



PREVIEW

**The Parlor**

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TheParlorDobbsFerry

**D**obbs Ferry may have to change its name to David's Ferry if David DiBari's second venture is as popular and critically well received as The Cookery, his first. Located in the space that housed Orissa, The Parlor is a Neapolitan pizzeria serving many of the seasonal pies on the menu at DiBari's 800 F artisan pizza truck, DoughNation, plus vegetable- and seafood-based apps, a large selection of craft beer, tap-only wine, and Prohibition-style cocktails. DiBari is a no-pretense kinda guy so don't expect much in the way of fancy plating, fussy sommeliers, or artistically plated entrées. Instead, look for street art covering the corrugated metal walls and wood-fired oven (a contest was held and the winning graffiti artist did the oven honors), Catholic school chairs, \$5 cans of Abita's Purple Haze, and banging pizzas topped with the likes of house-made pepperoni, bone marrow, smoked tripe, and green-tomato jam. And remember the greenbacks; along with pretense, credit cards are not accepted here.

—John Bruno Turiano



Clockwise from top: The Parlor's crew includes Manager Frank "Frankie Pies" Sanchez, Chef David DiBari, Cook David Cusato, Pizzaiolo Bonfascio "Boner" Cortez, and General Manager Ralph "Ralphie Rubbers" Rubino; a pie with Brussels sprouts and house-cured bacon; parlor pockets, a starter made with soft boiled egg, ricotta, and truffle oil



SPIRITED

**287 Whiskey**

Water into wine? Nope. Beer into whiskey.

**W**hiskey and beer have always had a special relationship, but that was usually defined by a sequence. An evening might include a glass of beer served with "a whiskey chaser," though crazier nights could involve a Boilermaker, a shot of whiskey dumped right into beer. All of these options demand a certain alcoholic commitment. Let's face it: an evening begun with these aperitifs might end in jail—or, at least, with a stranger and a headache. Happily, some local distillers have begun streamlining the process that unites, in one survivable dose, the pleasure of whiskey paired with beer.

In October, StillTheOne Distillery debuted 287, a whiskey distilled from Captain Lawrence Brewing Company's Freshchester Pale Ale. Its name comes from the Cross Westchester Expressway, I-287, the roughly east-to-west highway that ties the Elmsford brewery to the Port Chester distillery. Though Comb's other spirits are distributed in multiple states, 287 is



only available in New York State—and Tiedge says its sales are concentrated in Westchester.

Of the collaboration, Tiedge says "It's the best thing we've ever made." He attributes the whiskey's success to its birth as a product that was specifically developed for flavor. "There's a lot of complexity in the beer making process. It's different from what we do in distilling. When most people distill, they take powdered grain—flour, essentially—and add water. With beer making, there are more stages that are designed to build complexity."

The first release of 287 has been aged for ten months in newly charred oak barrels. Tiedge describes the flavor of the whiskey as predominately "floral," though he anticipates that future releases will show a whiskey with more caramel and vanilla notes. At this point, the whiskey still offers palpable beer notes. To find StillTheOne's 287, check its website [combvodka.com](http://combvodka.com).

—Julia Sexton

FARE WELL

**Pleasant Market**

Discovering artisan producers with Chef Phil McGrath

**T**he local supermarket may be trying to ply you with pesticide-laden fruits from Central America and shrink-wrapped chilly chickens from the Carolinas, but I'm happy to write that your larder can still be stocked with fresh and local fare (plus the added bonus of a significant lowering of your carbon footprint) by shopping for artisan foods at winter farmers' markets.

There are winter (read: indoor) farmers' markets in every corner of the County but, alas, they are not all created equally. Although produce might be the usual star of the show, the supporting cast of fishmongers, butchers, bakers, and cheesemakers are even more important when the weather cools and produce is limited.

I don't want to appear provincial, but I do have a bias for Pleasantville's lineup, with its approximately 50 farmers and food purveyors from around the region. The symbiotic relationship between what is on display at the stalls and what ingredients you can combine for your meal is limited only by your culinary imagination. Take Ed Trotta from Trotta's House of Pasta in Thornwood. He forages his neighbors' stalls and purchases butternut squash from Newgate Farm out of Connecticut, onions and leeks at Goshen's J&A Farm, and Brooklyn's Spice Revolution's cinnamon to



**Pleasantville Indoor Market**

Pleasantville Middle School, 40 Romer Ave, Pleasantville  
9 am to 1 pm;  
Saturdays, December 7 to May 10

fill his seasonal butternut-squash ravioli. You could serve them tossed with one of the interesting pestos produced by Woodstock's Buddhapesto, and top with a seared day-boat scallop or two harvested by Hampton Bays Pura Vida Fisheries or a julienne of smoked duck breast from Ferndale's Hudson Valley Duck Farm. To round out your local menu, add Chatham's Little Seed Garden braised kale, a loaf of chèvre churned at East Granby's Butterfield Farm, a loaf of brick-oven-baked olive bread by Milford's Bobolink Dairy and Bakehouse, and a pie baked at



WHAT THE HECK IS A...

**Banana Flower**

**Description:** A darkish purple teardrop-shaped blossom that grows on a banana tree. Also called a banana blossom and (regrettably) vazhai poo.

**Flavor Profile:** Crunchy, starchy, and nutty; adds texture to savory dishes

**Cuisine Connection:** Used in Thai, Indian, and other Asian cuisines in salads, soups, curries, and stir-fries.

**Prep:** Slice off the bottom stem and peel away the dull-colored tough outer petals (aka bracts). In between the petals are clusters of teeny, edible florets (i.e., would-be-bananas). Remove and discard the central stamen and little yellow buds from each floret, as these are bitter. As you peel, the petals will start to fade in color and become tender. Stop peeling and chop these petals finely. Have a bowl of lemon juice and water ready to place the florets and chopped petals in as cut up banana flowers oxidize fast.

**Storage:** Banana-flower leaves will turn brown if exposed to air for any length of time so, if not using immediately, cover tightly in plastic wrap and store in

OUTSIDE THE KITCHEN

**Chef:** Andy Nusser

**Residence:** Hastings-on-Hudson

**Restaurant:** Tarry Lodge

**T**he culinary mantra: “We buy things, fix them up, and sell them for a profit. It’s simple.” Right—simple if you have talent, money, and aptitude, as Chef Andy Nusser, along with partners Mario Batali and Joe Bastianich, do. Their restaurant empire spans the globe, with Nusser heading up Manhattan’s Casa Mono and Bar Jamon, Port Chester’s Tarry Lodge, and its Westport, Connecticut, twin.

But as with all shiny ladders, there were some rusty rungs. Nusser’s include 10 years in a draftsman’s cubicle at GM, and three failed New York City restaurants during his Culinary Institute of America days. There were the childhood years flitting from California to Spain (“My parents were hippies who sold their house”) to New York, then back solo to Spain at 18 with a one-way ticket, a bicycle, and a dishwasher gig, returning only when money ran out. And then that decade in a Santa Barbara GM cubicle. (“There was a realization that these were not my people.”) By ‘93, it was enough to pack it all in and head off to Hyde Park, CIA acceptance letter in hand.

“My father was a cook and loved to entertain,” he says of his culinary inspiration. “We had elaborate meals with every friend we could have.” And then there was a certain fateful meeting in his GM years, an introduction at a party at the Santa Barbara Biltmore to a cook named Mario. They kept in touch, and in 1995, following his CIA graduation, Mario Batali hired him to lead his first Greenwich Village osteria, Po. Nusser was ready, having “learned what not to do in business” after the three restaurant failures with his CIA externship mentor, Mitsu Kikuchi. The rest, as they say, is history: Babbo followed three years later, Lupa was already a hit, and an empire was born.

But it was an Italian empire, and Nusser was set on invading another land: Spain. He claimed it in 2003, on Irving Place. “Casa Mono was my restaurant,” he says. “I found the space, I came up with the menu.” When customer demand overtook physical supply, Bar Jamon followed next door. “Why would these Italians want to open a small restaurant with an Iberian menu? Good question, but they did. And,” he says, with a bellowing laugh, “it worked.” Yes, it did, but that was hardly serendipitous; Spanish fare was

**Chef Speak**

“The food that I cook with my partners is always ‘nonna-style,’ like a bunch of ladies in the kitchen cooking, rather than a bunch of testosterone.”



Below: Cadaques on the Costa Brava in Spain, a place of culinary inspiration for Nusser.



ascendant, French classics being bid a tortured adieu. “Ferran Adria was on the cover of *Time*,” he recalls. “Small plates were the new way of dining, so, boom, there we were.”

And then there are Spain and Italy themselves: different cultures, same culinary philosophy. In Nusser’s word, “Humble. We don’t use [molecular gastronomy’s] meat glues or nitrogen. The food that I cook with my partners is always ‘nonna-style,’ like a bunch of ladies in the kitchen cooking, rather than a bunch of testosterone.” And then, a caveat: “I’m inspired by authentic housewife recipes, but I’m still cooking in a restaurant in New York, so things are not 100-percent authentic.” True authenticity, for him, lies a world away from the City, in the fishing village of Cadaques on the Costa Brava, eating bread with tomato and fresh sea urchin, drinking red country wine on the beach. This driven New Yorker and empire builder smiles at the memory: “Oh! This is how simple and delicious things can be.”

—Diane Weintraub Pohl

**SPICE RACK**

Discovering unusual spices and herbs, one jar at a time

**[Epazote]**

aka American



wormseed, goosefoot, Jerusalem parsley, Jesuit’s tea, Mexican tea, pigweed, skunkweed

Flavor Strength



**Description:** A branching annual that looks similar to spearmint and is used fresh or dried, mostly in casseroles, soups, bean dishes, and tortillas in Mexican cooking (particularly in Yucatecan dishes). The flavor is often compared to anise, fennel, or tarragon, but is stronger.

**You Might Like To Know:** “Epazote” comes from words in the Nahuatl language of Southern and Central America that mean “something dirty and smelling of an animal” Hmm. Doesn’t make you want to rush out to buy a case.

**Purported Benefits:** The reduction of intestinal gas that occurs in diets high in beans.

—JBT

SIZZLING...

**Duffin**

(a muffin-donut hybrid)

HEATING...

**Bronut**

(burger on a donut “bun”)



FIZZLING...

**Cronut**

(a croissant-donut hybrid)

THE REFRIGERATOR ZONE WITH

# Chef Matthew Karp of Plates

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.



TABLE MATTERS

**Fogama Neo Japanese Cuisine** (92 Purchase St, Rye 914-921-6888; fogamarye.com) has opened where Café Livorno was. The 35-seat restaurant serves traditional sushi and special rolls (try the duck confit), noodle and fried rice dishes, and entrées such as Japanese eggplant with basil miso sauce and broiled black cod. Most mains range from \$12 to \$23. Fogama is open for lunch and dinner every day. Asian-Fusion restaurant **Red Plum** of Mamaroneck is planning on opening a second location this month in White Plains (91 Mamaroneck Ave) in the space that once housed Nicky's Pizza. **Ben's Kosher Delicatessen Restaurant & Caterers** (bensdeli.net), with locations in Long Island, Manhattan, Queens, and Boca Raton, FL, is expected to open at 718 Central Avenue in Scarsdale sometime early this year. Chef Jamie Drusik at **BUTterfield 8** (147 Mamaroneck Ave, White Plains 914-358-4881; butterfield@whiteplains.com) is offering new menu items: grilled asparagus with poached egg, Grana Padano cheese, edamame purée, and prosciutto; Kettle Chip nachos (beer-braised short rib, smoked gouda fondue, and tomato salsa); chicken breast stuffed with prosciutto, provolone, and broccoli rabe; and shrimp linguine. Executive Chef Pasquale Dedi at **Zuppa Restaurant & Lounge** (59 Main St, Yonkers 914-376-6500; zupparestaurant.com) also has new menu items including veal osso buco lasagna, beet gnocchi with toasted walnuts; garganelli with Atlantic shrimp and grappa; and local venison loin with blueberry sugo and lemon gremolata...

**Anything in there really old or of unknown origins?**

An old jar of Gold's Horseradish—we live in a house that my wife's parents lived in, so it's probably from a 1970s Seder. There are a few science experiments as well, as my wife, Wendy, is a saver, so I perform a fairly routine Monday Night Clean. For my home fridge, there's a four-day rule for leftovers; at Plates, it's two days.

**Rate your fridge from 1 (an ungodly mess) to 10 (I may have OCD).** Before Monday night, a 6; after, an 8.

**Item that would impress a foodie (Siberian caviar, for example?)** Brown Norwegian brunost [a sweet table cheese made by boiling milk, cream, and whey]. The cheese section of the fridge, by the way, is the first section where things go awry; sloppy use of Saran wrap, soft cheeses gone hard, hard cheese gone harder.

**Any embarrassing fake foods, i.e., Cool Whip or Cheez Whiz, et cetera?** Not presently, but I'm not embarrassed to say I will not shy away from Velveeta. So melt-y.

**Random/unusual items in the door shelf?** Corky's BBQ Sauce out of Memphis; Ronnybrook Farm Cinnamon Toast Butter—for 20 years I had plain old butter in the butter compartment but recently, I've become obsessed with this product. I figure, why waste all that energy sprinkling sugar and cinnamon on my toast? I'm saving seconds.

**You're a big fan of CSAs. How's that working out?**

With CSAs [community supported agriculture], there's always mystery produce you get along with the recognizable stuff. Presently, I have tiny Forelle pears as well as quince, which I poach with simple syrup—star anise, water, cinnamon, and sugar—a recipe from when I worked at Bouley in the 1990s, though it was served with



foie gras. I'm also swimming in apples, broccoli rabe—which every Westchesterite seems to love—ginger for tea, and lots of chopped onions and garlic; my housekeeper, Odelia, has mad kitchen skills.

**How's the dairy situation?** Trying to lose weight so sticking to skim milk with healthy cereals. I do, however, have a dark side with cereal—mixing Fruity Pebbles (for the texture of rice and flavor of the “fruits,” of course), plus Crunch Berries, and Franken Berry. There will never be a chemist shortage with cereals like these.

**What is the Karp family drinking?** Red Jacket Orchards all-fruit juices out of Geneva, New York, in the Finger Lakes, plus milk and OJ. Not much in the way of alcoholic drinks as I'm doing an Ironman Triathlon in Panama City Beach, Florida, my fifth one. Six to seven months of training is a long time without Fruity Pebbles.

**Any non-food items in there?** No, but when I met my wife she kept her shoes in her oven for lack of closet space.

**Let's talk the really cold stuff, as in 32 F and below.** Ben and Jerry's (Phish Food!) is almost always in the freezer. I'll run for two hours, have something healthy from Andy's Pure Food, but then ruin it all with ice cream.



**What's your favorite item hanging on the refrigerator?**

A Wanted poster of my daughter Marion with a mustache and cowboy hat from a cowboy-themed birthday party. When I dropped her off, she was afraid to get out of the car. I wasn't sure why. In the poster, she is smiling but you can see she was still a little upset. So in the mornings, I say to her 'I'm going to hunt someone today.' And she always replies, 'Oh dad, that



NOTABLE NOSHES

You'll eat your veggies and like doing it with the gluten-free, small-batch pot pies made using fresh vegetables and certified organic whole grain flours at Flourish Baking Company (160 Summerfield St, Scarsdale 914-725-1026). Our favorite: the slow-cooked greens pot pie



the fridge.

—John Bruno Turiano

one again.'

**You have a secondary fridge in the basement. Why?** It's for the misfit/surplus food. There's a CSA box of craggily Jerusalem artichokes. Also beets, which, for some reason, always go to the basement fridge and maple syrup from Vermont ski trips, some of which may be 10 years old.

—JBT

Kinderhook's Dutch Desserts. Even the most picky dinner guest couldn't say no to this menu!

—Phil McGrath

**The Tarrytown House Estate on the Hudson** (49 E Sunnyside Ln, Tarrytown 914-591-8200; [tarrytownhouseestate.com](http://tarrytownhouseestate.com)) has hired Beth Shea of Yorktown as the hotel's new pastry chef. Shea previously was head baker at Magnolia Bakery and pastry chef for Legends Hospitality Management Group at Yankee Stadium.

—JBT

with braised spinach, kale, and collard greens, plus yogurt, lemon, and oven-roasted garlic (\$3.50/4 oz). Purchase at County farmers' markets at their Scarsdale location during retail hours weekdays 9 am to 5 pm, and Mrs. Greens Hartsdale. —JBT