie. You'll probably want to loosen your belt at this point, and we're not judging, because we did, too.

Aside from the food, the staff at Lenny's makes the meal memorable: They're polite yet quick with a joke and are happy to make recommendations. From the good humor and attention paid by the wait staff to being checked in on by owner Lenny (also owner of the popular Il Castello in Mamaroneck) as he makes his rounds for the evening, it's almost impossible to leave the restaurant in bad spirits.

Décor is not the focus of the restaurant. There are no statements to be made, just the continuation of the casual elegance that permeates the restaurant. Aside from a large bouquet of flowers, a few paintings and some decorative vases, Lenny allows the white tablecloths and the food that will soon be placed on top to speak for themselves. If you show up on a weekend night without a reservation, wait it out at the blue-lit bar with a cocktail.

If the winter weather is still hanging on when you're reading this, be prepared: Both a built-in vestibule and plastic wind guards protecting the entrance don't prevent the chilly dining at the front of the house, and you'll need to brace yourself for the cold waiting in the bathrooms.

But if you're at Lenny's, you're there to eat—and eat well you will. Come hungry and be delighted with the new version of upscale dining that Lenny's has perfected. 

**Julie Ruggirello is a food writer, recipe editor and digital recipe manager. She has worked in restaurants and written for food publications including Food Network, Cooking Channel, The Daily Meal, and Saveur.**



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# dining out

BY SAMANTHA GARBARINI

## New This Month to Our Listings

### NESSA Modern Mediterranean \$\$\$

Owner Marc Tessitore has revamped the menu and the décor at this 86-seat eatery. The ever-popular bruschetta—in six varieties, including basil pesto, gorgonzola with pine nuts and honey, and prosciutto with red wine and figs—is still on the menu, alongside many of its popular pastas. Look for new dishes like fragrant curry mussels with cream, and a beet and goat-cheese salad served over “secret soil” (a mix of spices, mushrooms, and ground pumpernickel) with a sweet balsamic glaze. Outdoor dining available in warmer months. Open for dinner Tues to Sun. 325 N Main St, Port Chester (914) 939-0119; [www.nessarestaurant.com](http://www.nessarestaurant.com)

### VOX BAR & RESTAURANT French/Eclectic \$\$\$

With an outdoor patio overlooking the green landscape of North Salem, this unpretentious French restaurant serves classics like escargots with parsley-garlic butter, croque monsieur, and poulet frites. Beyond French, look for dishes like Asian-inspired ahi tuna served with seaweed salad and wasabi cream, comforting lobster macaroni and cheese, and fresh seafood served in boats of shaved ice. Open for dinner Thurs to Sun; lunch Thurs and Fri; closed Mon and Tues. 721 Titicus Rd, North Salem (914) 669-5450; [www.voxnorthsalem.com](http://www.voxnorthsalem.com)

## Ardasley

### BOW LA CATENA ITALIAN RESTAURANT

Italian \$\$\$

On the menu at this white-tablecloth Italian restaurant: pappardelle Emiliano; chicken paesana (on-the-bone chicken with vinegar peppers, cottage potatoes, and mushrooms); broiled whole branzino in a white wine sauce; and grilled swordfish. Desserts, including apple strudel, are homemade. Open every day for lunch and dinner. Reservations recommended. 871 Saw Mill River Rd, Ardsley (914) 231-9260; [www.lacatenardsley.com](http://www.lacatenardsley.com)

### BOW L'INIZIO Italian \$\$\$\$

Food: ★★½ Service: ★★½ Atmosphere: ★★ (08/14)

Executive Chef Scott Fratangelo's menu at L'inizio is divided along traditional Italian lines: antipasti, primi, pasta, secondi, and sides. Go with a pasta and choose from dishes like ricotta cavatelli with fennel sausage Bolognese, and Parmesan or acorn-squash ravioli with cider butter and crispy Brussels sprouts; or opt for one of the secondi like seared New York strip steak, roasted Hemlock Hill free-range chicken, or wild striped bass. Reservations recommended. 698 Saw Mill River Rd Ardsley, (914) 693-5400; [www.linizio.com](http://www.linizio.com)

## Armonk

### AMORE PIZZERIA & ITALIAN KITCHEN Italian \$\$

This modern Italian eatery offers artfully prepared Italian fare in a casual, family-friendly atmosphere. The menu ranges from brick-oven-style pizza to a slew of traditional Italian pasta dishes, like aglio e olio, alla vodka, Amatriciana, and Bolognese, plus a variety of customizable and pre-fab salads. Open every day for lunch and dinner. 1 Kent Pl, Armonk (914) 273-3535; [www.amorearmonk.com](http://www.amorearmonk.com)

### BOW BEEHIVE RESTAURANT Continental \$\$\$

Set in a modern country house with an open kitchen, this restaurant offers comfort fare along with Greek and Continental specialties. Braised short ribs, moussaka, four varieties of Belgian-style mussels, and blackened mahi mahi tostada are entrées to try. Outdoor seating available. Open every day for breakfast, lunch, and dinner. Brunch on Sun. 30 Old Rte 22, Armonk (914) 765-0688; [www.beehive-restaurant.com](http://www.beehive-restaurant.com)

### BOW MODERNE BARN New American \$\$\$

The Livanos Restaurant Group's (City Limits Diners, Molyvos, Abboccato) hometown eatery is a New American restaurant with Mediterranean touches. Executive Chef Ethan Kostbar uses natural, local ingredients to create such dishes as black peppercorn seared tuna, mint pappardelle in a braised lamb-shoulder ragu, and lobster cobb salad. Private dining available. Open for lunch Mon to Fri, every day for dinner, and Sun for brunch. A \$20 two-course express lunch is offered. 430 Bedford Rd, Armonk (914) 730-0001; [www.modernebarn.com](http://www.modernebarn.com) ★★ (12/2010)

### BOW RESTAURANT NORTH New American \$\$\$

The seasonal menu by Chef Eric Gabrynowicz, a James Beard Awards nominee, changes daily at this farm-to-table eatery. Menu selections have included pan-roasted Chatham cod,

orecchiette with lamb Bolognese, and scallops with fennel soubise. Stephen Mancini, previously wine director at Union Square Cafe, is co-owner. Open for lunch Tues to Fri, dinner Tues to Sun, and brunch Sat and Sun. 386 Main St, Armonk (914) 273-8686; [www.restaurantnorth.com](http://www.restaurantnorth.com) ★★ (11/2010)

## Bedford

### BEDFORD 234 New American \$\$\$

Food: ★★ Service: ★★½ Atmosphere: ★★ (09/2015)

More than 20 local farms and purveyors supply the ingredients for the globally inspired seasonal comfort food served at this chic Bedford restaurant. Popular dishes include lobster knuckle “escargot”; Long Island duck lacquered with aged sherry; and roasted pork belly bao buns. Open for lunch and dinner Wed to Fri, brunch and dinner Sat and Sun, and dinner only Tues. Reservations are not accepted. 635 Old Post Rd, Bedford (914) 234-5656/ (914) 234-2507; [www.bedford234.com](http://www.bedford234.com)

### BOW CAMPAGNA Italian \$\$\$

Food: ★★½ Service: ★★ Atmosphere: ★★ (02/2015)

The Bedford Post Inn's flagship dining option, offering a range of antipasti, pasta, fish, meat,

## TASTINGS

# Hot Damn!

It's 3 pm on a Wednesday afternoon and a couple kids are lined up in front of the counter, their faces pressed to the glass, eyes wide as they scan the line of brightly colored glazes, sprinkles, and toppings. This time of day is the busiest at **Hot Dippity Donuts**

(171 S Riverside Ave, Croton-on-Hudson), says Evan Liaskos, the chef and co-owner who opened this made-to-order donut counter in the same space as his other family business, Bagels on Hudson.

The concept is simple: Donuts are fried to order, allowed to cool for only a few seconds, and then dipped and topped to make a myriad of combos. Fresh from the fryer, the donuts are lighter and fluffier than any cake donut I've ever had. If a donut isn't hot, Liaskos won't serve it, a fact that's evidenced by a small tub of rejected donuts behind the counter.

So just what combinations can you create? Pretty much anything you can think of. The “Choco-Lot” donut is dipped in fudge icing and topped with melting chocolate chips. Maple glaze could get a thick coating of cinnamon sugar, a swirl of cream cheese icing, or a sprinkling of bacon. There's vanilla and Nilla wafers, fudge and peanut-butter drizzle, caramel and sea salt, Nutella and Rice Krispies, and mocha and Oreo. Some of the most fun donuts evoke popular desserts like Key lime pie, strawberry cheesecake, or blueberry cobbler.

At the end of the day, Liaskos washes tiny fingerprints off the glass case. “I like the idea that it's fun,” says Liaskos. “I have an affinity for easily attainable food. Not fast food, but stuff that everyone can [enjoy], just a neighborhood joint.” —Samantha Garbarini



and sides. Dishes to try: creste nero—black pasta with shrimp, squid, scallop, Calabrian chilies, and tarragon; ippoglosso—pan-seared halibut in a shellfish broth with chickpeas and salsa verde; and bistecca—New York strip steak, bone marrow panzanella, roasted onion, red wine sauce, and aged balsamic. Open for dinner Wed through Sun. 945 Old Post Rd, Bedford (914) 234-6386; www.campagna-bedford.com

**BOW** **LA CRÉMAILLÈRE** French \$\$\$\$

The regular dinner menu at this picturesque French stalwart features sautéed sea scallops, rack of American lamb, and mussel soup with saffron. Wonderful soufflés for dessert. A spring/summer three-course, prix-fixe lunch menu (\$29) is offered from 12 to 2:30 pm Thurs to Sat and 1 to 3 pm Sun. Lunch is served Thurs to Sun and dinner Tues to Sun. Reservations advisable. 46 Bedford-Banksville Rd, Bedford, (914) 234-9647; www.frenchcountryrestaurant.com

### Briarcliff Manor

**BOW** **FLAMES BAR AND GRILL** Steakhouse \$\$\$

This steakhouse serves up old favorites like dry-aged porterhouse steaks and Nova Scotia lobster. Dine in the wine cellar or in the private dining room. Open every day for lunch and dinner. Reservations recommended. 533 N State Rd, Briarcliff Manor (914) 923-3100; www.flamesbarandgrill.com

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

Tucked away in a shopping center behind Mrs. Green's Natural Market in Briarcliff is where Chef Eddie Martinez cooks up hearty New American dishes like lobster mac and cheese, steak frites, tuna tacos, and pork shank. Also look for a selection of burgers, and small-plate indulgences like espresso-rubbed St. Louis ribs, smoked pork belly sliders, and fried avocado. Open every day from 11:30 am to 11 pm. 127 Woodside Ave, Briarcliff (914) 236-3651; www.105ten.com

### Bronxville

**BOW** **PARK 143 BISTRO & FISH** Seafood \$\$\$

Andrew Hopkins is executive chef at this 65-seat seafood-centric bistro. On the menu: fried oysters, shrimp and grits, a variety of mussel pots, seafood pasta, and clam strips. Cocktails with ingredients ranging from lychee to fresh herbs are offered. Open every day for lunch and dinner, and brunch on weekends. 143 Parkway Rd, Bronxville (914) 337-5100; www.143parkbistroandfish.com

### Chappaqua

**BOW** **CRABTREE'S KITTLE HOUSE**

New American \$\$\$\$

Jay Lippin is executive chef at this New American restaurant where the specialties include roasted organic local beets with goat cheese, rye berries, cilantro, and caraway salt; Berkshire pork chop with garlic braised Swiss chard and bourbon sauce; and warm Valrhona chocolate "gift" dessert. The Grand Award-winning wine cellar houses 60,000 bottles. Go for dinner, breakfast, lunch on weekdays, or Sun brunch, but call ahead to reserve a spot. 11 Kittle Rd (off Rte 117), Chappaqua (914) 666-8044; www.kittlehouse.com

**LE JARDIN DU ROI** French \$\$\$

A casual spot serving authentic French bistro fare. Popular dishes include French toast, croque madame, steak au poivre, and shrimp flambé. Open every day 8 am to midnight, for breakfast, lunch, and dinner with brunch on Sun. Alfresco dining available. Reservations recommended. 95 King St, Chappaqua (914) 238-1368; www.lejardinchappaqua.com

### Croton-on-Hudson

**OCEAN HOUSE** Seafood \$\$\$

A small diner was transformed into a tiny (20 seat) dinner-only oyster bar and grill. Self-taught chef Brian Galvin presents New England-style seafood dishes including Maine lobster roll, fried West Coast oysters, and pan-seared Norwegian salmon with eggplant chutney and curry vinaigrette. Reservations are not accepted. BYOB. Open for dinner Tues to Sat. 49 N Riverside Ave, Croton-on-Hudson (914) 271-0702; www.oceanhouseoysterbar.com

**BOW** **TAGINE RESTAURANT & WINE BAR**

French/Moroccan \$\$\$

Chef Laurent Ceron, formerly of Thyme in Yorktown, is crafting French dishes with a Moroccan twist at this restaurant. On the menu: classic steak frites, 15-minute fish stew (the restaurant's take on bouillabaisse), and traditional Moroccan dishes like lamb tagine and vegetable couscous. Tagine offers beer, wine, and sangria on tap. Open every day for dinner. No reservations accepted. 120 Grand St, Croton-on-Hudson (914) 827-9393; www.taginecroton.com ★★½ (07/2013)

### Dobbs Ferry

**BOW** **THE COOKERY** Italian \$\$

This progressive Italian restaurant serves some of the best pasta in the county, including radiatore with lamb Bolognese, plus other stellar dishes, e.g., pork osso buco with creamy polenta and apple mustard; and white lasagna. Most of the meat, fish, and produce is locally sourced. Open for lunch Tues to Fri; dinner Tues to Sun; brunch Sun only. Reservations taken on weekends for parties of five or more only. 39 Chestnut Ave, Dobbs Ferry (914) 305-2336; www.thecookeryrestaurant.com

**BOW** **THE PARLOR** Pizza \$\$

Food: ★★½ Service: ★★★ Atmosphere: ★★★ (03/2014)

Chef David DiBari offers a selection of craft pizzas à la his DoughNation pizza truck. Look for mainstays like decadent bone marrow pizza with vin cotto; house-smoked pepperoni; and polpetta with meatballs from The Cookery (DiBari's other Dobbs Ferry eatery). Pizza specials include potato and pesto; or sriracha honey. Apps are largely vegetarian or seafood-based, and there's wine on tap, along with craft beer and "bottled" cocktails, which come in hip flasks. Open Wed to Sun for lunch and dinner; Tues, dinner only. 14 Cedar St, Dobbs Ferry (914) 478-8200; www.theparlordf.com

**BOW** **SUSHI MIKE'S JAPANESE RESTAURANT**

Japanese \$\$\$

Popular for its special sushi rolls (the "Out of Control" is a favorite), this neighborhood Japanese restaurant is often packed. In addition to the sushi and sashimi specials and maki rolls, hot entrées are offered. A jazz vocalist entertains every Monday evening. Open for lunch and dinner Mon to Sat; dinner only on Sun. Reservations suggested. 146 Main St, Dobbs Ferry (914) 591-0054; www.sushimikes.com ★★½ (10/2013)

### Harrison

**273 KITCHEN** Mediterranean \$\$\$

Food: ★★½ Service: ★★★★★ Atmosphere: ★★½ (10/2015)

The latest from Chef Constantine Kalandranis of 8 North Broadway (that's his Mediterranean restaurant in Nyack, New York) is this 30-seat small-plates Mediterranean bistro. The seafood-heavy, three-course menu changes frequently but includes a range of raw, cured, and ceviche dishes; meat-based dishes (stuffed quail à la plancha); and small bites (soups, house-made potato croquettes, falafel). Open daily for dinner; Sun brunch. 273 Halstead Ave, Harrison (914) 732-3333; www.273kitchen.com



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## dining out

(Continued from previous page)

### DELFINO'S *Italian* \$\$\$

Chef Anthony Delfino serves Italian classics like eggplant rollatini; cavatelli rustica with sweet sausage, fresh basil and ricotta; tender veal chop martini; and a breaded Chicken Alex with sliced tomato, fresh mozzarella, and roasted peppers on a bed of spinach. Expect live entertainment on Friday nights. Outdoor dining available in warmer weather. Open for lunch and dinner Tues to Fri; dinner only Sat and Sun; closed Mon. 60 Halstead Ave, Harrison (914) 835-2535; [www.dineatdelfinosny.com](http://www.dineatdelfinosny.com)

### PORTA NAPOLI *Pizza* \$\$

This Neapolitan-style pizzeria from the owners of Kesté Pizza & Vino in Manhattan's West Village turns out thin-crust pies from its Stefano Ferrara wood-burning oven. Choose from nearly 40 pies, including the Del Papa, with butternut-squash cream, peppers, zucchini, and smoked mozzarella, and the Montanara, which is lightly fried, topped with red sauce and smoked provola, and finished in the 900°F oven. There are also a number of gluten-free pizzas and a wine list featuring Italian bottles (most bottles between \$36 and \$54). Open daily for lunch and dinner. 261 Halstead Ave, Harrison (914) 732-3232; [www.portanapoliny.com](http://www.portanapoliny.com)

## Hartsdale

### BAREBURGER *American* \$\$

Organic, sustainable burgers, salads, snacks, and sandwiches at reasonable prices. Choose from 16 varieties of pre-designed burgers, with your choice of protein (beef, turkey, and chicken, plus vegetarian options and specialty meats), or customize your burger from the bun up. Open daily for lunch and dinner. 265 N Central Ave, Hartsdale (914) 949-2900; [www.bareburger.com](http://www.bareburger.com)

### COPPER KETTLE CAFÉ *Café* \$

Chef Joey D'Angelo of Manhattan's Spigolo and The Gilroy has partnered with Chef Gino Gabriel to bring gourmet, seasonal, and affordable comfort food to central Westchester. On the menu: a series of whimsically named panini like the Shroomwich with wild mushrooms, fontina, and truffle dip; and The Noble Pig with slow-roasted pork, sharp provolone, and rapini. Salads, plates (pierogies, eggplant "meatballs," homemade ricotta gnocchi), and desserts also served. Open 11 am to 11 pm. 201 E Hartsdale Ave, Hartsdale (914) 723-1065; [www.copperkettlecafe.com](http://www.copperkettlecafe.com)

### KISHUYA *Ramen* \$\$

Food: ★★★ Service: ★★★½ Atmosphere: ★★½ (12/2015)

This traditional ramen shop tucked into a shopping center on Central Avenue serves well-executed noodle bowls. Dishes to try include pork bao with a sweet-and-savory brown sauce; spicy Tantanmen ramen with ground pork; and an earthy miso ramen with fresh vegetables. A selection of drinks and Japanese beers is available. Open daily for lunch and dinner. 163 S Central Ave, Hartsdale (914) 949-0600; [www.kishuya.com](http://www.kishuya.com)

## Hastings-on-Hudson

### SAINT GEORGE *French* \$\$\$\$

In the space that was formerly Buffet de la Gare comes this contemporary French bistro from Chef Chris Vergara. Look for dishes like onion soup made with duck bouillon; coq au vin; and côte de boeuf or cassoulet for two. The wine list comprises all-French bottles, and the bistro has an absinthe fountain. Open for dinner Tues to Sun; brunch Sat and Sun; closed Monday. 155 Southside Ave, Hastings-on-Hudson (914) 478-1671; [www.saintgeorgebistro.com](http://www.saintgeorgebistro.com)

## Irvington

### BOW | IL SORRISO *Italian* \$\$\$

Traditional Italian fare served in a charming Colonial house with river views. Lamb osso buco, grilled jumbo shrimp, and veal scaloppini with artichokes are favorite dishes. Jazz on Thurs. Open Tues through Sun for lunch and dinner. Reservations recommended. 5 N Buckhout St, Irvington (914) 591-2525; [www.ilsorriso.com](http://www.ilsorriso.com)

### BOW | MIMA VINOTECA *Italian* \$\$\$

The owners of Zuppa in Yonkers run this trattoria serving Italian "home-cooking." Orecchiette with egg, black pepper, onion, smoked bacon, and Parmigiano Reggiano; braised short ribs; and wild mushroom polenta are dishes to try. A 25-plus wine-by-the-glass menu is offered. Open for lunch Tues to Fri and dinner every day. Reservations recommended. 63 Main St, Irvington (914) 591-1300; [www.mimarestaurant.com](http://www.mimarestaurant.com) ★★★ (02/2013)



### BOW | RED HAT ON THE RIVER *French Bistro* \$\$\$

There are stunning Hudson River views to be enjoyed at this stylish bistro. Menu selections include steak frites, steamed mussels, and frisée aux lardons. Don't skip the toffee-and-amaretto bread pudding. Live jazz on Wed nights. Reservations recommended. Open for lunch weekdays; dinner every day; brunch on Sun. 1 Bridge St, Irvington (914) 591-5888; [www.redhatbistro.com](http://www.redhatbistro.com)

## Katonah

### PEPPINO'S RISTORANTE *Northern Italian* \$\$\$

Lots of regulars come to this family-owned (since 1991) restaurant, located in a converted train station, to sit at candlelit tables and dine on veal Sorrentino, eggplant parmigiana, tilapia marechiaro, and any of more than 12 pasta dishes. The predominantly Italian wine list has bottles that mostly range from \$35 to \$65. Outdoor dining is available in warmer temps. Open every day for lunch and dinner. Reservations recommended. 116 Katonah Ave, Katonah (914) 232-3212; [www.peppinosristorante.com](http://www.peppinosristorante.com)

## Larchmont

### BOW | ENCORE BISTRO FRANÇAIS *French* \$\$\$

Enjoy savory French cuisine in a charming bistro setting, including homemade pâté, escargot, breast of duck, and sweetbreads. Sidewalk dining available. Open every day for lunch and dinner. Reservations suggested on weekends. 22 Chatsworth Ave, Larchmont (914) 833-1661; [www.encore-bistro.com](http://www.encore-bistro.com)

### LE SIRENE *Italian* \$\$\$\$

Food: ★★★½ Service: ★★★½ Atmosphere: ★★★ (01/2016)  
Cosimo and Gerardo Bruno, owners of NYC's Caravaggio, Sestina, and San Pietro restaurants, run this Larchmont eatery serving Italian appetizers, pastas, pizzas, entrées, and desserts. Best bets from the menu include ricotta ravioli in a

butter-and-herb sauce, thick-cut veal chop with roasted fingerling potatoes, and cinnamon-sugar bomboloni. The restaurant also offers more than 30 wines by the glass. Open Tues to Sat for lunch and dinner; dinner only on Sun; closed Mon. 1957 Palmer Ave, Larchmont (914) 834-8300; [www.lesireneristorante.com](http://www.lesireneristorante.com)

### LENNY'S SEAFOOD AND STEAKHOUSE *Steakhouse* \$\$\$\$

Food: ★★★½ Service: ★★★½ Atmosphere: ★★★ (See review on page 130.)

At Lenny's, all steaks are dry-aged for 21 days. Take your pick: a 46-oz porterhouse for four; a 6-oz petite file; or a 16-oz New York strip (there are more choices, too). A range of seafood and pasta dishes and a raw bar are available as well. Reservations recommended. Open Tues to Sun for lunch and dinner; Mon for dinner. 2047 Boston Post Rd, Larchmont (914) 630-7800; [www.lennyssteakhouse.com](http://www.lennyssteakhouse.com)

### UPDATE MADISON KITCHEN *Small Plates* \$\$\$

Chef and Owner Nick DiBona has completely revamped the menu to feature mostly small plates and select number of large dishes meant for sharing. Dishes to try include roasted eggplant meatballs; Sir Madison sliders with cheddar cheese and bacon-onion jam; and buffalo chicken and blue-cheese waffle skewers. Four pastas "for the table" are also offered. For dessert, don't miss DiBona's signature Bona Bona ice cream in flavors like rainbow cookie and backyard mint. Reservations recommended. Open for dinner Wed to Mon; closed Tues. 7 Madison Ave, Larchmont (914) 732-3024; [www.mklarchmont.com](http://www.mklarchmont.com)

## Mamaroneck

### BOW | FRANKIE & FANUCCI'S WOOD

#### OVEN PIZZERIA *Italian* \$

Frankie & Fanucci's offers thin-crust pizza cooked in an 800-degree wood-fired oven. Choose from one of 12 toppings or order one of their favorites (spicy sausage and onion; meatball, sausage, and pepperoni; and zucchini, mushrooms, caramelized onions, and roasted peppers). Also offered are hot-pressed panini such as the Italian tuna with tomatoes, capers, red onion, and mixed greens. 202 E Hartsdale Ave, Hartsdale (914) 725-8400; 301 Mamaroneck Ave, Mamaroneck (914) 630-4360; [www.fandfwpizza.com](http://www.fandfwpizza.com)

### IL CASTELLO *Mediterranean/Italian* \$\$\$

Expect homemade pastas and elaborate table presentations at this Italian restaurant, located a stone's throw from the Mamaroneck Metro-North Station. On the menu: branzino, veal Siciliano, pappardelle Bolognese, chicken Calabrese, and shrimp scampi. A prix-fixe \$20.95 lunch is offered. Open Tues to Sun for lunch and dinner. Reservations recommended. 576 Mamaroneck Ave, Mamaroneck (914) 777-2200; [www.ilcastellomenu.com](http://www.ilcastellomenu.com)

### MODERN ON THE RAILS *Italian* \$\$\$

The owners of Modern Restaurant & Lounge in New Rochelle also operate this 140-seat restaurant in the space that was formerly Club Car in Mamaroneck. Try an upscale take on fried meatballs made with Kobe beef, chipotle calamari, or selections from the raw bar. Open daily for dinner, Tues to Sat for lunch and a Sun brunch. One Station Plz, Mamaroneck (914) 777-9300; [www.modernontherails.com](http://www.modernontherails.com)

### SPICE KITCHEN *Indian* \$\$\$

Diners enjoy Northern Indian cuisine under the watchful eye of Annapurna Devi, the Hindu goddess of nourishment, at this 70-seat restaurant. Start your meal with deep-fried eggplant in a fragrant tamarind chutney, then choose from mains like tandoor salmon spiced with cinnamon and black pepper, or a classic chicken tikka, and end on a high note with

orange ice cream (kulfi) presented in a sectioned orange. Open for lunch and dinner Sun to Sat; closed Monday. 122 Mamaroneck Ave, Mamaroneck (914) 873-0250; [www.spicekitchen.com](http://www.spicekitchen.com)

## Millwood

### SPACCARELLI'S RISTORANTE *Italian* \$\$\$

This 80-seat Italian eatery specializes in the cuisine of the Abruzzese region. Try the homemade gnocchi, bronzino al forno, osso buco, and pappardelle Bolognese. Specials offered daily, and al fresco seating is available, weather permitting. Visa and MasterCard only. Closed Mon. 238 Saw Mill River Rd, Millwood (914) 941-0105; [www.spaccarellirestaurant.com](http://www.spaccarellirestaurant.com)

## Mohegan Lake

### **BOW!** AUGIE'S PRIME CUT *Steakhouse* \$\$\$\$

This 135-seat steakhouse and bar serves various cuts of dry-aged steaks such as porterhouse and prime rib, along with a selection of seafood entrées. It also features a wine and martini list, with cocktails such as the cucumber martini and the chocolate pretzel. Enjoy live music on Thurs. Open for lunch Tue to Sat, dinner Mon to Sun, and brunch on Sun. Reservations recommended. 3436 Lexington Ave, Mohegan Lake (914) 743-1357; [www.augiesprimecut.com](http://www.augiesprimecut.com)

## Mount Kisco

### 251 LEX *Mediterranean* \$\$\$

Constantine Kalandranis, owner of Harrison's 273 Kitchen and 8 North Broadway in Nyack, runs this 135-seat restaurant housed in an 100-year-old Victorian. The ever-changing menu features small plates and entrées (with a special emphasis on fresh seafood). There's also a three-course prix-fixe menu for \$45 and a selection of small-production wines and craft beers. Open daily for dinner. 251 Lexington Ave, Mount Kisco (914) 218-8156; [www.251lex.com](http://www.251lex.com)

### **BOW!** CAFÉ OF LOVE *New American* \$\$\$\$

Leslie Lampert, owner of gourmet-shop Ladle of Love, owns this 55-seat restaurant showcasing local ingredients. Dishes to try include butternut squash, sweet potato, and apple soup with maple syrup; pan-roasted John Fazio duck breast and confit with figs and sautéed mustard greens; and truffled chickpeas. Open for lunch and dinner Tues to Fri; brunch and dinner Sat and Sun. Reservations strongly recommended. 38 E Main St, Mount Kisco (914) 242-1002; [www.cafeofloveny.com](http://www.cafeofloveny.com)

### LEXINGTON SQUARE CAFE *New American* \$\$\$

Casual New American eatery offering lots of seafood and dishes such as braised fish-of-the-day in a green Thai curry, fresh oysters daily, and simply grilled steaks. Elaborate birthday cakes are available. A sweeping staircase leads to a 60-seat private party room popular for showers and christenings. Open for lunch and dinner seven days a week. Reservations recommended on weekends. 510 Lexington Ave, Mount Kisco (914) 244-3663; [www.lexingtonsquarecafe.com](http://www.lexingtonsquarecafe.com)

### LITTLE DRUNKEN CHEF TAPAS + OYSTER BAR *Global Tapas* \$\$\$

This fifth and largest venture from Chef and Owner Bonnie Saran serves globally inspired tapas in an eclectic, 84-seat space in Mount Kisco. Dishes to try include a rotating selection of fresh oysters, Vietnamese Bahn-style bao, Tibetan dumplings, and croquetas with jamon and manchego. Reservations accepted. Open for lunch and dinner every day; the bar is open late Thu to Sat. 36 E Main St, Mount Kisco (914) 242-8800

### OLIVE GRILLE *Mediterranean* \$\$\$

A wealth of Italian and American bistro-style dishes can be found at this cozy and charming downtown eatery, completed with white tablecloths and a dark wood interior. Dishes include grilled veal chop draped in mushroom sauce; branzino piccante served atop a bed of risotto; and a New York strip steak. Open Tues to Fri for lunch and dinner; dinner only Sat and from 3 pm Sun. 213 E Main St, Mount Kisco (914) 241-8777; [www.olivegrillenyc.com](http://www.olivegrillenyc.com)

## Mount Vernon

### **BOW!** RISTORANTE BUONA SERA *Italian* \$\$\$

This taste of Tuscany in the Fleetwood section of Mount Vernon offers such dishes as chicken reggiano, homemade pasta purses, veal buona sera, and Chilean sea bass marechiaro. Don't miss the Gorgonzola-broccoli rabe garlic bread. Also offered are more than 20 \$9.95 lunch entrées plus dinner specials. Party room available for 50. Open everyday for lunch and dinner. 546 Gramatan Ave, Mount Vernon (914) 665-9800; [www.ristorantebuonasera.com](http://www.ristorantebuonasera.com)

## New Rochelle

### **BOW!** ALVIN & FRIENDS *Southern/Caribbean* \$\$\$

This contemporary Southern and Caribbean eatery features entrées such as jerk rubbed duck, smothered double-cut pork chops, and the 2011 Best of Westchester-winning crispy fried chicken. Besides the main dining room, a rear dining room is available for private events. Open for lunch (11:30 am-3 pm) and dinner (4:30-11 pm) Tues through Sat, plus brunch and dinner on Sun. 14 Memorial Hwy, New Rochelle (914) 654-6549; [www.alvinandfriendsrestaurant.com](http://www.alvinandfriendsrestaurant.com) ★★ ½ (01/2012)

### **BOW!** MODERN RESTAURANT & LOUNGE *Italian* \$\$\$

Old-school Italian fare in a contemporary setting. Dishes to order are the chicken parmigiana, veal Sorrentino, pork chop contadina, and whole-wheat spaghetti puttanesca. A selection of brick-oven pizzas are also offered. An 85-person catering room is available. Open Mon for dinner only and Tues through Sun for lunch and dinner. Reservations recommended. 310 Huguenot St, New Rochelle (914) 633-9479; [www.modernrestaurant.com](http://www.modernrestaurant.com)

### **BOW!** NOMA SOCIAL *Tapas* \$\$\$

Chef Bill Rosenberg, formerly of F.I.S.H. and Barcelona, is serving a menu of mostly small plates at the 125-seat NoMa Social in the Radisson Hotel. On the dinner menu, entrées include wood-fired pizzas, paella Valenciana, and grilled Colorado lamb. The restaurant also features an extensive wine and beer menu, plus a bar menu. Open for lunch weekdays and dinner every day. Reservations required. 1 Radisson Pl, New Rochelle (914) 576-4141; [www.nomasocial.com](http://www.nomasocial.com)

### ROC-N-RAMEN *Ramen* \$\$

Food: ★★★ Service: ★★★ Atmosphere: ★½ (12/2015)

This small eatery across from New Roc City features classic appetizers and ramen bowls, plus unique fusion flavors. Don't miss the special oxtail curry ramen when available, pork-based tonkotsu, or fusion jerk chicken ramen. BYOB. Open daily for lunch and dinner. 19 Anderson St, New Rochelle (914) 365-1166; [www.rocnramen914.com](http://www.rocnramen914.com)

## Ossining

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## dining out

(Continued from previous page)

expertly executed with an eye toward simplicity and fresh ingredients. Chefs Leah DiSisto and Roger Mason turn out 11 pizzas, ranging from simple margherita to sausage and arugula, to fig and prosciutto with balsamic roasted onions. There are also simple antipasti; traditional pastas, like carbonara and aglio olio; and a handful of mains. The restaurant does not have a liquor license. Open for dinner Tues to Sun; lunch Wed to Sat; closed Monday. 27 Campwoods Rd, Ossining (914) 236-3400; [www.basta27.com](http://www.basta27.com)

### KEENAN HOUSE KITCHEN & TAP ROOM

New American \$\$\$

Keenan House boasts a wide selection of craft brews on tap and in bottles. The menu offers small plates like bourbon barbecue wings, pretzel breadsticks, and baba ganoush; personal pizzas, sandwiches, and salads; and entrées like grilled shrimp skewers, grilled salmon, and buttermilk fried chicken. Open Tues to Sun for lunch and dinner plus Sunday for brunch. 199 Main St, Ossining (914) 236-3393; [www.thekeenanhouse.com](http://www.thekeenanhouse.com)

## Peekskill

### **BOW** GLEASON'S Eclectic \$\$

Tim Reinke and John Sharp, owners of the nearby and very popular Birdsall House, own this 60-seat restaurant named after comic legend and former Peekskill resident Jackie Gleason. Birdsall Executive Chef Krista Espinal is overseeing the kitchen. On the seasonal, often locally sourced menu: artisan flatbread pizzas, pasta dishes, soups, and salads. Dishes to try are the margherita pizza, sausage and broccoli rabe pizza, and orecchiette with lamb in a rosemary sauce. A selection of craft beers, both on tap and in bottles, plus specialty cocktails, such as The Honeymooner (Bulleit Bourbon, honey syrup, lime juice, and cloves), are offered. Open Mon to Sat for lunch and dinner. 911 South St, Peekskill (914) 402-1950; [gleasonspeekskill.com](http://gleasonspeekskill.com). ★★★ (04/2013)

### IRON VINE Tapas \$\$\$

Food: ★★ Service: ★★ ½ Atmosphere: ★★★ ½ (08/2014)

Owner Gabriel Arango restored this 1863 building using only materials found in Peekskill and the Hudson Valley. The result is a warm, 52-seat restaurant and wine bar serving tapas dishes like adobo chicken wings, bacon-wrapped dates; and squid, shrimp, blue crab, and avocado ceviche. A small selection of lunch plates and entrées available as well. Brunch Sat and Sun. Open 11 am to 2 am Mon through Sat; 11 am to 4 pm Sun. 992 Main St, Peekskill (914) 930-8506; [www.ironvinepeekskill.com](http://www.ironvinepeekskill.com)

### **BOW** RAMENESQUE Japanese \$\$

This Japanese restaurant with locations in Peekskill and Thornwood is known for its ramen bowls, including classics like chicken or pork tonkotsu; miso ramen; spicy, Thai-inspired TomYum; and tangy kimchi ramen. You'll also find appetizers, udon, a vast selection of sushi, and mains like bulgogi beef donburi (marinated Korean rib-eye bowl). All dishes are made without MSG. Open for lunch and dinner Wed to Sun; Tues Thornwood only; closed Sun and Mon. 1008 Main St, Peekskill (914) 930-1788; 14 Marble St, Thornwood (914) 741-5100; [www.ramenesque.net](http://www.ramenesque.net)

## Pleasantville

### **BOW** BATONNAGE WINE BAR Wine Bar \$\$

Panini, artisan cheeses, gourmet pizza, and salads are paired with international wines (from both small and large producers), apéritifs, imported beers, and cocktails at this wine lounge with comfy sofas. Piano and guitar Thurs and Fri evenings. Open Mon to Sat 4 pm to 1 am. 10

Marble Ave, Pleasantville (914) 769-4040; [www.batonnagewinebar.com](http://www.batonnagewinebar.com)

### WOOD & FIRE Italian \$\$ (pizza); \$\$\$ (entrées)

Food: ★★★ Service: ★★★ Atmosphere: ★★½ (11/2015)

Neapolitan cuisine is the name of the game at this family-run establishment with a menu spanning salads, pizzas (everything from Margherita to the "Wood & Fire" with fried chicken, cherry peppers, tomato, and fresh mozzarella); small plates (mussels, butternut squash arancini); pastas; and mains (pepper-crusted yellow-fin tuna; veal Milanese). Half-off wine Wednesdays. Open every day for lunch and dinner. 59 Marble Ave, Pleasantville (914) 747-2611; [www.woodandfirepizza.com](http://www.woodandfirepizza.com)



Wood & Fire

## Port Chester

### ALBA'S RESTAURANT Northern Italian \$\$\$

Northern Italian cuisine featuring cold antipasto, branzino arrosto, Caesar salad prepared tableside, escargot with polenta; gnocchi all 'Alba, and snapper brodetto. Private dining rooms are available Sat afternoons and Sun. Open Mon to Fri for lunch and dinner; Sat dinner only. 400 N Main St, Port Chester (914) 937-2236; [www.albasrestaurant.com](http://www.albasrestaurant.com)

### **BOW** COALS Italian \$\$

Hand-stretched pies made with imported Italian ingredients are grilled at this pizzeria and craft-beer restaurant. On the menu: classic margarita; the Smokey Joe with fontinella, smoked mozzarella, tomato, sweet coppa, and red onion; and other grilled dishes like spicy wings. The hand-formed beef burger won Best Burger at our 2015 Burger & Beer Blast. Some sidewalk seating available in warm weather. Open Mon through Thurs for dinner and Fri through Sun for lunch and dinner. 35 N Main St, Port Chester (914) 305-3220; 131 Parkway Rd, Bronxville; [www.coalspizza.com](http://www.coalspizza.com). ★★★ (11/2012)

### PANKA PERUVIAN BISTRO Peruvian

Among Port Chester's multitude of Latin restaurants is Panka, a family-owned Peruvian bistro serving traditional dishes. Expect five kinds of fresh ceviche bathed in lime juice; lomo saltado (steak with peppers, tomatoes, and onions); pollo alla brasa; and a South American twist on mushroom risotto made with quinoa. Open for lunch Mon to Sun; dinner Mon to Sat. 167 Westchester Ave, Port Chester (914) 481-5424; [www.pankabistro.com](http://www.pankabistro.com)

### **BOW** Q RESTAURANT & BAR Southern \$\$

From the owners of venerated The Kneaded Bread, this Southern/Midwestern eatery offers mouthwatering smoky brisket, pulled pork-and-coleslaw sandwiches, Texas no-bean chili, and heaping sides of collard greens and house-cut fries. Open every day for lunch and dinner. 112 N Main St, Port Chester (914) 933-7427; [www.qrestaurantandbar.com](http://www.qrestaurantandbar.com)

### RYE HOUSE American \$\$\$

An offshoot of the Union Square restaurant of the same name, this 100-seat gastropub serves American fare with a Southern tilt. On the menu: truffle grilled cheese with fontina, arugula, and mushrooms; four varieties of chicken wings; cider-glazed pork belly with crushed pecans and apple; and a can't-miss Carolina shrimp and grits. The bar features more than 100 whiskeys from around the world, plus a selection of craft beers and cocktails. A \$15 lunch special includes an appetizer and sandwich. Open daily for lunch and dinner and brunch on Sun. 126 N Main St, Port Chester (914) 481-8771; [www.ryehousepc.com](http://www.ryehousepc.com)

### SALTAIRE OYSTER BAR AND FISH HOUSE

Seafood \$\$\$

Food: ★★★ Service: ★★★ Atmosphere: ★★★★★ (02/2016)

Leslie Barnes, owner of the popular London Lennie's in Queens, has transformed a historic 18th-century warehouse into one of Port Chester's most notable eateries. Executive Chef Bobby Will crafted a seafood-centric menu full of shareable starters, large plates, plus an extensive raw bar. Expect dishes such as red snapper ceviche with charred lime; fried Point Judith calamari; and grilled short line swordfish drizzled with a spicy cherry glaze. Open for dinner every day. 55 Abendroth Ave, Port Chester (914) 939-2425; [www.saltairoysterbar.com](http://www.saltairoysterbar.com)

### **BOW** SONORA Nuevo Latino \$\$\$

Fans of Chef Rafael Palomino's Vida restaurant in Murray Hill love the ceviches, oyster and sweet plantain mofungo, seafood paella, and for dessert, churros (cinnamon and sugar sticks). Outdoor patio in the summer. Open for lunch Wed to Fri; dinner every day; brunch on Sun. Reservations recommended on weekends. 179 Rectory St, Port Chester (914) 933-0200; [www.sonorarestaurant.net](http://www.sonorarestaurant.net)

## Purchase

### **BOW** TRATTORIA 632 Italian \$\$\$

Brick-oven pizzas (try the figs, arugula, goat cheese, and honey); pastas (squid-ink tagliatelle; orecchiette with peas, pancetta, and wild mushrooms); and mains such as chicken scarpariello, veal osso buco, and pan-seared branzino are served at this 110-seat regional Italian restaurant. Wi-Fi and a large private dining room are available. A band plays Thurs 7 to 10 pm. Open every day for lunch and dinner. Reservations suggested. 632 Anderson Hill Rd, Purchase (914) 481-5811; [www.trattoria632.com](http://www.trattoria632.com)

## Rye

### **BOW** FRANKIE & JOHNNIE'S Steakhouse \$\$\$

Upscale steakhouse with a posh bar and lounge area. Specialties include porterhouse steak for two, Chilean sea bass, and lobster ravioli. Open for lunch Tues to Fri and dinner every day. Reservations recommended. 77 Purchase St, Rye (914) 925-3900; [www.frankieandjohnnies.com](http://www.frankieandjohnnies.com)

### **BOW** MORGANS FISH HOUSE Seafood \$\$\$

This casual seafood restaurant offers a dinner menu featuring such dishes as Portuguese fisherman's stew, sautéed Gulf shrimp, and filet mignon with lobster mashed potatoes. Lunch and dinner served Mon to Sat; brunch and dinner on Sun. Reservations recommended. 22 Elm Pl, Rye (914) 921-8190; [www.morgansfishhouse.net](http://www.morgansfishhouse.net)

### **BOW** RUBY'S OYSTER BAR & BISTRO

Seafood Bistro \$\$\$

A seafood bistro serving Continental food with a French flair. Popular entrées include pistachio-dusted halibut with goat cheese butter, linguine with jumbo

lump crab, and barbecued salmon with a sweet onion compound butter. Come for breakfast (Mon to Sat at 8 am), lunch, and dinner or Sun brunch. Reservations recommended. 45 Purchase St, Rye (914) 921-4166; [www.rubysoysterbar.com](http://www.rubysoysterbar.com)

**BOW! RYE GRILL & BAR** Traditional American \$\$\$\$

This bi-level Rye eatery in the Metro-North parking lot has reopened after an almost two-year renovation. Some entrées to try are pan-seared scallops, grilled cowboy steak, grilled swordfish steak, and farfalle with hot Italian sausage. Open for lunch and dinner Mon to Sat; Sundays brunch and dinner. Reservations recommended. 1 Station Plz, Rye (914) 967-0332; [www.ryegrill.com](http://www.ryegrill.com)

**Rye Brook**

**BOW! THE ATRIUM AT DORAL ARROWWOOD**

Continental \$\$\$

The perfect place for a romantic Saturday evening of Continental dining and dancing. Sun brunch served at 11:15 am and 1:45 pm, accompanied by live music. Open seven days. Reservations required. Anderson Hill Rd, Rye Brook (914) 935-6600; [www.doralarrowwood.com](http://www.doralarrowwood.com)

**Scarsdale**

**BOW! EASTCHESTER FISH GOURMET** Seafood \$\$\$

Monday is Lobster Night at this casual restaurant serving fresh seafood. Features a raw bar with oysters and clams. Popular dishes include fish n' chips, Parmesan-crust cod, grilled pompano, and Dover sole. Thurs night is Raw Bar night. Reservations requested only for parties of five or more. Dinner every day; lunch on Thurs and Fri only. 837 White Plains Rd, Scarsdale (914) 725-3450; [www.eastchesterfish.com](http://www.eastchesterfish.com)

**BOW! KUMO SUSHI & LOUNGE** Sushi \$\$\$

A Scarsdale location joins two Rockland County locations. Chef Hua Chen studied sushi making in Japan for 15 years and incorporates specialty fish like Japanese madai and New Zealand shima aji into his dishes. Try the lobster pancake appetizer and the Good 4 You roll (spicy crab and avocado topped with lobster salad, mango, and peanuts). Open daily for lunch and dinner. 777 White Plains Rd, Scarsdale (914) 713-8899; [www.kumoscarsdale.com](http://www.kumoscarsdale.com)

**UPDATE WUJI** Chinese \$\$\$

This 100-seat Chinese-American restaurant aims to improve the classics with high-quality ingredients and stylish plating. Dishes to try include organic heritage pork spare ribs with honey-plum glaze, Cantonese roast chicken with crispy garlic and shallots, or spicy fried rice served under an oozy, soft egg. Additional locations are slated to open in Rye and Greenwich, CT. Open daily for dinner; lunch Rye only Mon to Sat. Open daily for dinner; lunch Rye only Mon to Sat; Sun dim sum brunch Scarsdale only. 2 Chase Rd, Scarsdale (914) 713-8811; 26 Purchase St, Rye (914) 481-4758; 68 E Putnam Ave, Greenwich (844) 985-4669; [www.wujirestaurant.com](http://www.wujirestaurant.com)

**Tarrytown**

**BOW! RIVERMARKET BAR AND KITCHEN**

New American \$\$\$\$

Food: ★★ Service: ★★ Atmosphere: ★★ (04/2014)

This New American restaurant with Mediterranean influences comes via the owners of Crabtree's Kittle House and uses primarily local, sustainable ingredients in dishes such as Hemlock Hill pasture-raised chicken, seared Sunburst Farms trout, and wood-fired Heritage pork-shoulder roast. House-made desserts include toffee cake with Hudson Valley crème fraîche. On-premise farm market. Open daily for lunch and dinner. Reservations recommended. 127 W Main St, Tarrytown (914) 631-3100; [www.rivermarketbarandkitchen.com](http://www.rivermarketbarandkitchen.com)



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| <b>SIDES</b>     | <input type="checkbox"/> Broccoli Almondine <input type="checkbox"/> Sweet Potato Pudding<br><input type="checkbox"/> Parsley Red Potatoes <input type="checkbox"/> Potato Pudding<br><input type="checkbox"/> Matzo Farfel & Mushrooms |   |
| <b>EXTRAS</b>    | <input checked="" type="checkbox"/> 1 qt. Cranberry-Pineapple Compote<br><input checked="" type="checkbox"/> 1 qt. Fresh-Cut Cole Slaw<br><input checked="" type="checkbox"/> 1 qt. Carrot Tsimmes                                      |   |
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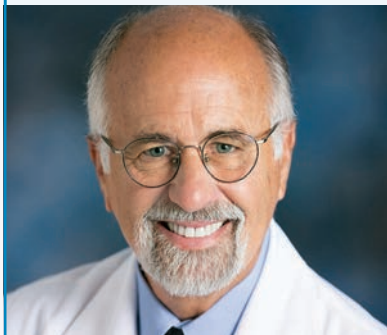
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## dining out

(Continued from previous page)

### Sleepy Hollow

#### SEASPACE Thai \$\$

The owners of Noodle+ in White Plains own this 50-seat Thai eatery. The menu includes a variety of freshly made dumplings, noodle soup bowls, and special plates, like the Tiger Cry, featuring marinated, grilled beef with papaya salad, sticky rice, and special sauce. Open for lunch and dinner Tues to Sun. 128 Cortlandt St, Sleepy Hollow (914) 909-5089; www.sea-spice.com

### Tuckahoe

#### BOWL ANGELINA'S RISTORANTE

##### Southern Italian \$\$\$

Enjoy authentic Italian fare from Chef Peter DiNardi at this cozy restaurant. Try tagliatelli with King crab leg meat and shrimp; ricotta- and spinach-stuffed eggplant, or Chilean sea bass portofino topped with rock shrimp. The mostly Italian wine list includes about 700 selections. Open every day for lunch and dinner. Reservations recommended on weekends. 97 Lake Ave, Tuckahoe (914) 779-7944; www.angelinasoftuckahoe.com

#### BOWL THE TAP HOUSE Gastropub \$\$\$

Gastropub offering dishes like pan-roasted chicken in a lemon white wine sauce; truffle gnocchi; and grilled bratwurst, plus fish entrées, steaks, salads, and small plates. Lunch and dinner Mon thru Sat; brunch and dinner Sun. 16 Depot Sq, Tuckahoe (914) 337-6941; www.thetaphouse.com

### White Plains

#### BOWL BENJAMIN STEAKHOUSE

##### Steakhouse \$\$\$\$

This 200-seat restaurant owned by ex-Peter Luger staffers Chef Arturo McLeod and Benjamin Prelvukaj is a sibling of midtown Manhattan's Benjamin Steak House. Offerings include dry-aged steaks and chops, Chilean sea bass, grilled yellowfin tuna, and a 4-lb jumbo lobster broiled or steamed. Open Tues to Sat for dinner and Sun for brunch and dinner. Reservations recommended. 610 W Hartsdale Ave, White Plains (914) 428-6868; www.benjaminsteakhouse.com ★★½ (05/2011)

#### CORIANDER MODERN INDIAN Indian \$\$\$

These stylish restaurants feature locally sourced ingredients, craft beer, and organic wines. The 15-seat bar at the White Plains location showcases an assortment of Indian-style tapas. Dishes to try include tacos stuffed with crispy cauliflower in a garlic-and-tomato sauce (lasooni gobi) and Indian Ocean tiger shrimp marinated in a mix of fennel, garlic, yogurt, saffron, cilantro, and lemon juice. Open for lunch and dinner every day except Mon. 154 Larchmont Ave, Larchmont (914) 235-1306; 74 Mamaroneck Ave White Plains (914) 358-4500; www.corianterny.com

#### BOWL CITY LIMITS DINER Traditional American \$\$

The diner's menu offers a broad selection of dishes: oriental chicken salad, gourmet pizzas, and seafood entrées from fish delivered fresh daily. The White Plains location also has a bar and lounge area with cocktails and craft beer. Fifty percent off any bottle of wine when ordered with Allen Brothers black Angus steak. Open daily for breakfast, lunch, and dinner. 200 Central Ave, White Plains (914) 686-9000; 135 Harvard Ave, Stamford, CT (203) 348-7000; www.citylimitsdiner.com

#### BOWL EMMA'S ALE HOUSE Comfort American \$\$\$

Among the entrées on this neighborhood pub's menu: brick chicken, braised short ribs, and sesame-crust ahi tuna. For dessert: try the famous Krispy Kreme bread pudding. A large assortment of craft brews are offered; bottles of

wine are half price on Mon. Emma's is a Certified Green Restaurant. Open daily for lunch and dinner; brunch on Sat and Sun. Reservations suggested. 68 Gedney Way, White Plains (914) 683-3662; www.emmasalehouse.com

#### MOKOMIYA Ramen \$\$

Food: ★★ Service: ★★ Atmosphere: ★½ (12/2015)

Chefs Junzo Miyajima and Shuichi Kotani specialize in three classic, authentic styles of ramen: traditional soy-based shoyu, salty shio, and nutty miso. Open for lunch and dinner Tues to Sun from 11:30 am to 3:30 pm and 5 to 9:30 pm; open until 10 pm Fri and Sat. 51 Court St, White Plains (914) 949-3712; www.mokomiya.com

#### SAPORI Italian \$\$\$

Indoor and outdoor seating—including partially enclosed booths tucked in brick-lined outcoves—are available at this large, 160-seat Italian eatery in White Plains. Try the veal chop, branzino, chicken scarpriello, and rigatoni Bolognese. Reservations recommended. Open every day for lunch and dinner. 324 Central Ave, White Plains (914) 684-8855; www.saporiofwhiteplains.com

#### TRE ANGELINA Northern Italian \$\$\$

This cozy, white-tablecloth Northern Italian restaurant offers chicken scarpriello, double cut veal chop, shrimp in garlic basil over fettuccine and filet of sole with toasted almonds. Reservations recommended. Closed Sun (except for private parties). 478 Mamaroneck Ave, White Plains (914) 686-0617; www.treangelina.com

### Yonkers

#### DOLPHIN RESTAURANT BAR LOUNGE

##### Seafood \$\$\$

The Rugova family of Yonkers runs this bi-level restaurant where Executive Chef Denzil Richards, formerly of Alvin & Freinds in New Rochelle, proffers a menu of seafood, pasta, steaks, and big salads. A 100-seat patio lends views of the Hudson River. The wine list features selections mostly from Italy, France, and California. Open for lunch and dinner every day; a late-night menu is offered Thurs to Sat 11:30 pm to 1 am. 1 Van Der Donck St, Yonkers (914) 751-8170; www.dolphinrbl.com ★★ (09/2011)

#### TEXAS DE BRAZIL Brazilian \$\$\$

Southern Brazilian dishes along with Texas favorites make up the extensive menu at this churrasceria with 24 locations nationwide. Diners pay either \$24.99 for a gourmet salad buffet, or \$46.99 for salad bar and 15 grilled meats prepared over an open flame and carved tableside. Among the meat selections: Brazilian sausage, rack of lamb, and the house specialty picanha (top sirloin). Children under 2 are free, from ages 3 to 5, \$5, and children 6 to 12 dine for half price. Open every day for dinner. 1 Ridge Hill Blvd, Yonkers (914) 652-9660; www.texasdebrasil.com

#### BOWL X20 XAVIARS ON THE HUDSON

##### New American \$\$\$\$

Venerated four-star chef Peter Kelly's fourth restaurant sits on the historic Yonkers Pier offering breathtaking views of the Hudson River. Separate menu available in the casual Dylan Lounge Tues to Sun; there's also a sushi bar. Lunch Tues to Fri; dinner Tues to Sun; brunch—one of the best deals in the county—Sun. The Hudson Room on the upper tier can seat 80 for a private party. Reservations highly recommended. 71 Water Grant St, Yonkers (914) 965-1111; www.xaviars.com

#### BOWL YARD HOUSE American \$\$\$

This 400-plus seat restaurant features 130 tap handles of craft, imported, and specialty ales

and lagers that go well with the more than 100 food offerings. On the food menu: salads, pastas, sandwiches, street tacos, grilled burgers, pizza, seafood, steaks, and ribs. Miso-glazed sea bass and a pepper-crusted Gorgonzola burger are among the most popular dishes. Open daily for lunch, dinner, and late-night dining (until midnight Sun to Thurs and 1 am Fri and Sat). Limited reservations available. 237 Market St, Ridge Hill Blvd, Yonkers (914) 375-9273; [www.yardhouse.com](http://www.yardhouse.com)

**BOW ZUPPA Italian \$\$\$**

Paskual Dedi is the executive chef at this urbane Italian restaurant serving brick-oven pizzas, creative homemade pastas, and top-notch entrées. For dessert, don't miss the warm bag of zeppole. Lunch three-course prix-fixe (\$24) weekdays. Three private rooms are available for parties. Open Mon through Fri for lunch and dinner every day. Reservations recommended for large parties and on weekends. 59 Main St, Yonkers (914) 376-6500; [www.zupparestaurant.com](http://www.zupparestaurant.com)

**Nearby**

**ABBOCCATO ITALIAN KITCHEN Italian \$\$\$\$**

The Livanos family, the group behind City Limits and Moderne Barn, owns this 85-seat Midtown Italian eatery. Executive Chef David Arias' menu features dishes from Italy's diverse regions, including butternut squash ravioli with butter, sage, and vin cotto; branzino with sautéed baby arugula, oven-roasted potatoes, and cherry tomatoes; and grilled lamb chops on a Sicilian-style eggplant-and-squash caponata. Reservations recommended. Open daily for dinner; lunch Mon thru Sat; breakfast Sat and Sun. 136 W 55th St, New York, NY (212) 265-4000; [www.abboccato.com](http://www.abboccato.com)

**ELM STREET OYSTER HOUSE Seafood \$\$\$\$**

A high-energy seafood restaurant serving such specialties as pan-fried oysters, wasabi-crusted tuna, and crab quesadillas. Lunch and dinner every day; brunch on Sun. Accepts lunch reservations only. 11 W Elm St, Greenwich, CT (203) 629-5795; [www.elmstreetoysterhouse.com](http://www.elmstreetoysterhouse.com)

**GOLDEN VIEW FIRENZE Italian \$\$\$\$**

This Italian eatery has a sister restaurant in Florence, Italy. Specialties include tagliatelle al cinghiale (ribbon pasta with wild boar ragù), linguine allo scoglio (linguine with seafood), and carré di agnello (rack of lamb). Wine menu is extensive and organized by region of Italian origin. Open Mon to Sat for lunch and dinner; dinner only Sun. 249 Railroad Ave, Greenwich, CT (203) 817-0919; [www.gvfct.com](http://www.gvfct.com)

**MOLYVOS Greek \$\$\$\$**

Authentic Greek cuisine prepared by Executive Chef Carlos Carreto using classical cooking techniques and superior ingredients can be had at this Livanos (City Limits, Moderne Barn) restaurant. Try dishes such as roasted eggplant with tomato, yogurt, garlic, and herbs; classic lamb shank with orzo; or a selection of Greek cheeses. Reservations recommended. Open daily for lunch and dinner. 871 Seventh Ave, New York, NY (212) 582-7500; [www.molyvos.com](http://www.molyvos.com)

**THE NATIONAL New American \$\$\$**

Food: ★★★★★ Service: ★★★★★ Atmosphere: ★★★★★ (03/2016)

Manhattan chef Geoffrey Zakarian's (co-host of Food Network's *The Kitchen*) first restaurant outside of NYC, The National specializes in wood-grilled fare, including the "Ugly Burger," with cheddar, crispy shallots, and National sauce. Don't miss the chicken liver mousse with red onion marmalade; grilled Spanish octopus with preserved lemon on a bed of potato confit; and snail-shaped lumache pasta with sopressata, broccoli rabe, and Calabrian chilies. Come



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# Shed a Few Layers with Body Contouring by Dr. Guzman

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With summer just around the corner, there is no better time to have your cosmetic procedure. With more than 20 years of experience and impeccable credentials, Dr. Guzman is devoted to artfully enhancing people's lives. Call Dr. Guzman and start realizing your dream body today.



Visit us at [GuzmanMD.com](http://GuzmanMD.com)

**FREE Consultation 914.997.8869**

## dining out

(Continued from previous page)

early for some of the expertly crafted cocktails or after hours for the late-night menu. Open for dinner every day; lunch Mon to Sat; brunch served Sun from 10 to 3; late-night menu Thu to Sat. 376 Greenwich Ave, Greenwich (203) 861-6851; [www.thenational-ct.com](http://www.thenational-ct.com)

### OCEANA Seafood \$\$\$\$

Chef Ben Pollinger heads up the kitchen at this highly touted gourmet seafood restaurant in Midtown owned by the Livanos family. Innovative favorites include fluke tartare, General Tso's lobster, and tamari-glazed salmon with water chestnuts and shiitake broth. Don't miss world-class desserts from Pastry Chef Colleen Grapes. Lunch Mon thru Fri; dinner every day. Reservations recommended. Open for breakfast, lunch, and dinner Mon to Fri; dinner only Sat and Sun. 120 W 49th St, New York, NY (212) 759-5941; [www.oceanarestaurant.com](http://www.oceanarestaurant.com)

### PIER 701 RESTAURANT AND BAR

Mediterranean \$\$\$\$

Executive Chef Denis Whitton pairs water views with seasonal menus of small and large plates at this Piermont, New York, restaurant and catering hall. Look for a seasonal menu with dishes like lobster seafood fettuccine, surf and turf, and wasabi-crusted ahi tuna. Open year-round; outdoor seating on a large deck (or on the beach!) is a main attraction. Live music Fri and Sat nights. Open every day for lunch and dinner. 701 Piermont Ave, Piermont, NY (845) 848-2550; [www.pier701ny.com](http://www.pier701ny.com)

### **BOW** XAVIARS AT PIERMONT

New American \$\$\$\$

George DeMarsico, previously at Peter Kelly's X20 Xaviars on the Hudson in Yonkers, is head chef at Kelly's jewel box restaurant known for impeccable service, extraordinary food, and superb prix-fixe dinners. A farm-to-table prix-fixe menu is offered on Sun from 5 to 8 pm (\$55 for four courses). AmEx only. Lunch only on Fri and Sun. Jackets and reservations are a must. 50 Piermont Ave, Piermont, NY (845) 359-7007; [www.xaviars.com](http://www.xaviars.com) **11**

### KEY TO SYMBOLS

**UPDATE** We note any significant changes.

**BOW** Best of Westchester winner

\$	Average entrée \$10 or less
\$\$	Average entrée between \$11 and \$17
\$\$\$	Average entrée between \$18 and \$24
\$\$\$\$	Average entrée above \$25

### RESTAURANTS REVIEWED STARTING JANUARY 2014

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

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

### RESTAURANTS REVIEWED BEFORE JANUARY 2014

★★★★	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.

2016 SPRING



# HEALTHCARE PROFILES



## Ophthalmology

### RYE EYE ASSOCIATES

167 Purchase Street • Rye, NY • (914) 921-6966  
 741 Old Route 9 North • Wappingers Falls, NY • (845) 297-0910  
[www.newyorkeyedocs.com](http://www.newyorkeyedocs.com)

**C**lear vision starts with healthy eyes. At Rye Eye Associates, we offer a full depth of services, aimed not only to help you see your best, but also to ensure the health of your eyes.

Our practice, consisting of Doctors Ameet Goyal, Robert Auerbach, Erika Wandel, Carol Lundin, Anne Negrin, and Betty Liao, include fellowship-trained specialists in the fields of glaucoma and ophthalmic plastic reconstructive surgery. Our doctors perform bladeless laser cataract surgery, glaucoma surgery, eyelid lifts, brow lifts, and mini-facelifts. Plus, we offer LASIK for permanent visual corrections. Also for our younger clientele, we have a pediatric specialist to meet the eye-health needs of our patients throughout their childhood and adolescence. All this is in addition to a full range of ophthalmology services, contact lens fittings, and optometry.

Rye Eye Associates also proudly offers Optomap Retinal Imaging and Optiview Retinal Scan, advanced technologies that permit unprecedented examinations of the retina. These studies allow doctors to examine, in incredible detail, 80% of the retina, all through an undilated pupil. By eliminating the need for dilating eye drops, our patients can immediately resume their regular activities. As a result, we can potentially flag important warning signs for the early stages of high blood pressure, diabetes, and heart disease.

Not only is the staff of Rye Eye Associates well regarded professionally, but we also listen to you. If you are looking for exceptional eye-care professionals who exhibit warmth, kindness, and compassion, then we invite you give Rye Eye Associates a call!



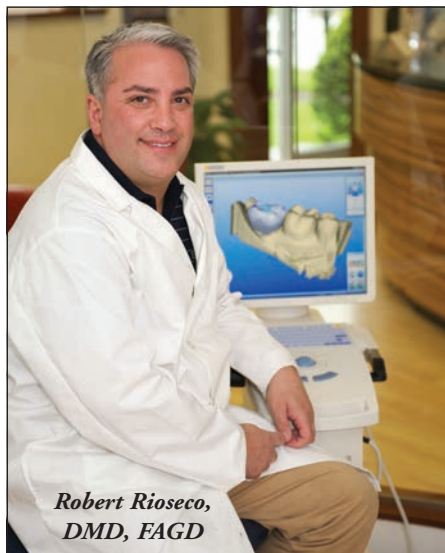
*From left to right: Dr. Anne Negrin, Dr. Erika Wandel, Dr. Ameet Goyal, Dr. Paul Guerriero and Dr. Betty Liao. Missing from photo: Dr. Robert Auerbach and Dr. Carol Lundin*

## Cosmetic Dentistry

### THE CENTER FOR COSMETIC DENTISTRY

147 Underhill Avenue • West Harrison, NY  
 (914) 761-8229 • [www.zendentist.com](http://www.zendentist.com)

**F**or more than 20 years, Dr. Robert Rioseco has focused on providing services that give patients the straightest, whitest and healthiest teeth possible. At the Center for Cosmetic Dentistry, Dr. Rioseco delivers top-level restorative and rehabilitative dentistry in the most efficient and comfortable manner. The high-tech facility is a destination in Westchester County for patients seeking veneers, full-mouth rehabilitation, and crowns that are computer-milled and installed on site in about one hour. This cutting edge environment is also sought out by doctors, who come to the Center for Cosmetic Dentistry to learn about such innovative procedures. Dr. Robert Rioseco, an alumnus of Tufts University and Boston College, holds a fellowship from the Academy of General Dentistry, has completed the Master's Level from the Rosenthal Institute of Aesthetic Dentistry at New York University College of Dentistry, and has had extensive training in the use of CEREC computer-aided dentistry. Dr. Rioseco is also a Sustaining Member and Accreditation Candidate of the American Academy of Cosmetic Dentistry. Voted *topDENTISTS* 2009-2015



*Robert Rioseco, DMD, FAGD*



Rony T. Elias, MD, FACOG

## Infertility

### WEILL CORNELL MEDICINE THE RONALD O. PERELMAN AND CLAUDIA COHEN CENTER FOR REPRODUCTIVE MEDICINE

657 Main Street • Mount Kisco, New York • (914) 242-3700  
1305 York Avenue, 6th Floor • New York, NY • [www.ivf.org](http://www.ivf.org)

Pregnancy and the birth of a healthy baby are two of life's most precious miracles. At The Center for Reproductive Medicine (CRM), Dr. Rony Elias specializes in making the dream of parenthood a reality for couples experiencing infertility.

Board certified in Obstetrics and Gynecology and board eligible in Reproductive Endocrinology and Infertility, Dr. Elias was educated at American University of Beirut in Lebanon and completed his OB/GYN residency as well as a fellowship in Minimally Invasive Gynecologic Surgery at George Washington University in Washington, D.C. Dr. Elias then joined Weill Cornell Medical College for a second fellowship in Reproductive Endocrinology and Infertility. His surgical skill and outstanding clinical results have made him a rising star in reproductive medicine.

While Dr. Elias offers the full range of reproductive treatments, including in vitro fertilization (IVF) and intrauterine insemination (IUI), he has a special interest in minimally invasive gynecologic and infertility surgery using laparoscopy, robotic and hysteroscopy, as well as the effects of polycystic ovaries on fertility and egg freezing; both elective and for cancer patients.

Minimally invasive surgery (MIS) involves the use of fiber optic tubes inserted through small incisions, allowing doctors to view the patient's body

via television monitors. "Minimally invasive surgery has a variety of patient benefits," explained Dr. Elias, who treats women of all ages, "including less blood loss and pain, a shorter hospital stay, faster recovery time, and a smaller scar. There's really no need to do things the old way anymore." Minimally invasive surgery is widely considered the best option for most gynecologic conditions, especially hysterectomy, the most common non-obstetrical surgery undergone by women.

Dr. Elias' clinical expertise can also be seen in the enormous success of the Center's Donor Egg program. "CRM's world-class egg donation program has allowed thousands of women who never thought they could carry a child to become mothers. Our Donor Egg nurses, coordinators and psychologists work closely with me to ensure an optimal match between donor and recipient as well as to guide patients through the egg donation process."

Dr. Elias performs surgery at Northern Westchester Hospital and The Ambulatory Surgery Center of Westchester, both in Mount Kisco. He also performs robotic surgery as well as conventional hysteroscopy and laparoscopy at New York-Presbyterian Hospital on Manhattan's Upper East Side.

**Periodontal & Implant Dentistry**

**EVAN WETZLER, DDS, PLLC**

200 Veterans Road, Suite 8 • Yorktown Heights, NY  
(914) 245-1550  
www.PerioWestchester.com



*Evan S. Wetzler, DDS, PLLC*

Dental implants are a major focus in Dr. Evan Wetzler's periodontal practice. Trained at New York University, Dr. Wetzler has been placing dental implants for over 25 years. For accurate diagnosis and treatment, he utilizes the latest in 3D imaging. "The loss of one tooth or multiple teeth impacts daily life," asserts Dr. Wetzler. "Dental implants—anchors for replacement teeth and fixed or removable bridges—are ideal solutions for tooth loss. Implants give people total confidence in their appearance and comfort when speaking, eating, and smiling. Our office strives to offer our patients the best care possible for long-term health and wellness." Voted *topDENTISTS* 2009-2015

**Fertility/Reproductive Endocrinology**

**MICHAEL BLOTNER, MD**

Westchester Fertility & Reproductive Endocrinology  
136 S. Bdwy., Suite 100 • White Plains, NY  
(914) 949-6677 • www.westchesterfertility.com



*Michael Blotner, MD*

Dr. Michael Blotner has dedicated himself to helping patients achieve their goal of having a child through state-of-the-art infertility treatments for two decades. Board certified in obstetrics, gynecology, and reproductive endocrinology, Dr. Blotner and his highly experienced team provide personalized care in a warm, nurturing setting. As a sole practitioner, Dr. Blotner offers truly individualized patient care. Since fertility issues can be emotionally challenging, developing a close patient-doctor rapport is very important," explains Dr. Blotner.

With his vast experience, Dr. Blotner offers a full range of infertility testing, diagnosis, and treatments. Comprehensive treatments for optimizing a woman's chance for conceiving include ovulation induction, intrauterine insemination (IUI), in vitro fertilization (IVF), and intracytoplasmic sperm injection (ICSI). Egg donor services and fertility preservation through egg freezing are available. Chromosome testing of embryos can now be performed with high accuracy and safety. Dr. Blotner also treats women who have had recurrent miscarriages, hormone disorders, and endometriosis.

**Dermatology**

**DERMATOLOGY SURGERY & LASER CENTER**

222 Westchester Avenue • White Plains, NY • (914) 684-1000  
994 Fifth Avenue • New York, NY • (212) 288-9910 • www.narins.com



*Rhoda S. Narins, MD, PC*

One of the country's top cosmetic dermatologic surgeons, Dr. Rhoda Narins offers world class state-of-the-art personalized care in AAAASF accredited facilities. She is an expert in facial rejuvenation using the most up to date procedures and treatments. The newest fillers such as Restylane Silk and Voluma are added to Botox and Xeomin to customize a "Liquid Facelift". We also offer liposuction with local anesthesia, lasers including the latest Fraxel treatment, Thermage skin tightening, non-surgical fat removal with CoolSculpt and all skin cancer surgery.

Dr. Narins is Clinical Professor of Dermatology at New York University Medical Center. She lectures and publishes world-wide and is a Past President of the American Society For Dermatologic Surgery. She has received many awards including the prestigious Stegman Award.

## Urgent Care

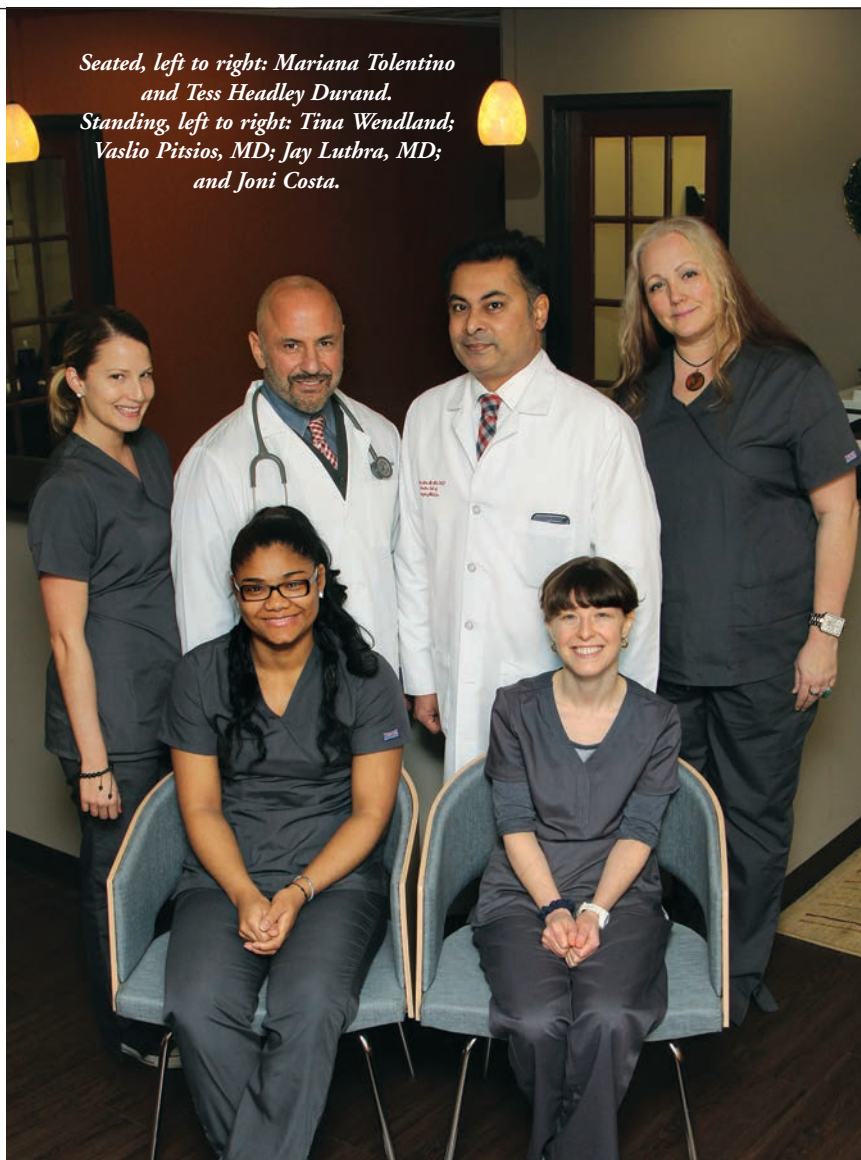
### DWELL FAMILY DOCTORS

155 White Plains Road (Rte 119)  
Suite 210, Tarrytown, NY  
(914) 372-7171  
[www.DwellFamilyDoctors.com](http://www.DwellFamilyDoctors.com)

Sometimes an illness or injury can't wait. And sometimes the ER isn't the best option for immediate care. Which is why for over 10 years families in Lower Westchester have relied on Urgent Care of Westchester for high-quality, convenient care. The team of providers and staff serve the health needs of adults and children, 7 days a week. That commitment to medical excellence, delivered promptly, has fueled growth from one location on White Plains Road to now 13 locations in New York City Metropolitan Area.

The urgent care center is proud to announce its new name: Dwell Family Doctors. With its growth from 1 to 13 location comes investment in newly-renovated, state-of-the-art facilities; a new technology system to better coordinate care; and, of course, the ability to visit any Dwell Family Doctors office throughout the New York City metro area with the confidence that the care team in all locations is as excellent as the people in the original Tarrytown site.

While the name is changed, the providers and service offering remain largely the same: full-service immediate care for a range of illnesses and injuries. Whether the patient is a child or a senior citizen, board-certified providers are available without an appointment. And they accept all major insurances. Open weekdays from 8am-8pm and weekends from 9am-3pm.



*Seated, left to right: Mariana Tolentino and Tess Headley Durand.  
Standing, left to right: Tina Wendland;  
Vaslio Pitsios, MD; Jay Luthra, MD;  
and Joni Costa.*

## Oral Surgery

### WESTCHESTER ORAL AND MAXILLOFACIAL ASSOCIATES, PLLC

19 Bradhurst Avenue, Suite 2500 • Hawthorne, NY  
(914) 592-0440 • [www.westchesteroralsurgery.com](http://www.westchesteroralsurgery.com)



*Benjamin Kur, DDS*

**B**enjamin Kur, DDS, strives to provide a progressive approach to oral surgery. Compassionate, considerate patient care combined with modern techniques and approaches, has created a unique practice that delivers comprehensive oral surgery care in an easily accessible, state-of-the-art facility. Patient comfort is a top priority and the majority of procedures are performed while patients are relaxed under IV sedation.

Dr. Kur offers full-scope oral surgery care, including dental extractions and wisdom teeth removal, dental implant placement, major and minor jaw bone grafting, surgical adjuncts to orthodontic treatment and corrective orthognatic jaw surgery, treatment of pathology, oralfacial trauma care, TMJ disorders management, and minimally invasive cosmetic procedures, including Botox and Dermal Fillers. Voted *topDENTISTS* 2010-2015

## Cosmetic and Eyelid Plastic Surgery

## LOPA Y. GUPTA, MD, FAAO, FAACS

Park Avenue Facial Aesthetics

1230 Mamaroneck Ave • White Plains • (914) 997-2646

1070 Park Ave • New York, NY • (212) 203-2838 • [www.dr Guptaeyelids.com](http://www.dr Guptaeyelids.com)

**D**r. Lopa Gupta is among a small group of surgeons worldwide with mastery in the advanced art of laser eyelid rejuvenation. Dr. Gupta's stellar credentials began with High School Valedictorian, followed by an exclusive six-year Honors Program in Medicine at Northwestern University, a prestigious residency in Ophthalmology at Stanford University, and an intensive fellowship approved by the American Society of Ophthalmic Plastic and Reconstructive Surgery, through which she mastered the art of eyelid surgery.

Since 1997, she has fine-tuned her technique and has performed over 6,000 laser blepharoplasties with natural, beautifully sculpted results. "Unlike scalpel surgery, laser eyelid lifts tend to have no bleeding and are less invasive; for the patient, this means not only a heightened safety profile and rapid recovery, but also less bruising, swelling, scarring, and pain," she explains. Dr. Gupta takes pride in her highly trained, devoted staff who help deliver personalized care to her patients who hail from 24 states and 12 countries.

Patients also seek Dr. Gupta for her mastery and artistry with liquid injectables, such as Botox, Dysport, Juvederm, Restylane, Voluma, and Radiesse. Other avant-garde treatments she performs include Selphyl (platelet rich plasma) injections to the scalp to promote hair volume and decrease hair loss and microneedling with PRP for skin rejuvenation.



*Dr. Gupta, Board Certified Eye Plastic & Cosmetic Surgeon (center) with Office Manager, Ann Muller (left) and Nurse, Emilia Bytner (right).*

## Cosmetic &amp; Restorative Dentistry

## ARMANDO A. BATTISTA, DDS, PC

Briarcliff Smile Design

541 N State Rd. • Briarcliff Manor, NY

(914) 762-0222 • [www.briarcliffsmiledesign.com](http://www.briarcliffsmiledesign.com)

*Armando A. Battista, DDS, PC*

**A**dvanced technology combined with a tranquil and comfortable setting distinguishes Briarcliff Smile Design, a practice known for providing personalized care with a gentle touch. Using skilled artistry and cutting-edge dentistry (including computer fabricated crowns), Armando Battista, DDS, focuses on restorative and cosmetic dentistry, such as dental implants, porcelain veneers, crowns, esthetic inlays, tooth-colored fillings, Zoom whitening, non-surgical periodontal care, and pain-free root canal therapy (specialist on staff).

A graduate of NYU College of Dentistry (1990), Dr. Battista completed a general practice residency at Westchester County Medical Center and attended the prestigious NYU Rosenthal Institute for advanced training in cosmetic dentistry. Believing every patient deserves the best technological advantage and greatest possible comfort, Dr. Battista also offers a range of options from pillows to aromatherapy to increase their comfort level. "Our modern, friendly, and warm atmosphere along with our caring, highly trained staff help give patients the best dental experience possible," he says. Voted *topDENTISTS* 2009-2015

## Dentistry

### ADVANCED DENTISTRY OF WESTCHESTER

163 Halstead Avenue • Harrison, NY  
(914) 835-0542 • [www.adofw.com](http://www.adofw.com)

The practice is called Advanced Dentistry of Westchester because it offers patients of all ages the latest in dental care well before others in the profession. Using minimally invasive techniques such as laser “no shot-no drill” filings, a proven successful prevention program, CAD-CAM same day metal free crowns, and computer guided implants, Dr. Kenneth Magid and Dr. Sabrina Magid-Katz provide an amazing and unique experience for the dental patient.

Named one of America’s top dentists by Westchester Magazine survey and the Consumers’ Research Council of America, Dr. Magid is an associate professor of esthetics at NYU College of Dentistry and teaches other dentists from around the world the techniques and artistry of creating beautiful smiles. Dr. Magid has created the beautiful smiles for numerous TV and magazine makeovers, celebrities, and your Westchester/Fairfield neighbors. Dr. Magid has also been selected as a Fellow of the International College of Dentists, which is the highest honor in dentistry afforded to only 4% of the dentists in the U.S.

Dr. Sabrina Magid-Katz has been named one of “22 people everyone in the county will be talking about” by Westchester Magazine and one of “Westchester’s Rising 40 Stars Under 40” for her leadership in treating deaf and hard-of-hearing and as a lecturer and member of the Academy of Dental Sleep Medicine with extensive experience identifying and treating snoring and obstructive sleep apnea with an oral appliance, improving her patient’s lives and avoiding serious medical problems.

By communicating with their patients and working together with their team of dedicated specialists, hygienists, assistants, and coordinators, Drs. Magid and Magid-Katz create a plan to achieve the highest level of health and beauty within their patients’ scheduling and financial comfort.

Voted *topDENTISTS* 2009-2015



*Dr. Kenneth Magid and Dr. Sabrina Magid-Katz surrounded by the staff at Advanced Dentistry of Westchester.*

## Dentistry

### MARK S. BRISKIN, DDS

1053 Saw Mill River Road • Ardsley, NY  
(914) 693-1221 • [www.FineComprehensiveDentistry.com](http://www.FineComprehensiveDentistry.com)

Since opening his practice in 1979, Dr. Mark Briskin has been exceeding the expectations of his patients. He emphasizes comprehensive care in his practice, which includes fine cosmetic, restorative, implant, and general dentistry. He notes, “As part of our commitment to exceptional care, we treat every patient with respect and understanding. We feel that your relationship with us should be one of mutual comfort and trust. To us, excellent care means a total commitment to the 100 percent satisfaction of our patients.” Technology has revolutionized the level of care that restorative and cosmetic dentistry can achieve. Dr. Briskin’s office has embraced technology to improve patient care and experience. These technologic advances include laser assisted dentistry, digital oral scanner impression system, joint vibration analysis, computerized bite analysis, computerized shade matching, oral cancer screening and digital x-ray system among others. Dr. Briskin’s strong commitment to excellent care has included more than 2000 hours of continuing education. He has completed the course series at the Seattle Institute for Advanced Dental Education and the prestigious L.D. Pankey Institute, both of which are devoted to promoting excellence in dentistry. Voted *topDENTISTS* 2009-2015



*Mark S. Briskin, DDS*

## Optical Care

### RAYMOND OPTICIANS

Located throughout Westchester: Jefferson Valley • Yonkers • Thornwood • Ossining  
Mamaroneck • Larchmont • White Plains • Katonah • Somers • Tarrytown • and more  
[www.RaymondOpticians.com](http://www.RaymondOpticians.com)



*The staff at Raymond Opticians*

When asking a friend or family member where you should go to get your next pair of eyeglasses, chances are they will mention Raymond Opticians. Even with over 20 locations in the Lower Hudson Valley, they are able to maintain a friendly, local business atmosphere that Westchester and the surrounding communities have grown to love. They run a refreshingly welcoming, “know your name” kind of business.

The company’s skilled opticians, many of whom are family members, use their extensive knowledge to provide professional care and service to customers of all ages. They are always equipped with the newest lens technologies and the latest eyewear trends. Raymond Opticians offers comprehensive eye examinations, contact lenses, prescription eyewear, and a large selection of sunglasses from Oakley, Ray Ban, Michael Kors, Tory Burch, Coach, Prada, Gucci, and more. Year after year, generations of families pass through the doors of Raymond Opticians, where the experience is always a rewarding one.

## Family Dentistry

### ANTHONY DEBENEDICTIS, DDS

51 W. Grand Street • Mount Vernon, NY  
(914) 665-1121 • [www.bestdentistwestchesterny.com](http://www.bestdentistwestchesterny.com)



*Anthony DeBenedictis, DDS*

Welcome to the family practice of Dr. Anthony DeBenedictis, the place to receive honest and dedicated dental treatment for you and your family. Fluent Spanish and Italian are spoken here! The personal and friendly dentistry of Dr. DeBenedictis is known throughout the community he has served for more than 20 years. In-house specialists, including a prosthodontist, periodontist, orthodontist, and oral surgeon, staff this bustling practice.

The clean modern office features all the latest equipment and technologies—from digital X-rays that emit less radiation, CEREC restorations for single-visit crowns, Zoom whitening, Invisalign clear braces, implants, and much more—yet treatment is always gentle and painless in a relaxed atmosphere.

A graduate of NYU College of Dentistry in 1990 with Honors, and a member of OKU Dental Honor Society, Dr. DeBenedictis has been specialty trained in Prosthodontics at Montefiore Hospital. He has been Prosthodontic Attending at St. Barnabas Hospital for 15 years.

Call for an appointment! Most major dental insurances and credit card accepted, and financing available. Voted *topDENTISTS* 2009-2015

## INVEST in the HEALTH of your PRACTICE

Gain long-term exposure to *Westchester Magazine's* health-conscious readers and be foremost in their minds when they are making important decisions concerning their health.

Healthcare profiles provide doctors, dentists and healthcare professionals the opportunity to showcase their services, philosophies of patient care and educational and professional background.

Reserve space in *Westchester Magazine's* Healthcare Profile Sections running in the June, August and November issues.  
Call 914.345.0601 x138 or email [sales@westchestermagazine.com](mailto:sales@westchestermagazine.com).

**WESTCHESTER**  
MAGAZINE



2016

# PARENTING

Guide to Westchester

**Steering your kids in  
the right direction  
for learning,  
living and  
having fun!**





**STELLAR SCHOOLS**

**HUDSON COUNTRY MONTESSORI SCHOOL**  
 340 Quaker Ridge Rd  
 New Rochelle  
 (914) 636-6202  
[www.hudsoncountry.org](http://www.hudsoncountry.org)

The Hudson Country Montessori School is a private school serving toddlers (from 18 months) through students in eighth grade who learn to observe, think, judge, and pursue interests at their own pace. Exposed to physical and mental order, they work with materials with a purposeful design in a calm atmosphere that fosters concentration, creativity, self-respect, and a solid academic foundation. Hudson's unique approach allows children to develop skills while pursuing their interests. Open houses are held weekdays for elementary, preschool, and toddlers. Please call to join one of the tours.

**SOUNDVIEW PREPARATORY SCHOOL**  
 370 Underhill Ave  
 Yorktown Heights  
 (914) 962-2780  
[www.soundviewprep.org](http://www.soundviewprep.org)

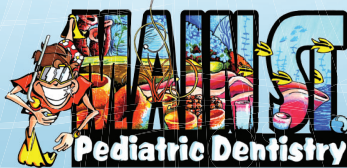
At Soundview Preparatory School, learning is an intensely personal experience. Soundview Prep's college preparatory program for grades 6 through 12 ensures that students not only develop the skills and acquire the knowledge needed for college, but also have the opportunity to pursue their personal goals. In classes averaging seven students, teachers know the learning style and interests of each individual. Students feel free to explore their interests, talents, and abilities in an intimate and supportive environment where every classmate is celebrated.

**HEALTHY CHOICES**

**MAIN STREET PEDIATRIC DENTISTRY**  
 Penny Resnick Graulich, DMD  
 115 Main St, Suite 302  
 Tuckahoe  
 (914) 633-4440  
[www.mainstreetpediatricdentistry.com](http://www.mainstreetpediatricdentistry.com)

Infants, children, teenagers, and those with special needs love to visit the fun-filled Tuckahoe office of Main Street Pediatric Dentistry, where a well-trained, nurturing staff treats children of all ages as if they were their own. The preventive practice is both high-tech and high energy, featuring digital X-rays, the Waterlase C-100 Biolase Laser, and advanced sterilization tech-

**Serving Westchester County for more than 20 years covering all towns including: Tuckahoe, New Rochelle, Larchmont, Mamaroneck, Eastchester, Scarsdale, Yonkers...**



Voted *topDentist* for 6th year in a row

**MAIN STREET PEDIATRIC DENTISTRY**  
**PENNY RESNICK GRAULICH, D.M.D.**  
 115 Main Street, Suite 302, Tuckahoe, NY 10707  
 (914)633-4440 [www.mainstreetpediatricdentistry.com](http://www.mainstreetpediatricdentistry.com)

Chosen as one of Westchester's Top Pediatric Dentists for five years running, Dr. Penny, Dr. Fran Ceron, and the well-trained, nurturing staff at Main Street Pediatric treat children of all ages as if they were their own. Dr. Penny has been practicing children's dentistry for more than 25 years, and her Tuckahoe office is a fun-filled place where



*Penny Resnick-Graulich, DMD and Fran Ceron, DDS*

infants, children, teenagers, and those with special needs love to visit — it's the next best thing to Disneyland. This preventative-based practice is high-tech and high energy, featuring digital X-rays, the Waterlase C100 Biolase Laser, and advanced sterilization techniques. Now, new technology has arrived! Main Street Pediatric is the first dental office in the U.S. to have the pink Waterlase I-Plus Laser, providing painless, more precise, and minimally-invasive dentistry with no shot or drill. Dr. Penny has worked hard to educate her patients and the community about the growth and development of children, as well as dental needs that can be treated without drugs. The result is uncompromising care and an exceptionally wonderful dental experience at Main Street Pediatric.

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 Call (914) 962-2780

**Soundview Preparatory School**  
 370 Underhill Avenue, Yorktown Heights, NY 10598 | [soundviewprep.org](http://soundviewprep.org)

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**MENTION SK12 AND RECEIVE \$100.00 OFF A 12 WEEK SESSION - NEW CLIENTS ONLY.**

1600 Harrison Avenue,  
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 (914) 502-3295 • [sociablekidz@sociablekidz.com](mailto:sociablekidz@sociablekidz.com)  
[www.sociablekidz.com](http://www.sociablekidz.com) • [www.sksummerfunclub.com](http://www.sksummerfunclub.com)



**BEST** WESTCHESTER 2013  
**AS SEEN ON CNN**

niques. It's also the first in the country to use the pink Waterlase I-Plus Laser for providing painless, more precise, and minimally invasive dentistry. The goal of this practice is to make seeing the dentist a positive experience for children, free from anxiety and discomfort.

**TORNATORE FAMILY DENTAL, PC**

657 White Plains Rd  
Eastchester  
(914) 779-9100

[www.TornatoreFamilyDental.com](http://www.TornatoreFamilyDental.com)

Four children, one family dental practice, and two decades of treating patients as if they were her own, Dr. Carla Tornatore welcomes all kids from toddlers to the college bound to her pediatric specialty practice. Dr. Carla offers a conservative approach by utilizing the latest technology with 3D-enhanced imaging. While some parents may have a hard time getting their children to the dentist, Dr. Carla's patients actually look forward to their visit. She encourages good dental hygiene with helpful advice that kids can actually follow. Most importantly, parents are never asked to leave their children during treatment. Dr. Tornatore spends time with each family (patients and parents), personalizing a healthy smile!

**SPECIALTY SHOPS**

**BLUE TULIP CHOCOLATES**

137 Purchase St  
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(914) 481-4840

[www.bluetulipchocolates.com](http://www.bluetulipchocolates.com)

Chocolate lovers of all ages have come to think of Blue Tulip Chocolates as their "sweet spot," since this two-and-a-half-old shop specializes in artisanal chocolates, handmade on the premises from the freshest ingredients available. Besides the mouthwatering confections available in the store, Blue Tulip is known for its unique chocolate platters and favors, custom-made for Sweet 16s, graduations, weddings, and other events. The shop also hosts chocolate workshops, most notably "How to Become a Chocolatier," a fun—and delicious—introduction to chocolate-making for adults and children ages 11 and up.

**EXPECT NATURAL**

774 Bedford Rd  
Bedford Hills  
(914) 242-4685

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**Tornatore Family Dental**

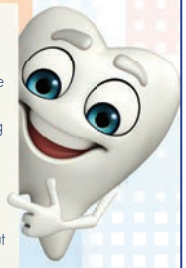
20 Years Experience



**Carla Tornatore, DDS**  
Former Associate Director of Pediatric Dentistry at Montefiore/Albert Einstein Hospital  
Visit [www.TornatoreFamilyDental.com](http://www.TornatoreFamilyDental.com) for dozens of sparkling reviews.

657 White Plains Rd, Eastchester, NY • 914-779-9100

"Dr. Carla is energetic, fun and easy to talk to. She spends time with each family putting both patient and parents at ease with any procedure. I can easily recommend without any reservations."



"Such a warm, friendly, caring professional. Not to mention, also a great dentist. My children love her and always look forward to coming for their regular appointments."



"Dr. Carla is wonderful. She is so good with my son, she can make any fearful child feel at ease, and even enjoy their time at the dentist."



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Learning how to learn will get your child through life!*



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# Expect Natural

Expect Natural is more than just a retail store. The beautiful community room hosts parenting groups, play groups, fitness classes, birthday parties and more!

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f i p

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**BLUE MAN GROUP 25 YEARS**

toys, organic personal care products... there's something for everyone in this high-end children's gift shop. Owner Ayo Hart personally sources and scrutinizes every item to guarantee that this delightful shop is stocked with the best-made and most eco-friendly products for newborns through age 12. The store features a carefully curated assortment of items, from European arts and crafts sets to holistic lip balm for tweens. Besides offering beautiful and sustainable luxury goods, Expect Natural's spacious back room has become a community meeting spot, hosting drop-in parent groups, birthday parties, La Leche meetings, and more.

**LESTER'S**  
18 Rye Ridge Plaza  
Rye Brook  
(914) 908-5688  
www.lesters.com

Lester's in Rye Brook features one-stop shopping for fashion-forward families, offering an endless selection of trendy clothing, shoes, and accessories for contemporary, juniors, young men, and kids. From beautiful and unique baby gifts to everyday and special occasion styles, fashionistas will find the hottest and latest offerings from brands like Wildfox, Vintage Havana, Blank NYC, Chaser, Vince, Steve Madden, Sam Edelman, Superga, and more. Known for impeccable service for over 65 years, Lester's offers expert one-on-one camp-wardrobing with everything kids need for the bunk and beyond. Visit the new Lester's Boys & Men's next door for an expanded selection for boys sizes 8-20 and young men.

### SUPPORT SERVICES

**SOCIABLE KIDZ LLC**  
1600 Harrison Ave, Suite 105  
Mamaroneck  
(914) 502-3295  
www.sociablekidz.com

Sociable Kidz® offers a mixture of classes for children of all ages under the leadership of its director, Susan Hendler, who has been an elementary school teacher for the past 25 years. Classes include: Kindergarten Readiness (preparing present preschoolers for Kindergarten 2016); Reading and Writing Fitness Classes for present Kindergartners and children in Grade 1; Social Skills for Grades K through 5 using science; Legos and Arts & Crafts; and our Teen Class. Open Saturdays.



# BUSINESS COUNCIL OF WESTCHESTER

2016 Hall of Fame honorees photographed: (left to right) Michael Israel, John Tolomer, Karen Smith, Mary Beth Del Balzo, Nancy Trim, Jeffrey Dain, Wendy Wollner and Brandon Steiner

# HALL *of* FAME



# 2016 HALL OF FAME

JOIN US APRIL 19 TO SALUTE  
OUR BUSINESS ROCKSTARS

## A MESSAGE FROM THE BUSINESS COUNCIL OF WESTCHESTER

The Business Hall of Fame Awards are now in their 15th year, and our 2016 honorees are truly deserving of the recognition afforded them for this rockin' celebration! As in all previous years, our award recipients are progressive, innovative and diverse, representing all that is exemplary about the Westchester business community.

You'll get a close-up look at a growing leader in the healthcare field; a sports memorabilia and marketing wizard; a burgeoning community bank; a work/life balance authority; an accredited, family-owned college; and a purveyor of lumber and building supplies doing business since the 1800s. All have inspiring stories to tell, and all have played leading roles in bolstering Westchester's economy and business community.

We're thrilled to recognize the achievements and contributions of this heralded group of honorees. And we look forward to their continued success and investment in the future of Westchester.

Congratulations to all of our honorees!

### MARSHA GORDON

*President & CEO,  
The Business  
Council of Westchester*



## A MESSAGE FROM THE CHAIRMAN OF THE BOARD

As Chairman of The Business Council of Westchester, I am privileged to salute this year's Business Hall of Fame inductees. All of our award recipients are rockstars in their respective fields. We commend them for helping to make Westchester a vibrant, bustling place to be for members of the business community.

The Business Council of Westchester is committed to fostering economic growth in the county and the Hudson Valley as a whole. We take tremendous pride in celebrating the successes of leading businesses in our region.

## A MESSAGE FROM THE COUNTY EXECUTIVE

It is my pleasure to congratulate the 2016 Business Hall of Fame inductees. I also want to thank them because our county has richly benefited from their many achievements and unwavering commitment to excellence.

My thanks also go out to The Business Council of Westchester for advocating on behalf of Westchester businesses, and for annually recognizing our county's best and brightest stars. Westchester County government is here to help businesses large and small achieve rockstar status, and our Office of Economic Development and Industrial Development Agency are eager to enhance your growth potential. People and partnerships are two of the reasons why Westchester is the Smart Spot for Business.

Best wishes to all the honorees on their well-deserved recognition.



### ANTHONY JUSTIC

*Partner, Maier, Markey &  
Justic LLP*



### HON. ROBERT P. ASTORINO

*Westchester County Executive*

## A MESSAGE FROM THE 2016 HALL OF FAME CO-CHAIRS

We are honored to serve as co-chairs for the Business Hall of Fame Awards program, the signature event celebrating the wonderful accomplishments of Westchester's business leaders. Congratulations to this year's winners! You all have inspirational stories of success and achievement.

Each year, we savor the opportunity to recognize Westchester's industry leaders. This year's theme is the Rock and Roll Hall of Fame—we're going to rock the house with this highly anticipated celebration. We thank the hard work of our many members, who have helped to reinforce The Business Council of Westchester's reputation as the county's preeminent business organization. We are grateful to them for their commitment to nurturing economic growth and stability in our region, and we toast them for helping to make Westchester an exhilarating place to live, work and play.

So let's all enthusiastically applaud our winners and enjoy a record evening. They've most certainly earned it!



### ELIZABETH BRACKEN-THOMPSON

*Partner, Thompson & Bender*



### THOMAS LALLA



**JEFFREY P. HAYDON**  
*CEO, Caramoor Center for  
Music and the Arts*

PAST HALL OF  
FAME WINNERS

3

2016 HALL OF  
FAME WINNERS

5-7

PROGRAM & EVENT  
SPONSORS

8

# PAST HALL OF FAME WINNERS

## CORPORATE CITIZENSHIP

*New York Medical College  
 NewYork-Presbyterian/Westchester Division  
 KeyBank  
 Pernod Ricard USA  
 PepsiCo  
 Heineken USA  
 Con Edison  
 Verizon  
 Pace University  
 MasterCard  
 Entergy  
 NY Life Insurance Co.  
 IBM  
 The Dannon Company*

## ENTREPRENEURIAL

*Mindspark  
 Tommie Copper  
 Jackson Lewis LLP  
 Robert Martin Company  
 Lillian Vernon  
 Ginsburg Development  
 Westchester Broadway Theater  
 Club Fit  
 Rakow Commercial Realty  
 Curtis Instruments  
 Eco-Bags  
 Hospitality Resource Group  
 Regeneron  
 WESTMED Medical Group*

## SMALL BUSINESS

*York International Agency  
 Acorda Therapeutics, Inc  
 Murphy Brothers Contracting, Inc.  
 Community Mutual Savings Bank  
 Designer One  
 Thompson & Bender  
 C.W. Brown, Inc.  
 NY Hospitality Group  
 Proftech, LLC  
 Co-Communications  
 The Dorf Law Firm  
 Divney, Tung & Schwalbe  
 Westchester Magazine*

## WOMEN IN BUSINESS

*Rella Fogliano, MacQuesten Development  
 Dani Glaser, Green Team Spirit  
 Judith Huntington, The College of New Rochelle  
 Lenore Minerva, Empress Emergency Medical Services  
 Training Dynamics  
 Joan Corwin, Chappaqua Transportation  
 Arlette Turturro, Night Owl Cleaning Services  
 Abigail Kirsch  
 Carol Greenberg, Concept CARE  
 Dee DelBello, Westfair Communications  
 Georganne Chapin, Hudson Health Plan  
 Therese Ferretti, Collins Brothers Moving  
 Nancy Ment, Andrus Children's Center  
 Molly Easo Smith, Manhattanville College*

## FAMILY BUSINESS

*American Christmas  
 Liberty Lines Transit, Inc.  
 Thalle Industries, Inc  
 Empire City Casino at Yonkers Raceway  
 Advocate Brokerage  
 Strauss Paper Co.  
 WJ Deutsch & Sons  
 Artuso Pastry  
 Circulation Experti  
 Famous Famiglia  
 Red Oak Transportation  
 Berkeley College  
 Universal Builders Supply  
 Wilson and Son Jewelers*

## CHAIRMAN'S RECOGNITION

*Beecher Flocks Funeral Home*

# AWARDS SELECTION COMMITTEE

*Jim O'Toole, Selection Committee Chairman*

*Anthony Justic  
 Marsha Gordon*

*Elizabeth Bracken-Thompson*

*Jean Marie Connolly*

*Jeffrey P. Haydon*

*Wiley Harrison*

*Tim Jones*

*Stephen J. Jones*

*Thomas Lalla*

*George Lence*

*Ellen Lynch*

*John Ravitz*

*Cindy Rubino*

*Doug Singer*

*Stewart Strauss*

## CORPORATE CITIZENSHIP AWARD

### WESTCHESTER MEDICAL CENTER

When Michael Israel and his management team took the leadership reins at Westchester Medical Center in 2005, the Valhalla hospital was in critical condition. The facility had experienced several years of financial losses and many were concerned about the organization's future. But under the skillful care of the management team and board, Westchester Medical Center has not only survived, but thrived, growing from a \$500 million organization to the nearly \$1.2 billion Westchester Medical Center Health Network (WMCHHealth) — a 1,400-bed healthcare system spanning several campuses and locations in the Hudson Valley. Now, Westchester Medical Center reports 10 straight years of profitable operations and credit rating improvement, from junk to investment grade with a stable outlook. Today, WMCHHealth employs more than 10,000 people, with nearly 3,000 attending physicians. WMCHHealth supports numerous local organizations, educates the region's medical community, contributes \$3 billion to the regional economy and provides care to tens of thousands of adults and children per year regardless of their ability to pay.



**MICHAEL ISRAEL**  
*President & CEO*



## WOMEN IN BUSINESS AWARD

### WENDY WOLLNER

*Founder & President of Balancing Life's Issues*

For nearly 20 years, Wendy Wollner has been the go-to resource for companies committed to supporting employees' work/life balance. After many successful years as a training consultant for a variety of work/life providers, and earning a Master's Degree in Industrial Psychology from the University of Pennsylvania, Wollner launched Balancing Life's Issues, Inc. in 2001 to expand her scope and network of workforce support. Her engaging, authentic style has enticed companies like IBM, Citigroup, Morgan Stanley, JPMorgan Chase, Bank of America, and Donna Karan to work with Balancing Life's Issues repeatedly for more than 15 years. She oversees a targeted network of trainers who bring a wide range of work/life balance programs to corporations, not-for-profit organizations, employee assistance programs and educational institutions. Leveraging decades of corporate knowledge and her personal experiences, Wollner has lectured widely as a keynote speaker for Fortune 500 companies, educational facilities and healthcare industries.



**JAMES DAIN**  
*Jeffrey Dain's Son*

**JEFFREY DAIN**  
*President*

## CHAIRMAN'S RECOGNITION AWARD

### N. DAIN'S SONS CO., INC.

Founded on the banks of the Hudson River by Nathaniel Dain in 1848, N. Dain's Sons Co. is Peekskill's oldest business and one of the oldest retail lumberyards in the country still owned by the same family. Throughout the 19th century, Dain's delivered to construction sites along the Hudson, including West Point, by horse and wagon as well as by company-owned schooner. Then, deliveries mostly consisted of heavy lumber and timbers, cement and lime. Today, Dain's offers virtually every building product available. Its three-

acre property consists of a 30,000 sq. ft. warehouse, 5,000 sq. ft. showroom and 2,000 sq. ft. deck showplace. A more recent addition to the facility is a sawmill and millwork division. Presently, Jeffrey Dain, great-great grandson of founder Nathaniel, operates Dain's along with the dedicated staff which possesses over 75 years of combined experience. Dain's continues to serve the needs of homeowners and contractors as it has done since the 1800s by carrying quality products, providing exceptional service and offering expert advice.





**JOHN TOLOMER**  
*President & CEO*

## SMALL BUSINESS AWARD

### THE WESTCHESTER BANK

The Westchester Bank was formed in 2008, a time when the nation was facing the worst economic downturn since the Great Depression. It was a year in which large financial and banking institutions were failing and consumer confidence was at its lowest ebb — not exactly the most propitious time to start a small business. Yet The Westchester Bank had correctly identified a void in the marketplace and opened a local community bank in Yonkers with a simple, yet fundamental, formula for success. Starting with just eight employees, the Bank currently employs 56 people. It has expanded from a single branch to five full-service branches throughout Westchester County and has a newly established headquarters in White Plains. In just seven years, it has grown from \$39 million in assets to more than \$600 million. Deposits have increased from \$22 million to \$479 million, while loans increased from \$7 million to \$410 million.

## ENTREPRENEURIAL SUCCESS AWARD

### STEINER SPORTS

Founded by Brandon Steiner, Steiner Sports specializes in helping companies use the power of sports to grow their business. For more than 25 years the company forged relationships with more than 2,000 athletes and national sports leagues. These relationships are the foundation for athlete appearances, turnkey events and digital content. Steiner Sports is also the leading producer of authentic hand-signed memorabilia, used for loyalty programs, customer activation, and corporate gifts. The core of Steiner Sports' value proposition is leverage. When they moved to Westchester it grew from 30 employees to 100 and over \$40 million in annual sales. Steiner Sports' 27-year commitment to product development and client service has helped the company remain a constant in a dynamic industry. Steiner Sports has leveraged its athletes and products to improve the lives of children with serious diseases, under privileged communities, boys and girls homes and more.



**BRANDON STEINER**  
*Founder & CEO*

## FAMILY OWNED BUSINESS AWARD

THE COLLEGE OF WESTCHESTER

The College of Westchester has operated as a profitable, tax paying business owned by the same family for more than 40 years. When Ernest Sutkowski purchased the College in 1973, then known as The Westchester Business Institute, it served 16 enrolled students and had a small number of faculty and staff. The College of Westchester has grown its average annual enrollment of 1,000-1,200 students and currently employs many area residents including 150 full-time and 75 part-time employees. The College is located in a 50,000-square-foot, five-story building it owns in White Plains, as well as two auxiliary buildings. Following action by the New York State Legislature in 1975 that allows proprietary career schools to become degree granting colleges, the College of Westchester has grown into a fully accredited, degree-granting college that offers certificates and associate and bachelor degrees. In addition to operating successful campus-based programs, the College also offers a number of online programs at the associate and bachelor level.



**KAREN SMITH**  
*Vice Chair, Board of Trustees*

**MARY BETH DEL BALZO**  
*President & CEO*

**NANCY TRIM**  
*Vice President, Marketing  
Media Resources*

# LET'S ROCK

TUESDAY, APRIL 19

GLEN ISLAND  
HARBOUR CLUB

NEW ROCHELLE



EMCEE FOR  
THE EVENING

**Scott McGee**  
Anchor and Managing Editor,  
News12 Westchester/Hudson Valley

5:30PM **Cocktail Reception**

7:00PM **Appetizer & Welcoming Remarks**

**Dr. Marsha Gordon**, President and CEO,  
The Business Council of Westchester  
**Anthony Justic**, Chairman of the Board  
*Partner at Maier, Markey & Justic LLP*  
**Elizabeth Bracken-Thompson**, Event Co-Chair  
*Partner at Thompson & Bender*  
**Thomas Lalla**, Event Co-Chair  
**Jeffrey P. Haydon**, Event Co-Chair  
*CEO at Caramoor Center for Music and the Arts*

CORPORATE  
CITIZENSHIP AWARD

**Westchester Medical Center, Valhalla**

SMALL BUSINESS  
AWARD

**The Westchester Bank, White Plains**

ENTREPRENEURIAL  
SUCCESS AWARD

**Steiner Sports, New Rochelle**

## DINNER

FAMILY OWNED BUSINESS  
SUCCESS AWARD

**The College of Westchester, White Plains**

WOMEN IN BUSINESS  
SUCCESS AWARD

**Wendy Wollner, Balancing Life's Issues, Inc.**

CHAIRMAN'S  
RECOGNITION AWARD

**N. Dain's Sons Co., Inc., Peekskill**

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- KeyBank
- Montefiore
- New York Medical College
- NewYork-Presbyterian
- Pace University
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# coming *attractions*

---

BEST BETS | TOP BILLING | BOOK IT!

EDITED BY

Paul  
Adler



SEE THIS

## **Nothing But Nest**

The humble bird's nest has been a theme in both art and culture for centuries. At once a symbol of the home, gathering, and the freedom of flight, this natural wonder finally receives its due in *The Nest: An Exhibition of Art in Nature* on show at the Katonah Museum of Art through June 19. This unlikely exhibit incorporates contemporary art, relics from the natural world, and items of material culture in its examination of the profound symbolism of the nest in art and culture. The show explores how the form of the bird's nest illuminates the fundamental drive to gather, assemble, and create. The exhibit includes works by 18 contemporary artists, authentic nests, as well as a selection of feathered, pre-Columbian textiles.

# Best Bets

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



## Rock Royalty

It's not a stretch to say that **Belinda Carlisle** helped make pop rock what it is today. Ushering in a new era of empowered, female-driven bands,

Carlisle helped redefine what women could achieve in music as front of the hit-heavy group The Go-Go's. The first all-female band to play their own instruments and write all their own songs, The Go-Go's debut album, *Beauty and the Beat*, reached No. 1 on the *Billboard* 200 chart in 1981 and sold more than 3 million copies. Since, Carlisle has made a major name for herself as a solo artist with hits that include "I Get Weak" and "Circle in the Sand." The revelatory rocker will undoubtedly bring all her musical achievements to bear when she takes the stage at the Paramount Hudson Valley in Peekskill this month.

Apr  
13



## Power Couple

In the world of classical music, there are few duos as beloved as **David Finckel and Wu Han**. Two of the country's most esteemed classical musicians, Finckel and Han were named Musical America's 2012 Musicians of the Year and have performed in some of the world's most notable venues and events, including Lincoln Center and The Aspen Music Festival. In their performance at Mamaroneck's Emelin Theatre, the duo will bring works by Strauss, Chopin, Messiaen, Albeniz, and Glazunov to life onstage. Spend an evening listening to the Han and Finckel, who married in 1985, and you too may join the legions of fans that the creative couple already boasts.

Apr  
2



## Getting Cross

No comedian is able to craft hilarity from sheer awkwardness quite like **David Cross**. The Emmy Award-winning actor and comedian famous for his portrayal of the eccentric and absurd Dr. Tobias Fünke on the hit show *Arrested Development* will bring his standup performance, *Making America Great Again!*, to the Capitol Theatre in Port Chester. An alum of the wildly popular HBO smash hit *Mr. Show* and star of the white-hot new Netflix series *W/ Bob and David*, Cross sets out on his first standup tour in nearly a decade with this act that will be as awkward, sidesplitting, and utterly singular as anyone who has ever witnessed any of his work would expect.

Apr  
1



Apr  
16

## Rose Against the Machine

The plight of racial prejudice continues to be a challenge to our country to this day, and few films highlight this enduring issue more than John Singleton's celebrated film **Rosewood** (1997). Inspired by true events, this groundbreaking movie, showing at the Jacob Burns Film Center in Pleasantville, follows a group of African American townspeople besieged by a lynch mob from a neighboring community. The film stars Ving Rhames as an outsider who joins the townspeople to help them defend themselves, as well as Jon Voight, who portrays a sympathetic shop owner working to spare women and children from harm. The result is a stirring film that both tackles a wealth of trying issues and provides abundant cause for hope.



Apr  
16, 17

## Toy Story

It's not every day that one of the most majestic mansions in Westchester becomes home to dozens of eye-popping LEGO sculptures. Yet just this will happen on **Lyndhurst Family Fun Day: Design Build Weekend**, when families are invited to view amazing LEGO sculptures, created by area children, peppered throughout the grounds. There will be a number of visually impressive pieces and demonstrations by several Hudson Valley LEGO leagues. The event will also include a petting zoo, Bricks 4 Kidz event, Seek and Find activity, and LEGO sets offered for sale. Be sure to bring the kids along to this truly unique experience in one of the region's most cherished architectural sites.



Apr  
26

## Mind over Music

Ever seen a Juilliard-trained concert pianist, who also happens to be a Harvard-educated psychiatrist, both discuss *and* perform instrumental music? Never? Well, head down to this combination lecture and concert at Caramoor in Katonah, when Dr. Richard Kogan explores the ragtime music of Scott Joplin through the lens of mental illness during **The Mind and Music of Scott Joplin with Richard Kogan, MD**. Celebrated by *The New York Times* for his exquisite piano work, Kogan applies his knowledge as a psychiatrist to discuss the ways in which psychological disorders and suffering impact, enliven, and define works of genius. Joplin, who died in a psychiatric hospital and is widely considered the greatest ragtime pianist in history, receives a new and insightful look during this lecture and performance.



Apr  
30

## Hot Cole

Whether it is Mozart or Madonna, some musicians never go out of style. After more than two decades of touring and a fleet of major hits, it's safe to say that folk-rock superstar **Paula Cole** can be added to that list. The Grammy Award winner and seven-time Grammy nominee who has released six solo albums over an 18-year career will be hitting the stage this month at the Towne Crier Café in Beacon. Famous for her *Billboard* Hot 100 Top Ten single "Where Have All the Cowboys Gone?" and smash hit song "I Don't Want to Wait," Cole will be bringing her unique blend of folk, indie and piano-infused music to the stage. Get ready to see just why Cole has remained at the forefront of adult-contemporary music for the last 20 years.

For more information on these events, plus more listings this month, see *Book It!* on page 167.



From left: Gary Marachek as Sancho Panza, Paul Schoeffler as Don Quixote, and Michelle Dawson as Aldonza.

## Another Stab at the Windmills

An inside look at Westchester Broadway Theatre's new production of one of the Great White Way's most beloved musicals, *Man of La Mancha* BY PAUL ADLER

**W**hen director David Wasson discusses *Man of La Mancha*, he does so with the fervor of a missionary. "This play has the ability to change people's perspective—even if it's briefly—and take away the cynicism that most of us live with in the world," he states. "The musical's original director, Albert Marre, always said, "This is not just a play; it is a religious experience."

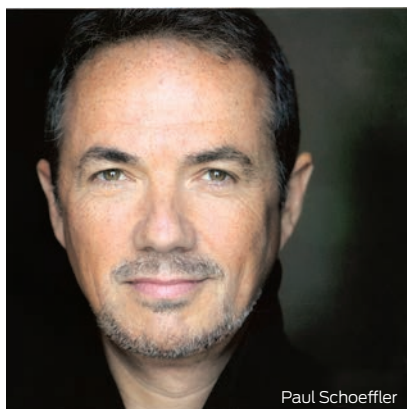
This has apparently been true for countless audiences, though when *Man of La Mancha* first hit the stage in 1964, critics were divided. Most panned the

piece, while a few celebrated its inspiring message and innovative interpretation of Cervantes' *Don Quixote*. And yet, despite its lukewarm reception, theatergoers around the country instantly embraced it. The musical steadily moved into larger theaters, won five Tony Awards, was revived four separate times on Broadway and spawned adaptations in more than a dozen languages.

The play is now regarded as one of the finest examples of American musical theater, and, this month, Wasson brings this masterwork to life at the Westchester Broadway Theatre in Elmsford, through May 1. "Everything in my life has revolved around *Man of La Mancha*," muses Wasson, who has been intimately involved in the play since its earliest iterations. He was

invited by Marre to act in the musical's first revival in 1972.

It was Marre who had seen a telecast of Dale Wasserman's first made-for-TV production of *Man of La Mancha* and suggested that the television spot be turned into a stage musical. The ensuing work details the imprisonment of the author Miguel de Cervantes, who puts on a jailhouse production to stave off a group of prisoners who want to burn his treasured manuscript. Cervantes' impromptu play-within-a-play relates the exhilarating and at times heart-rending tale of Don Quixote and his squire, Sancho Panza.



Paul Schoeffler

*“I believe this piece works because it has heart. It talks about the triumph of the human spirit in spite of all odds. It speaks to people...”*

The musical features minimal staging and props, with locations changing only by means of lighting. “The play originally took place on an empty stage, and everything conceivably came out of a trunk that Cervantes brought down into prison,” recalls Wasson. “All the magic is done with lighting, and this forces the audience to use their imagination, which I think is lost in this day and age. The beautiful part of this play is that it makes the audience an active participant.”

The star of the Westchester Broadway Theatre's production, Paul Schoeffler, similarly notes that his “favorite kind of theater is the kind that asks the audience

to use their imagination. *Man of La Mancha* invites the audience to be participatory in the experience, and I think there is something so powerful about that.”


And yet Schoeffler, a resident of Yonkers who made a name for himself with a leading role in the smash musical *Rock of Ages* and will be playing Cervantes, warns that the staging of such a complex, multilayered work must be handled carefully. “It's a tricky piece because whenever you do this play-within-a-play, you are walking a tightrope. You don't want it to become a parody of itself, so getting that balance right is very tricky. Fortunately, the material is terrific.”

Wasson is quick to detail just what is so terrific about it. “There is always room for the belief that right will win out in the end,” he says of *La Mancha*. “I think [the play] attacks the cynicism of our society.”

“I believe the piece works because it has heart,” echoes Schoeffler. “It talks about the triumph of the human spirit in spite of all odds. It speaks to people, and there is a reason why it has been around for so long.”

It is this 52-year tradition that Wasson aspires to honor. “Sometimes reinterpretation is not the best, and sometimes you just need to go back to the simple reasons why a production worked in the first place and to not try to improve on what's already been improved on,” he says. “I want to go back to that original simplicity that made it a hit to begin with, in honor of those men and women who first brought it to life.”

This attention to the play's heritage extends to virtually every element of Westchester Broadway Theatre's production. Like the original run, the play will take place on a thrust stage in which the audience partially surrounds the performers. “The actors are among the audience, forcing the spectators into their world. And the set design is exquisite,” says Wasson. “The designers have tried to stay very, very true to the look of the original set.”

Regardless of the staging or set design, above all, both Wasson and Schoeffler agree that *Man of La Mancha* rarely fails to inspire a special kind of optimism in those who view it. “It's about humanity and never letting that die,” says Schoeffler of the play. “We get beaten down by life,” chimes in Wasson. “But Don Quixote never got beaten down; there was always this hope within the character, and that is the beauty of what Cervantes wrote.” 

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EDITED BY PAUL ADLER



**April 2—  
May 30**  
ART ON A STRING:  
ASIAN KITES IN FLIGHT  
at Stamford Museum &  
Nature Center

## art

### Ongoing through April 17

**SECRETS OF FOSSIL LAKE.** Explore an awe-inspiring assemblage of rare fossils collected from a lake that dried up nearly 50 million years ago. *Bruce Museum, Greenwich, CT (203-869-0376; www.brucemuseum.org)*

### Ongoing through April 23

**NOIR.** This inventive exhibition for ages 21 and up features 43 paintings, drawings, lithographs, and etchings by Ann Chernow, inspired by American Noir filmmaking of the 1940s and early '50s. *Westport Arts Center, Westport, CT (203-222-7070; www.westportartscenter.org)*

### Ongoing through April 24

**WHERE WE ARE STANDING: CONTEMPORARY WOMEN ARTISTS FROM IRAN.** The work of Iranian American artists Golnar Adili, Roya Farassat, and Shabnam K. Ghazi are presented in this pioneering exhibition. *The Edward Hopper House, Nyack, NY (845-358-0774; www.edwardhopperhouse.org)*

### Ongoing through May 8

**OH PANAMA! JONAS LIE PAINTS THE PANAMA CANAL.** Inspired by a documentary of the Panama Canal's construction, artist Jonas Lie created a series of paintings celebrating the historic structure. *Hudson River Museum, Yonkers (914-963-4550; www.hrm.org)*

### Ongoing through June 5

**THE MIANUS RIVER GORGE: PHOTOGRAPHS BY WILLIAM ABRANOWICZ.** In order to commemorate its 60th anniversary, the Mianus River Gorge organization gave renowned photographer William Abranowicz unrestricted access to the area over the course of a year. This exhibition features selected photos from the book published to mark that anniversary. *Bruce Museum, Greenwich, CT (203-869-0376; www.brucemuseum.org)*

### Ongoing through June 19

**THE NEST: AN IMAGE OF ART IN NATURE.** This exhibit incorporates contemporary art, relics from the natural world, and items of material culture to examine the profound symbolism of the nest in modern culture. *Katonah Museum of Art, Katonah (914-232-9555; www.katonahmuseum.org)*

### Ongoing through June 25

**SHE.** This contemporary-art exhibition explores issues related to gender and female identity through themes of self-adornment, the body, and the domestic sphere. Featured artists include Nicole Awai, Barbara Segal, and Mari Ogihara, among others. *ArtsWestchester, White Plains (914-428-4220; www.artswestchester.org)*

### Ongoing through July 3

**WILD READING: ANIMALS IN CHILDREN'S BOOK ART.** This lighthearted show explores the portrayal of animals in historic and contemporary illustrations from children's books. *Bruce Museum, Greenwich, CT (203-869-0376; www.brucemuseum.org)*

### April 2—May 30

**ART ON A STRING: ASIAN KITES IN FLIGHT.** This colorful exhibition presents a comprehensive look at the variety of kites developed and used

across the Asian continent, including an intricate Malaysian moon-kite and Pakistani fighting kites. *Stamford Museum & Nature Center, Stamford, CT (203-322-1646; www.stamfordmuseum.org)*

## film

### April 2

#### THE SHOOTING AND RIDE IN THE WHIRLWIND.

Catch this double feature of Jack Nicholson films produced in 1966. *The Shooting* tells the story of a volatile bounty hunter, while *Ride in the Whirlwind* follows a group of cowboys framed for a crime they didn't commit. *Jacob Burns Film Center, Pleasantville (914-747-0098; www.burnsfilmcenter.org)*

### April 4

#### FOCUS ON FRENCH CINEMA.

For the first time, this festival of contemporary French-language films will feature a closing at The

### FOUR QUESTIONS FOR...

## Robin Spielberg

The music of famed contemporary American pianist Robin Spielberg has never been easy to quantify. Fusing show tunes, New Age, and classical influences, Spielberg has sold hundreds of thousands of copies of her 17 studio albums and filled Carnegie Hall to capacity three times—all while working as a music therapist, TED speaker, author, and board member of the Ohio Arts Presenters Network. We caught up with Spielberg, who will be bringing her unique sound to The Performing Arts Center at Purchase College on April 16, to get a sense of just what drives her astonishing output.

**How were you first attracted to music?** There was never a time when music wasn't part of my life. I grew up in a musical house, and I firmly believe a large part of it is genetic. My grandfather [Rubin Spielberg] played for the NBC Orchestra. I remember being a toddler, hearing songs on the radio and trying to accompany my mother, who was singing in the kitchen.

**What motivates you to be so musically prolific?** It is so funny you say that, because I don't feel I'm particularly prolific, since I just have so much in my head that I haven't recorded. When I record, I feel like it is a commitment, like getting married. I don't record anything until I



have lived with it for quite some time, and it has really breathed.

**What can audience members expect from your upcoming performance?** It's not your momma's piano recital. Some people expect to come in and have this classical experience, but it is not quite that. It's going to be more of what I call a "piano conversation" full of humorous stories, asides, and multimedia. The Performing Arts Center is truly a beautiful theater, and there will also be a meet-and-greet afterward.

**What do you feel lies ahead for you?** You are the first person in the media I have told, but I am going to write a play. It's going to be a one-woman show with the piano in it, and I am going to be playing all the characters. It will be super fun and it really is the next logical step for me. —PA

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## book it!

(Continued from previous page)

Avon Theatre Film Center. The evening will feature a US-premiere screening as well as a Q&A, preceded by cocktails and finger food. *The Avon, Stamford, CT* (203-967-3660; www.avontheatre.org)

### April 6

#### FTMA TALK BACK SERIES: THE YAKUZA.

Sydney Pollack's celebrated thriller tells the story a former soldier, played by Robert Mitchum, who returns to Japan to help rescue the daughter of a friend. A Q&A with FTMA professor Justin Liberman will follow the screening. *The Avon, Stamford, CT* (203-967-3660; www.avontheatre.org)

### April 9

**ESCAPE FROM FORT BRAVO.** William Holden stars in this classic film, which follows a Union-run prison-camp warden who begins to fall for a woman intent on freeing the camp's Confederate soldiers. *Jacob Burns Film Center, Pleasantville* (914-747-0098; www.burnsfilmcenter.org)

### April 16

**ROSEWOOD.** This groundbreaking film details the plight of a group of African American townspeople besieged by a lynch mob from a neighboring community. *Jacob Burns Film Center, Pleasantville* (914-747-0098; www.burnsfilmcenter.org)

### April 18

**THE GENERAL.** Buster Keaton both directs and stars in this Civil War tale widely known as one of the most important films of all time. *Bow Tie Cinema, Greenwich* (914-725-0999; www.greenwichclassicfilmseries.com)

### April 20

#### FTMA TALK BACK SERIES: CAPE FEAR.

This award-winning masterwork of suspense tells the tale of a recently released convict and his mission to get revenge on the prosecutor who put him behind bars. A Q&A with FTMA professor Justin Liberman will follow the screening. *The Avon, Stamford, CT* (203-967-3660; www.avontheatre.org)

### April 21

#### FRENCH CINEMATHEQUE: IN THE SHADOW OF WOMEN.

Infidelity is examined in this new film by acclaimed director Philippe Garrel, during which a married couple's relationship begins to fracture following a disturbing discovery. *The Avon, Stamford, CT* (203-967-3660; www.avontheatre.org)

### April 23

**TEARS OF THE BLACK TIGER.** This Thai Western traces the story of a poor boy from the country who joins a gang to get revenge on a group of outlaws who murdered his family. *Jacob Burns Film Center, Pleasantville* (914-747-0098; www.burnsfilmcenter.org)

### April 25

**MIDNIGHT COWBOY.** Catch John Schlesinger's Oscar-winning drama about a naïve young man, played by Jon Voight, who finds himself on the seedier side of New York City. *Bow Tie Cinema, Greenwich* (914-725-0999; www.greenwichclassicfilmseries.com)

### April 26

#### THE GOOD, THE BAD, AND THE UGLY.

One of the most famous spaghetti westerns ever made, Clint Eastwood stars in this gritty film that tells the tale of a loner on the hunt for a stolen cache of gold. *The Avon, Stamford, CT* (203-967-3660; www.avontheatre.org)

## music Classical, Jazz & Opera

### April 2

**ANAT COHEN QUARTET.** The New York-based, Israeli-born clarinetist/saxophonist known for fusing styles ranging from Afro-Cuban to Klezmer music performs with her quartet. *Caramoor, Katonah* (914-232-5035; www.caramoor.org)

**April 2**

**DAVID FINCKEL AND WU HAN.** Two of the world's most esteemed classical musicians celebrate music's power to transmit intense emotion, with works by Strauss, Chopin, Messiaen, Albeniz, and Glazunov. *Emelin Theatre, Mamaroneck (914-698-0098; www.emelin.org)*

**April 3**

**AMERICA BY CANDLELIGHT.** Music from America's Gilded Age, featuring *Piano Quintet* by Amy Beach, *Rhapsody No. 2* by Charles Martin Loeffler, the *Romanze-Impromptu* and *Easter Morn* by George Whitfield Chadwick, and several works by Louis Moreau Gottschalk, performed by Music from Copland House. *Copland House at Merestead, Mount Kisco (914-788-4659; www.coplandhouse.org)*

**April 3**

**METROPOLITAN OPERA RISING STARS.** This concert held by New York City's legendary Metropolitan Opera offers fans a rare opportunity to discover remarkable young, up-and-coming performers. *The Performing Arts Center, Purchase College, Purchase (914-251-6200; www.artscenter.org)*

**April 6, 13, 20, 27**

**DOWNTOWN MUSIC AT GRACE.** The church hosts lunch-hour concerts that are free to the public. The A.W. Duo performs the 6th, Brian Krinke and Anna Vinnitsky perform the 13th, Jörg-Michael Schwarz and Karen Marie Marmar perform the 20th, and Samuel Magill performs the 27th. *Grace Church, White Plains (914-949-0384; www.dtmusic.org)* **FREE**

**April 9**

**EDWARD ARRON AND FRIENDS.** Edward Arron returns to Caramoor with a curated performance of works by Beethoven, Ravel, and Chausson, featuring talented colleagues who include fellow *Evnin Rising Stars* alumni Adam Neiman and Maria Bachmann. *Caramoor, Katonah (914-232-5035; www.caramoor.org)*

**April 16**

**IN THE SEASON'S SHADOW.** The Ars Antiqua ensemble perform classical music in a historical and cultural context. This show features special guests Heather Johnson, Jorg-Michael Schwarz, Karen Marie Marmar, Leah Nelson, and Dongsok Shin performing works by composers including Purcell and Vivaldi. *Church of Saint Mary the Virgin, Chappaqua (914-238-8015; www.ars-antiqua.com)*

**April 16, 17**

**GREENWICH SYMPHONY ORCHESTRA.** Joho Pohjonen, one of the brightest young instrumental artists to emerge from Finland, leads a performance of selections from Harris, Mozart, Zabinski, and Respighi. *Greenwich High School Performing Arts Center, Greenwich, CT (203-869-2664; www.greenwichsymphony.org)*

**April 17**

**AIZURI QUARTET.** Caramoor's newest quartet-in-residence, featuring Ayan Kozasa and Karen Ouzounian, performs works by Beethoven, Shaw, and Schumann. *Caramoor, Katonah (914-232-5035; www.caramoor.org)*

**April 17**

**WESTCHESTER PHILHARMONIC.** Jaime Laredo conducts and plays in this performance of works by Vivaldi, Mozart, Stravinsky, and Corigliano. *The Performing Arts Center, Purchase College, Purchase (914-251-6200; www.artscenter.org)*

**April 21**

**EIGHTH BLACKBIRD.** This three-time Grammy Award-winning sextet blends classical music, rock, and theater into one innovative performance. *Quick Center for the Arts, Fairfield University, Fairfield, CT (203-254-4010; www.quickcenter.com)*

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# book it!

(Continued from previous page)



**April 30**  
**TRIO SOLISTI**  
at Emelin Theatre

## April 24

### JASMINE NIGHTS ON THE AMERICAN RIVIERA.

Igor Stravinsky's *Sonata No. 2 for Pianos*, Ingolf Dhal's *Concerto a Tre*, Arnold Schoenberg's *Phantasy*, Erich Wolfgang Korngold's *Romance Impromptu* and *Sonnett fuer Wien*, and Ernst Toch's *Adagio Elegiaco* performed by Music from Copland House. *Copland House at Merestead, Mount Kisco (914-788-4659; www.coplandhouse.org)*

## April 30

### STAMFORD SYMPHONY PRESENTS JAZZ NIGHT WITH THE WYNTON MARSALIS QUINTET.

The Grammy Award- and Pulitzer Prize-winning trumpeter, composer, and cofounder of the jazz program at Lincoln Center lets loose onstage. *The Palace Theatre, Stamford, CT (203-325-4466; www.palacestamford.org)*

## April 30

**TRIO SOLISTI.** Founded in 2001, Trio Solisti—featuring violinist Maria Bachmann, cellist Alexis Pia Gerlach, and pianist Adam Neiman—perform selections from Beethoven, Brahms, and Arensky. *Emelin Theatre, Mamaroneck (914-698-0098; www.emelin.org)*

## music Folk, Rock, and Pop

### April 1

**THE MACHINE PERFORMS PINK FLOYD.** The popular, long-running Pink Floyd tribute band performs. *Ridgefield Playhouse, Ridgefield, CT (203-438-5795; www.ridgefieldplayhouse.org)*

### April 2

**BEN HARPER AND THE INNOCENT CRIMINALS.** The three-time Grammy Award-winning artist brings his soulful songs to Port Chester. *The Capitol Theatre, Port Chester (914-937-4126; www.thecapitoltheatre.com)*

### April 2

**POP, ROCK & DOO-WOP LIVE!** This popular series returns to the Tarrytown Music Hall with Jay & the Americans, who will sing hits that include "This Magic Moment," "Cara Mia," and "Come a Little Bit Closer." *Tarrytown Music Hall, Tarrytown (914-631-3390; www.tarrytownmusicall.org)*

### April 3

**RUBY AMANFU.** The singer-songwriter known for working with such artists as Kelly Clarkson, Norah Jones, and Ben Folds, as well as for her

hit song "Love Interruption," performs. *Ridgefield Playhouse, Ridgefield, CT (203-438-5795; www.ridgefieldplayhouse.org)*

### April 5

**GRAHAM PARKER DUO.** The celebrated '70s rocker known for hits "You Can't Be Too Strong" and "Discovering Japan" joins musician Brinsley Schwarz in this evening performance. *Turning Point Café, Piermont, NY (845-359-1089; www.turningpointcafe.com)*

### April 6

**TARTAN TERRORS.** This Celtic-influenced rock band mixes traditional folklore, step and highland dancing, as well as humor into their riotous stage act. *Ridgefield Playhouse, Ridgefield, CT (203-438-5795; www.ridgefieldplayhouse.org)*

### April 7

**CITIZEN COPE.** Enjoy an intimate solo performance by the hip-hop, soul, and funk artist known for hits "Sideways" and "Healing Hands." *Tarrytown Music Hall, Tarrytown (914-631-3390; www.tarrytownmusicall.org)*

### April 8

**LETTUCE.** The masters of psychedelic funk tour on the release of their new studio album, *Crush*. *The Capitol Theatre, Port Chester (914-937-4126; www.thecapitoltheatre.com)*

### April 9

**THE AVETT BROTHERS.** The North Carolina-based folk-rock superstars known for appearances on *The Tonight Show* and *The Late Show* perform live onstage. *The Capitol Theatre, Port Chester (914-937-4126; www.thecapitoltheatre.com)*

### April 10

**KANSAS.** Celebrating their 40th year onstage, the '70s rock legends known for such megahits as "Dust in the Wind" and "Carry on Wayward Son" perform live. *Paramount Hudson Valley, Peekskill (914-739-0039; www.hudsonvalley.com)*

### April 12

**ENGLEBERT HUMPERDINK.** A legend of the music industry for the last 40-plus years, the artist known for such immortal hits as "Can't Take My Eyes off You," "After the Lovin'," and "The Last Waltz" performs. *Tarrytown Music Hall, Tarrytown (914-631-3390; www.tarrytownmusicall.org)*

### April 13

**BELINDA CARLISLE.** A performance by former leader of the monumental rock band The Go-Go's, who has made a major name for herself as a solo artist with hits "I Get Weak" and "Circle in the Sand." *Paramount Hudson Valley, Peekskill (914-739-0039; www.hudsonvalley.com)*

### April 10

**MARILYN MCCOO AND BILLY DAVIS JR.** Grammy-winning stars of The 5th Dimension famous for such hits as "Up, Up and Away" and "Aquarius/Let the Sunshine In" take the stage. *Ridgefield Playhouse, Ridgefield, CT (203-438-5795; www.ridgefieldplayhouse.org)*

### April 13

**BOZ SCAGGS.** The Grammy Award-winning songwriter and guitarist famous for hits "Lowdown" and "Lido Shuffle" brings his best-loved songs to Tarrytown. *Tarrytown Music Hall, Tarrytown (914-631-3390; www.tarrytownmusicall.org)*

### April 16

**ROBERT RANDOLPH AND THE FAMILY BAND.** One of the world's greatest living pedal steel guitarists, whose music blends funk, soul, jam, and gospel, performs. *The Capitol Theatre, Port Chester (914-937-4126; www.thecapitoltheatre.com)*

### April 16

#### THE SMALL GLORIES WITH JOE CROOKSTON.

A Winnipeg-based band set to release their debut studio album this year, The Small Glories are a dynamic new folk/roots collaboration between Cara Luft of the Wailin' Jennys and guitarist JD Edwards. *Caramoor, Katonah (914-232-5035; www.caramoor.org)*

### April 18, 19

**STEELY DAN.** The 1970s rock legends known for such megahits as "Reelin' in the Years" and "Rikki Don't Lose That Number" hit the stage. *The Capitol Theatre, Port Chester (914-937-4126; www.thecapitoltheatre.com)*

### April 22

**THE GIPSY KINGS.** The certified platinum Latin-music sensations tour on the release of their ninth studio album, *Savor Flamenco*. *The Capitol Theatre, Port Chester (914-937-4126; www.thecapitoltheatre.com)*

### April 30

**JOHN PIZZARELLI AND RAMSEY LEWIS.** One of America's greatest singers ever, Nat King Cole, is celebrated by two of the jazz world's best: three-time Grammy winner and master of jazz piano Ramsey Lewis and singer-guitarist John Pizzarelli. *The Performing Arts Center, Purchase College, Purchase (914-251-6200; www.artscenter.org)*

### April 30

**PAULA COLE.** The Grammy Award winner and seven-time Grammy nominee who has released six solo albums spanning an 18-year career performs live onstage. *The Towne Crier Café, Beacon, NY (845-855-1300; www.townecrier.com)*

## dance

### April 3

#### MOSCOW FESTIVAL BALLET: THE SLEEPING BEAUTY.

Considered one of the crown jewels of classical dance, *The Sleeping Beauty* is brought to vivid life by the lauded Moscow Festival Ballet. *Quick Center for the Arts, Fairfield University, Fairfield, CT (203-254-4010; www.quickcenter.com)*

### April 15

**DANCE OFF THE GRID.** This dynamic series features multiple performances by some of the most influential artists in contemporary dance today, including famed New York-based dance company Janis Brenner and Dancers and lauded "stepping" crew Soul Steps. *Emelin Theatre, Mamaroneck (914-698-0098; www.emelin.org)*



**April 22**  
**THE GIPSY KINGS**  
at The Capitol Theatre

April 23, 24

**CONNECTICUT BALLET PRESENTS:**

**CINDERELLA.** The Connecticut Ballet closes its 34th season with a revival of Brett Raphael's full-length production of Cinderella, set to Prokofiev's score. *The Palace Theatre, Stamford, CT (203-325-4466; www.palacestamford.org)*

## theater

Ongoing through May 1

**MAN OF LA MANCHA.** This five-time Tony Award-winning play tells the story of Don Quixote and Sancho Panza, who go on a fantastic quest to bring chivalry back to the world. *Westchester Broadway Theatre, Elmsford (914-592-2222; www.broadwaytheatre.com)*

April 1, 2

**BILL W. AND DR. BOB.** Based on a true story, this two-act drama details the surprising birth of Alcoholics Anonymous, as well as an unshakeable friendship between two men. *Irvington Town Hall Theater, Irvington (914-591-6602; www.irvingtontheater.com)*

April 23

**CINDERELLA.** Experience a magical retelling of one of the most timeless and well-known fairy tales in history during this splendid production. *Yorktown Stage, Yorktown Heights (914-962-0606; www.yorktownstage.org)*

## family

April 5

**SESAME STREET LIVE: LET'S DANCE.** This event for all ages invites children to sing and dance along with two of their favorite Sesame Street characters during a live stage performance. *The Palace Theatre, Stamford, CT (203-325-4466; www.palacestamford.org)*

April 9

**DISNEY'S CHOO CHOO SOUL WITH GENEVIEVE.** Winner of a 2007 Parents' Choice Award, this music-filled performance guides children through their ABCs, 1-2-3s, and how to be polite. *Paramount Hudson Valley, Peekskill (914-739-0039; www.hudsonvalley.com)*

April 16

**CLIFFORD THE BIG RED DOG LIVE.** A standard of children's literature for more than 40 years, Clifford the Big Red Dog appears live onstage in this all-ages event. *The Performing Arts Center, Purchase College, Purchase (914-251-6200; www.artscenter.org)*

April 16, 17

**LYNDHURST FAMILY FUN DAY.** Families are invited to view amazing LEGO sculptures in the mansion created by area children and see pieces made by adult LEGO artists. The event will also include a petting zoo, Seek-and-Find activity, Bricks 4 Kidz event, and special LEGO sets for sale. *Lyndhurst, Tarrytown (914-631-4481; www.lyndhurst.org)*

April 17

**FAMILY DAY: DAY OF THE BIRD.** This fun-filled bird themed day for the whole family includes a collaborative nest-building project led by artist Shiela Hale, as well as art making activities throughout the KMA campus. *Katonah Museum of Art, Katonah (914-232-9555; www.katonahmuseum.org)*

April 17

**THE VERY HUNGRY CATERPILLAR.** *The Very Hungry Caterpillar, Little Cloud and The Mixed-up Chameleon*, by award-winning children's book illustrator and writer Eric Carle, are brilliantly retold onstage in black light in this family friendly performance. *Emelin Theatre, Mamaroneck (914-698-0098; www.emelin.org)*



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(Continued from previous page)

April 24

### GOODNIGHT MOON AND THE RUNAWAY BUNNY.

Two beloved bedtime stories come to life onstage with these adaptations of Margaret Wise Brown's *Goodnight Moon* and Clement Hurd's *The Runaway Bunny*. Quick Center for the Arts, Fairfield University, Fairfield, CT (203-254-4010; [www.quickcenter.com](http://www.quickcenter.com))

## special events

April 1

**NATIONAL GEOGRAPHIC LIVE.** A photographer, speaker, author, teacher, and 20-year contributor to National Geographic Magazine reveals the stories behind and shows off some of his breathtaking shots. The Palace Theatre, Stamford, CT (203-325-4466; [www.palacestamford.org](http://www.palacestamford.org))

April 9, 10

**DISNEY LIVE!** Join Minnie Mouse, Mickey Mouse, Donald, Goofy, and 25 other beloved Disney characters in this mesmerizing stage performance for all ages. Westchester County Center, White Plains (914-995-4050; [www.countycenter.biz](http://www.countycenter.biz))

April 13, 27

**GARDEN CLASS.** Learn the process of designing and implementing your own organic garden during this informative class led by horticulturalist Sharyn Siegal. John Jay Homestead, Katonah (914-232-5651; [www.johnjayhomestead.org](http://www.johnjayhomestead.org))

April 24

**GARDEN CONSERVANCY'S OPEN DAYS.** Tour magnificent local gardens that are normally not open to the public. Various locations (888-842-2442; [www.opendaysprogram.org](http://www.opendaysprogram.org))

## lectures & readings

April 1

**STORY BARN: ANY PORT IN A STORM.** Story Barn is a biannual program in which a given theme is explored through personal storytelling. This session references the society's exhibition *Close to the Wind: Our Maritime History* with the theme *Any Port in a Storm*. Greenwich Historical Society, Greenwich, CT (203-869-6899; [www.greenwichhistory.org](http://www.greenwichhistory.org))

April 2

### AN EVENING WITH STEPHEN SCHWARTZ.

The Tony and Grammy Award-winning writer of such smash-hit musicals as *Wicked*, *Pippin*, and *Godspell* discusses his life and career. Ridgefield Playhouse, Ridgefield, CT (203-438-5795; [www.ridgefieldplayhouse.org](http://www.ridgefieldplayhouse.org))

April 7

**AN EVENING WITH DAVID SEDARIS.** The world-famous humorist and author of bestsellers *Naked* and *Me Talk Pretty One Day* offers a selection of new readings and recollections, as well as Q&A session and post-show book signing. The Palace Theatre, Stamford, CT (203-325-4466; [www.palacestamford.org](http://www.palacestamford.org))

April 18

**92 STREET Y LIVE: THE TOWER OF LIFE: JEWS AND THE AMERICAN SONGBOOK.** Jody Rosen, journalist and editor of *Tablet* magazine's list of 100 Definitive Jewish Songs, discusses contemporary Jewish music. The Palace Theatre, Stamford, CT (203-325-4466; [www.palacestamford.org](http://www.palacestamford.org))

April 26

**THE MIND AND MUSIC OF SCOTT JOPLIN, WITH RICHARD KOGEN, MD.** Juilliard-trained concert pianist and Harvard-educated psychiatrist Dr. Richard Kogen presents a lecture/concert exploring *The King of Ragtime* himself, Scott Joplin. Caramoor, Katonah (914-232-5035; [www.caramoor.org](http://www.caramoor.org))

## comedy

April 1

**DAVID CROSS.** The Emmy Award winner and Grammy Award nominee famous for his work on *Arrested Development* and *Mr. Show* brings his standup act to Port Chester. The Capitol Theatre, Port Chester (914-937-4126; [www.thecapitoltheatre.com](http://www.thecapitoltheatre.com))

April 7

**JIM NORTON.** The American comedian, author, actor, and long-running radio personality who has appeared on such hit shows as *Louie* and *Inside Amy Schumer* gets funny onstage. Ridgefield Playhouse, Ridgefield, CT (203-438-5795; [www.ridgefieldplayhouse.org](http://www.ridgefieldplayhouse.org))

April 9

**AN EVENING WITH GILBERT GOTTFRIED AND RICHARD LEWIS.** Enjoy a hilarious evening with two of comedy's biggest names when film and television stars Gilbert Gottfried and Richard Lewis let loose onstage. Paramount Hudson Valley, Peekskill (914-739-0039; [www.hudsonvalley.com](http://www.hudsonvalley.com))

April 24

**KATHY GRIFFIN.** The two-time Grammy and Emmy Award-winning comedian and television personality pulls no punches during her riotous standup performance. Tarrytown Music Hall, Tarrytown (914-631-3390; [www.tarrytownmusichall.org](http://www.tarrytownmusichall.org))

## galas & benefits

April 8

**FRANK & FRIENDS BENEFIT.** Frank Wildhorn, legendary Broadway composer of such smash hits as *Jekyll and Hyde* and *The Civil War*, presents his show *Frank & Friends*. All proceeds from the show will benefit Make-A-Wish Hudson Valley. Tarrytown Music Hall, Tarrytown (914-631-3390; [www.tarrytownmusichall.org](http://www.tarrytownmusichall.org))

April 14

**OASIS OF HOPE GALA.** Lifting Up Westchester's fundraising gala features a sit-down dinner, silent auction, raffle, and giving tree. The event will honor renowned chef and restaurateur Chef Peter Kelly and volunteer Carolyn Rogers. Leewood Golf Club, Eastchester (914-949-3098 ext. 9737; [www.liftingupwestchester.org](http://www.liftingupwestchester.org))


April 19

**SPRING LUNCHEON FUNDRAISER.** Arianna Huffington will serve as keynote speaker during this fundraising event organized by Sole Sisters, a Greenwich United Way women's initiative. The luncheon will also include a fashion and home accessories boutique. Greenwich Country Club, Greenwich (203-869-2221; [www.unitedway-greenwich.com](http://www.unitedway-greenwich.com))

April 30

**ROSEN SOCIETY DINNER: AN EVENING OF THANKS.** Caramoor donors at the Rosen Society Level are invited to this complimentary dinner that includes great food, wine, a live performance, and a meet-and-greet with Caramoor's Chairman and CEO. Caramoor, Katonah (914-232-5035; [www.caramoor.org](http://www.caramoor.org))

April 30

**ARTISTRY DANCE PROJECT'S SPRING GALA.** Artistry Dance Project of Pleasantville presents their third annual Spring Gala, featuring a compilation of jazz, tap, contemporary, and hip-hop works; a Student Choreography Showcase; and a second act tribute to The Wonderful World of Disney. Tarrytown Music Hall, Tarrytown (914-631-3390; [www.tarrytownmusichall.org](http://www.tarrytownmusichall.org)) 

SPECIAL PROMOTIONAL PAGE

# WESTCHESTER MAGAZINE ON THE SCENE

## WESTCHESTER/HUDSON VALLEY WEDDING'S ANNUAL UNVEILED: A BOUTIQUE BRIDAL BRUNCH

Sunday, February 21, 2016 • Surf Club on the Sound, New Rochelle, NY

Westchester/Hudson Valley Weddings Magazine hosted the area's premier wedding event, Unveiled: A Boutique Bridal Brunch, on Sunday, February 21st at the elegant Surf Club on the Sound. Over 200+ brides enjoyed an afternoon of stunning bridal fashions, delicious food & beverage and mingling with the most prestigious professionals in the wedding industry in hopes of planning their dream wedding.



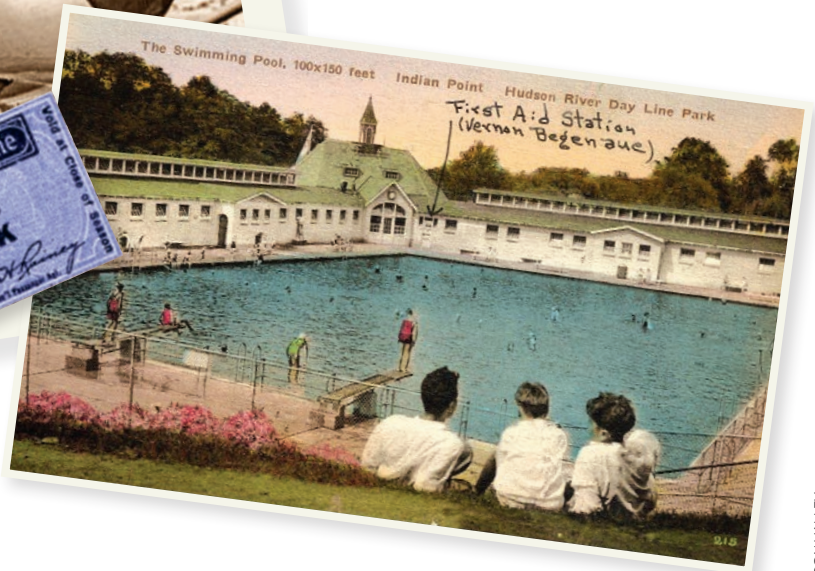
1. Amanda Cristerna and Toby Krstevski from Oasis Day Spa 2. Hott Blow Dry & Beauty Lounge delighted guests with makeovers 3. John Christopher Salon showcased gorgeous gowns and bridal hair 4. Christopher Nealon of Christopher's Studio 5. Chef Rafael Palomino and his team from Palomino Catering 6. Jimmy Dee Entertainment & Fantasy Flash 7. Brides-to-Be and their families enjoyed the event 8. Guests enjoying the bridal "selfie" station by Keshia Lambert Photography 9. Jamie Mussolini and Cheryl DiMaggio of Beachfronts Travel 10. Natalia Martinez and Barbara Tolbert from Svetlana Bridal Couture 11. Reverend Louis Zeppone of Hudson Valley Officiants

PHOTOS BY KESHA LAMBERT PHOTOGRAPHY & SARA STRAUSS





Long before Con Edison built Indian Point Energy Center, Indian Point Park was the Rye Playland of the north—featuring fireworks, roller-skating, mini-golf, and amusement rides.



# The (North Of) Manhattan Project

Indian Point's amusement park past BY DAN ROBBINS

Last year, UK Energy Secretary Amber Rudd set out to make nuclear energy beautiful. Her idea was simple: If nuclear power stations inspired beautiful design, public support would follow. It was a philosophy Indian Point Park had already followed for decades.

Long before Con Edison built Indian Point Energy Center in 1961, the Hudson overlook was the preeminent park for New Yorkers escaping city crowds. Thousands docked each weekend at the bucolic Indian Point Park's dance hall, beer garden, swimming pool, and roller coasters.

The property's history dates back to 1683, when New York's retired mayor, Stephanus Van Cortlandt, bought

1,000 acres from the Kitchawank tribe in the area now known as Northern Westchester. After tending the estate for centuries, the Van Cortlandt family sold the property in 1836 and cashed in on industrialization. Alexander Buchanan, who was later honored by the naming of the village of Buchanan, founded a tannery and oilcloth factory there called Standard Coated Products. Hundreds of Westchesterites manned its machines.

In the 1920s, a new business opportunity emerged. The Hudson River Day Line had been chartering boats up the valley from Manhattan. Management realized a funfair would boost profits. When several hundred waterfront acres in Buchanan went up for sale, the Hudson River Day Line purchased the land and renamed

it Indian Point Park, after the Kitchawank trading grounds.

At the time, manufacturing had transformed downtown New York into a tangle of tenements. Unions were demanding labor reform, and businessmen like Henry Ford were promoting weekend automobile trips—an odd alliance that helped establish the 40-hour workweek. Workers in Westchester now had leisure time that farmers never did.


The new park was a virtual Tivoli Gardens-on-Hudson. For a few cents, you could dive into the Olympic-size swimming pool. For a bit more, you could rent a boat to drift along the Hudson. On the beach, boys wooed girls wearing one-piece latex suits, chasing them through the picnic areas and walking trails. The site was even wheelchair accessible.

After WWII, the middle class began buying cars in earnest, moving to the suburbs, and expanding their destinations beyond Indian Point Park. The Hudson River Line shut down its steam engines and the ferries connecting New York City and the park. Businessman Emanuel Kelmans purchased the land and transformed Indian Point Park into a Rye Playland of the north. Soon, it had fireworks, roller-skating, mini-golf, and amusement rides like “The Jumping Jack” and “The Double Looper.”

By the 1950s, Con Edison needed a new plant for a society hooked on glossy Bakelite appliances. President Eisenhower had just launched the Atoms for Peace program, pledging to put “the miraculous inventiveness of man” to good use. Indian Point had easy access to water and a central location. Con Ed not only offered to buy the land but also to pay 70 percent of district school taxes, to rebuild the sewer system and to install new streetlights.

In 1962, Indian Point 1 opened its doors. Indian Points 2 and 3 followed a decade later. Con Edison launched its plans to build additional reactors on Davids Island in New Rochelle, but those plans were eventually scrapped, and in 1974, the US Nuclear Regulatory Commission closed Indian Point 1.

Today, the site’s remaining two reactors push out 2,000 megawatts of clean electricity, supporting two million homes. Entergy, Indian Point’s current owner, estimates that the plant generates \$240 million annually for the community and provides a quarter of all power used in the area.

Yet, outside today’s hum of turbines and fuel rods, Indian Point Park is still home to oaks, maples, and a Hudson River beach—a natural sight that Secretary Rudd would likely find, well, beautiful. 

Dan Robbins majored in history and American studies at Cornell University and remains an unabashed history buff, particularly when it comes to his own backyard.

**914INC.**  
PUBLISHED BY WESTCHESTER MAGAZINE



## WUN•DER•KIND [wuhn-der-kind] -noun. plural.

1. a person who succeeds, especially in business; at a comparatively young age.



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JORI BOLTON

## Just out of Reach

A cardboard box of mementos helps Jonathan Ortiz realize his true feelings about the place where he grew up

**M**oving to Westchester from The Bronx was hardly memorable for me; I was only 3 at the time. What would have been a culture shock for most seemed to me a conventional development that simply led to the rest of my life. The only pre-Westchester memory I really have is obscured by dense smog and screeching subway cars passing overhead.

Yet, until recently, I always had difficulty feeling at home in Westchester. Perhaps it was the vastness of the county, but I always felt alone, and the energy and intimacy of New York City constantly called out to me. Everything I thought I was looking for in a community seemed just out of reach.

My neighborhood, hidden atop the wooded apex of Gallows Hill Road in Cortlandt Manor, always seemed barren. Our house is at the end of a cul-de-sac, in the loosest sense of the term you can imagine, and as a child without a single peer to play with at home, I turned to videogames to escape my isolation. Naturally, I favored visiting my cousins in Orange County, where we would challenge each other in chalk-drawn four-square courts until the sun went down.

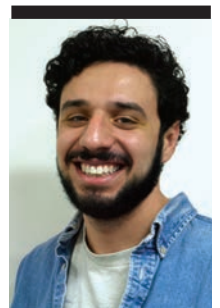
Graduating high school offered a real chance to break far away from Westchester and the connotations it held for me. It didn't prove very fruitful. (Trust me; I tried.) I dreamed of college in Florida but woke up in Binghamton. I ran away to Fort Knox for Army ROTC training that first summer, but to ease the fears of several family members, I dropped the program after returning to school. With a new group of friends in Binghamton, I scrapped my given name for a tacky pseudonym and donned a new, flashy wardrobe, leaving my old self back in Westchester.

But no matter how hard I tried to run away, the fact I couldn't escape is that my life and family were still based in Westchester. Even after earning my degree, all of the ambition in the world couldn't generate the money I needed to relocate to New York City, not without staying here for some time. And that was the last thing I wanted to do.

So, I returned to Westchester. And now, almost a year later, my parents are selling my childhood home (we will all be staying in Westchester). I came back from work the other day, driving past the "For Sale" sign planted in my front lawn, to find my mom clearing out the garage. As I helped tape-up boxes and toss out time-worn possessions, I came across a ratchet I distinctly remember using to remove a busted spark plug from my first trusty steed: a black 2000 Honda Accord Coupe my dad bought me—the bad boy I used to drive to high school every morning, the one my buddies and I would whip around town every night just to get out of the house, the one that carried me on my first date.

Then something unexpected occurred to me. Each link in that chain of memories was forged right here in Westchester. I realized that this is where I learned about family. It's where I met dear friends and experienced love and jealousy for the first time. It's also where I made some bad decisions (sorry Mom and Dad, but that party was monumental) but some pretty great ones, too (shout-out to the Greater Westchester Youth Orchestra).

It occurred to me that although some of my aspirations lay just outside of Westchester, everything I really ever needed to grow was right here, within reach. I finally realized as I placed that ratchet in a cardboard box that no matter where I end up, Westchester will always be my home. **W**



TYKISCHA JACOBS

Jonathan Ortiz is a Digital Editor for Westchester Magazine.

### Submit Your Essay

We'd love to publish your essays (maximum 500 words) about life in Westchester. Email them to: [edit@westchestermagazine.com](mailto:edit@westchestermagazine.com).

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