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**Top Lawyers in the
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**Wellness Tips
for 2021**





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as voted by their peers.

EDITED BY KATHRYN WALSH & SIERRA GUARDIOLA

Mike Richter photo by Scott Levy/MSG Photos

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Photo by Andre Baranowski

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Samantha Garbarini

Senior Writer
Karen Odom

Associate Art Director
Jorge Márquez

Editorial Assistant
Sierra Guardiola

Editorial Interns
Nicole Iuzzolino, Lily Williams

Contributing Writers & Photographers
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Marc Ferris, Steve Fowler, Ken Gabrielsen,
Lauren Naru, Jonathan Ortiz, Meredith Phillips,
Susie Davidson Powell, Tom Schreck,
Lizzy Sobieski, Toshi Tasaki, David Matthew Walters

PRODUCTION

Production Director
Kathie Casey-Pennucci

Production Assistant
Cat Tompkins

Imaging Specialist
Lauren Eisele

DIGITAL MEDIA

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James Maley

Digital Intern
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CIRCULATION

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A division of Today Media, a Martinelli Holdings LLC

Publisher Michael A. Martinelli Jr.

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Director of Business Development Dan Burnside

Senior Multimedia Account Manager
Carol Berman

Multimedia Account Managers
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Digital Account Executive
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MCase Media

ADMINISTRATION

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Marketing & Events Associates
Madeline Mikucki, Brianna Perriello

Marketing Assistant
Tiffany Masotti

Graphic Designer
Arlene So

Marketing Intern
Elizabeth Zielinski

HOW TO REACH US

Editorial Department
845.224.3084; edit@hvmag.com

Advertising Department
845.463.0542, ext. 2173; sales@hvmag.com

Marketing Department
845.224.3248; pr@hvmag.com

Circulation Department
800.289.4862; circ@hvmag.com

Today Media, a Martinelli Holdings LLC

President Robert F. Martinelli

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Chairman Angelo Martinelli (1927-2018)
Vice President Ralph A. Martinelli (1962-2019)

Home Office

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MAILBOX



Empire State Trail

Our most popular story – for good or bad – on the web in November revealed the progress of the 750-mile bicycle and walking trail. Here's some of the chatter:

"Just what we need more trails. I can think of better things to spend money on. Road repair comes to mind first."

Karen Barnhart, via Facebook

"Looks great. We're going to plan our trips around this. I don't know why people get so bent out of shape over improvements like this. You don't plan to use this trail? It doesn't mean it shouldn't be built."

Bill Rutledge, via Facebook

Where in the Valley Memories

"We visited [Lasdon Park] last Memorial Day. We walked the Trail of Honor, and I was floored when I saw the Vietnam Memorial. My dad was a medic in Normandy [in WWII] and my uncle was shot there. I imagined that was my dad running to help him. It was very emotional."

Denise Somer, Thornwood

Winners on the Web: November

- 1) Empire State Trail
- 2) HBO's The Undoing Locations
- 3) Saugerties Country Home
- 4) River Ridge Townhomes in Beacon
- 5) Top Doctors

Write to us: mailbox@hvmag.com;
letters and comments may be edited for
space and clarity.

Where in the Valley Winner

Congratulations to Pat Miller of Mahopac for correctly identifying Chips at Lasdon Park's Trail of Honor. Turn to page 15 for this month's quiz.

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EDITOR'S LETTER

2021: A Brand New Year!

The beauty of working for a monthly magazine is that it gets your mind on the future, something we all needed in 2020. And as we closed this issue of *Hudson Valley* in early December, my thoughts were already very much into 2021.

This issue is filled with some content you would find in a typical issue of *Hudson Valley*, such as health and wellness tips for the New Year and a winter hiking guide — and some articles we didn't anticipate when we planned it a year ago.

Our cover story on Best Burgers throughout the Hudson Valley, for example, was supposed to be published in May of 2020. But as we were wrapping it up in March, the shutdowns and restrictions began, and the future of dining and travel (even locally) was uncertain.

We are now in a place where the numbers are unfortunately high again, but we know more about what is safe and what isn't. People are still eating out, but doing more outdoor dining and takeout. And day trips in the Hudson Valley are still happening, with both out-of-towners and locals exploring our parks and main streets — and taking the necessary precautions. And so we are *finally* ready to bring you our guide to 50+ burgers in 40+ towns.

This is also a time of year to reflect on the past. For last January's Editor's Letter, I asked tourism directors what we could look forward to in 2020. I'm happy to report that almost all of the events that were highlighted happened. Even the U.S. Open golf tournament at Winged Foot went forward, albeit in September, not June, and without fans.

This year, the tourism departments once again provided a peek into the new year. Here are a several things to look forward to in 2021:

Dutchess County: The chance to see future Yankees play as Renegades at Dutchess Stadium.

Columbia County: Riding or walking on the newly opened Millerton to Ancram section of the Hudson Valley Rail Trail.

Greene County: Trying out new dining/lodging destination Union & Post in



Windham and the Old Factory Brewing Company in Cairo.

Orange County: Visiting LEGOLAND NY, which is ready to open in Goshen, as soon as COVID numbers go down.

Putnam County: Exploring Constitution Island and the museum there, which are projected to open in fall 2021, with access from Putnam via a causeway at the Cold Spring train station.

Rockland County: Extending the holiday season at Nyack's Winter Wonderland, which continues through February, with festive lights, sidewalk shopping, winter markets, plus seasonal food and drinks.

Ulster County: Checking out Hudson House Distillery, a 27-acre, Hudson Riverfront destination distiller, featuring a distillery, bar, tasting rooms, merchandise room and 4,000 square-foot deck overlooking the Hudson River.

Westchester County: Attending the Westminster Dog Show at Lyndhurst and USGA Women's Amateur at Westchester Country Club. Plus, visiting the newly opened Opus Westchester, part of Marriott's Autograph Collection, and eating one of our best burger picks at BLT Steak in the hotel's lobby.

Wishing you and yours a happy, healthy, and prosperous New Year!

KWalsh
Kathryn Walsh
Editor in Chief



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Mead Is Marvelous

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The Pulse

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First Day Hikes

Start off the New Year at a New York State Park.
Plus, two fitness experts share how to make 2021 your healthiest year yet.

EDITED BY KATHRYN WALSH

PHOTO BY JOE GOLDEN, COURTESY OF FRIENDS OF ROCKEFELLER STATE PARK PRESERVE

Rockefeller State Park Preserve in Pleasantville is just one of the NYS parks offering New Year's hikes.

Wellness

To Your Health!

Two leading local fitness experts help pump us up about 2021. **BY NINA DOYLE AND KATHRYN WALSH**

Railroad CrossFit's *Shawn McQueen*

One look at Railroad CrossFit's owner and head coach, Shawn McQueen, and you'd never guess that he was once a skinny, unfit kid. But in 2006, it was this 19-year-old who joined the U.S. Air Force. During the obligatory, intense, eight-week boot camp, he realized the enormity of what he'd signed up for. But he persevered and went on to enjoy four active years in the Air Force, carrying out high-profile missions that included guarding Air Force One at Kuwait airport.

Despite such thrills, McQueen had a growing passion for fitness and a genuine desire to help people overcome their demons and self-imposed limitations. Inspired by his mom's advice to "follow your heart, no matter how difficult," he left the military and pursued a career in health, fitness, and psychology.

In 2012, he was hired by the founder of Railroad CrossFit (named for its former location at Hudson's Amtrak station) to be the head coach; and later that year bought the business.

McQueen's professional, judgement-free approach to mind and body well-being is enjoyed by a diverse community from across the region. The gym's youngest member is 10; its oldest is 83. Some members are training to compete, some just want to get fit, but all are seeing the benefits of fun, safe, and effective workouts.

McQueen explains: "I can't comprehend what goes on in each member's daily life, but I can make sure that when they come to Railroad, it's the best hour of their day."

The other 23 hours of their day are also on his radar: He constantly educates members about the importance of sleep, nutrition, and a healthy, positive mindset.



Railroad CrossFit owner Shawn McQueen (far left and below) with clients before and during the pandemic.



MCQUEEN'S TIPS FOR 2021

Instead of "goals," which tend to become "wishes," define an **outcome** that you plan to achieve.

Be **specific**, not general, about that outcome. For example: "I want to lose 15 lbs in three months" versus "I want to lose weight."

Don't ask **HOW** you're going to achieve it. Ask **WHY**. Reasons are what drive you. Reasons come first; answers come second.

Take massive **action**. You don't go to the gym once and suddenly get fit. Results come from action.

Notice what you're getting or not getting. So, if your current approach isn't achieving your desired outcome, change that approach and simply try something else.

Don't give up. Mastery and skill take **repetition**.

Remember: **80 percent** of success is due to mindset; 20 percent is due to strategy.



FITSOCIAL'S *Steve Harris*

When Steve Harris — owner and founder of FITSOCIAL in Poughkeepsie — started his group fitness studio, his focus was not actually on fitness. “It was fostering a really cool spot where individuals could connect to their goals through the social side of life,” says the Saugerties native who began his studies at Dutchess Community College. “We are social first, which creates an emotional connection to fitness,” Harris explains.

And although the pandemic has created a challenge on the social part of things, the studio — located at in Queen City Lofts building — has adapted by “creating a more structured and user-friendly environment for our members,” says Harris.

Steve Harris
(right) and a
peek inside
FITSOCIAL
after hours



HARRIS' TIPS FOR 2021

1) Start small, keep it realistic, and progress at a real pace!

Instead of counting calories, which is in depth to the core, focus on a simpler point to begin. Then you can slowly and consistently find your way. For instance, if you drink two bottles of soda or juice per day cut down to 1¼ bottles for your first week, then 1½ bottle your second week.

2) Hydrate

Half your body weight in water should be the absolute minimum for water consumption each and every day. For example, if a person weighs 200lbs, they should drink 100oz of water per day, minimum!

3) Exercise: Keep things real with yourself and just be honest and open.

I believe that, in order to keep goals realistic and achievable, one must connect emotionally to the process, and not the outcome. The process can be fun — if you allow yourself the opportunity to actually be in it with others. Otherwise it can seem daunting and farfetched to reach the desired outcome. Then what's left? Disappointment, despair, and miscommunication with yourself, which will always lead to what feels like failure.

4) Have a SMART mindset

What is your attitude towards your goal? Is it SMART? It must be Specific, Measurable, Attainable, Realistic, and specific to a certain Time frame in order to create success. Just get moving. Sometimes we think too long and too hard about choices and can never pull that trigger.

Focusing on wellness this New Year should not be looked at as a resolution. It should be viewed as value or self-worth because you deserve the best! The only thing standing between you and the “new you” is a realistic talk with yourself. So, remember to always keep it real and you will always be SMART.

Where in the Valley

Icy Treat

This outdoor skating rink is located at one of the most picturesque places in the Hudson Valley. The price to skate is not cheap, but the view and the experience of sipping hot chocolate in front of its 39-foot-tall stone fireplace is worth it. Name the ice rink and share your memories at www.hvmag.com/WIV, and you may be mentioned in an upcoming issue.



New Tradition

TAKE A FIRST DAY HIKE

No New Year's Eve partying for you? That's great. You'll stay safe and feel rejuvenated for New Year's Day. One great way to spend January 1 is on a First Day Hike at a New York State Park, where most include guided tours, and the activities vary from brisk walks to bird watching. Call or visit websites or social media accounts to reserve a spot and for more information.

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ROCKEFELLER STATE PARK PRESERVE Pleasantville 9 a.m.

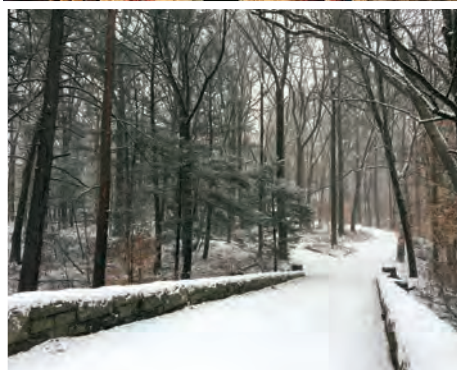
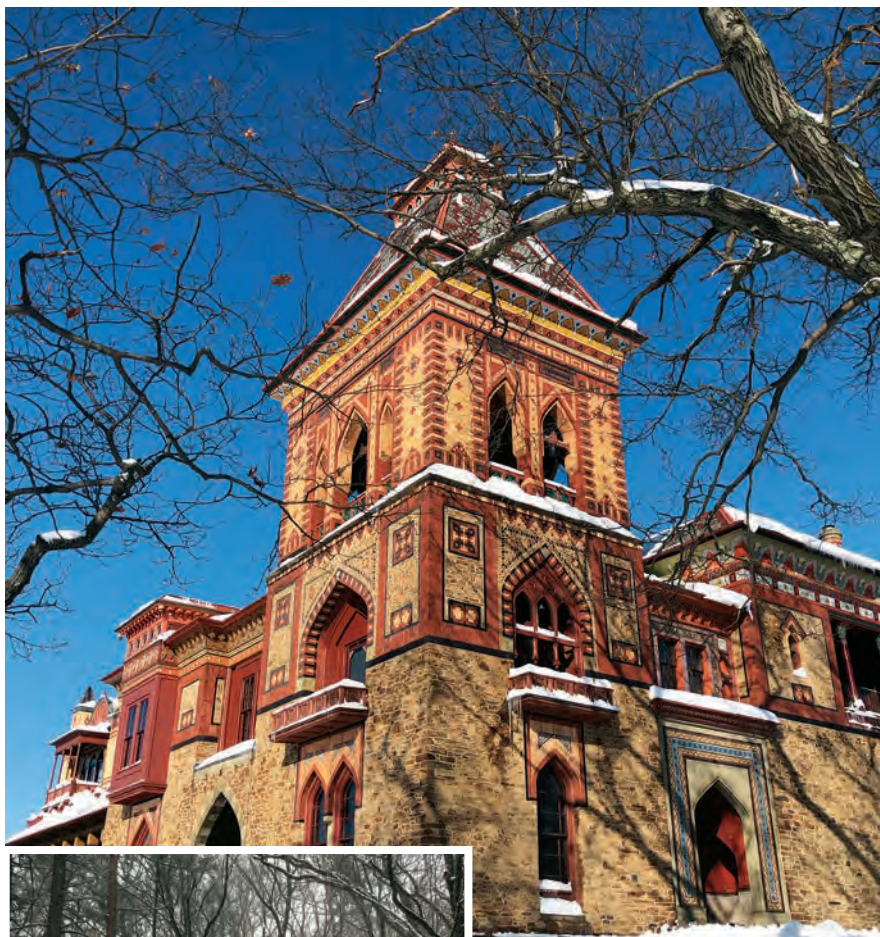
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Anniversaries in 2021

BY NICOLE IUZZOLINO

20 YEARS

AGO: The Thomas Cole National Historic Site opens at the home of the Hudson River School founder

40 YEARS AGO:

Zoom Flume Water Park opens in East Durham

90 YEARS AGO:

Montefiore St. Luke's Cornwall hospital is established

95 YEARS AGO: The Thayer Hotel at West Point opens

125 YEARS AGO: The Mills Mansion renovation is completed for Ogden Mills and Ruth Livingston Mills

150 YEARS AGO: Albany's 89-acre Washington Park — a National Register of Historic Place — opens

160 YEARS AGO: President Abraham Lincoln stops at Fishkill Landing on the way to his inauguration

Home & Property

Real Estate Roundup **18** Window Shopping **20** Small Business Profile **22**

Properties near ski resorts — like this one in Lexington, which is equidistant to Hunter and Windham Mountains — are in high demand.



Sweet Escape

Pick your perfect ski chalet. Plus, a Newburgh business that helps with historical renovations and tips for decluttering your home.

EDITED BY KATHRYN WALSH

Real Estate Roundup

Ski Homes Are Hot This Season

Three price points to get you to the mountain this year.

BY SIERRA GUARDIOLA



Enjoy stunning interior details in this home fit for kings and queen, with panoramic views of the property's two ponds and the mountains.

Ski homes have become quite the desirable commodity this year as people are eager to continue outdoor activities during the pandemic. And like the rest of the market, inventory for homes near the Hudson Valley's ski areas in Greene and Ulster Counties is low, but demand is high as more people look to buy a second home in a destination location.

Candida Ellis, broker and owner of Coldwell Banker Village Green Realty, which specializes in homes in the Catskill Mountains and many other communities, says the mountaintop market is more popular than ever this year.

"It's important to note that the word 'ski home' has changed," notes Ellis. "There are so many other amazing things to do now, skiing is just a bonus." And towns near the Hudson Valley's ski areas — Hunter Mountain, Windham Mountain and Bellevue — have done things to increase and enhance the four-season enjoyment."

And while the average price for a ski home is \$450,000, a significant increase from this time last year, luxury homes are also available. Here are three such options, at different price points.

1274 Goshen St, Jewett

Price: \$1,200,000

Square footage: 2,916

Lot Size: 34.9 acres

Year Built: 2006

Bedrooms: 5

Baths: 3½

School District: Windham-Ashland-Jewett

This private chalet right off Windham Mountain channels royalty with its castle-like ambiance. Stained-glass and picture windows allow sunlight to seep into the grand, open living space that includes the kitchen, great room, and dining area. A staircase balcony overlooks the first floor with views

of the soaring ceilings and exposed beams throughout the space.

The lower level houses a living space and kitchenette, perfect for entertaining guests. Outside, take in panoramic views of the Catskill Mountains from the deck, which stretches the length of the house, or from the hot tub. Two ponds sit on



This home in the town of Windham is perfect for ski-loving families. It sleeps 10 comfortably and has lots of shared living space for time spent off the slopes.



the property as well, along with plenty of room to ride snowmobiles or ATVs.

16 Meadow Ln, Windham

Price: \$799,000

Square footage: 2,092

Lot Size: .58 acres

Year Built: 1986

Bedrooms: 3

Baths: 2 ½

School District: Windham-

Ashland-Jewett

This log-sided ski chalet is the quintessential home for your trip to the slopes. The picture windows and vaulted ceilings offer gorgeous views of Windham Mountain, which is just a stone's throw away.

The home comfortably sleeps 10 guests across its three-level layout. The first floor includes a ski mudroom and brand-new kitchen that opens to the living room and dining area with a beautiful brick fireplace. The second floor houses the master suite with an additional fireplace and expansive windows. The bottom level is equipped with a finished basement and stove. The wrap-around deck makes this home ideal for entertaining both outside and inside.

Although it is right off the slopes, this property is also close to the Alpine Spa, Windham Country Club, and Windham Bike Park. Whether you're about to ski the day away, get cozy on the couch, or explore in the off-season, this home is the perfect location for it all.



A mix of old and new make this renovated farmhouse a cozy retreat. See the home's exterior on page 17.

11548 Rte 23A, Lexington

Price: \$950,000

Square footage: 2,724

Lot Size: 2.42 acres

Year Built: 1879

Bedrooms: 5

Baths: 4½

School District: Hunter-Tannersville

This private farmhouse property dates back to 1879. Just a short drive from Hunter, Windham, and Belleayre Ski Resorts, this beautifully restored property serves as a convenient home base.

The character of this charming home has been preserved through its modern renovations. Exposed beams, hardwood

floors, pressed tin ceilings, and hand-burnished Venetian plaster highlight the old-world charm in this farmhouse escape. The chef's kitchen is the perfect blend of renovation and restoration, complete with stainless steel appliances and a gorgeous stove and oven inset in brick.

With five bedrooms and ample shared living space, there are many nooks to cozy up with a book after your day on the slopes. In the warmer weather, the front porch and side deck offer space to kick back and relax. The property also includes a two-story barn in the backyard (perfect for entertaining), along with a stone firepit and breathtaking views of the Catskill Mountains.

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H&P HOME & PROPERTY



At Hudson Valley House Parts, hard-to-find decorative items are waiting for a new home.



Window Shopping

Restorative Arts & Parts

From hard-to-find decorative items to classes in restoration techniques, Hudson Valley House Parts in Newburgh is here to help with your historical renovation needs. **BY MARC FERRIS**

A cascade of arcane historic restoration knowledge rattles around Reggie Young's head.

He's quick to kick into the history and chemical breakdown of lime mortar, and he knows the locations of pyramid-shaped limestone kilns that dot the Valley.

All this knowledge — along with that accumulated by his famous industry friends — must be shared, of course.

Young once owned Howard Hall Farm in Athens, where he created a living laboratory for students and experts alike to gain hands-on restoration experience. Instructors included Rory Brennan from *This Old House* and Dennis Heaphy, who maintained the tin skin of the Statue of Liberty.

After the 2008 crash crushed the historic preservation business, he had to sell the property. "No one was doing \$1 million makeovers anymore," he says. So, he moved to Brooklyn and indulged his passion.

Now, he has relocated to Newburgh,

though he routinely returns to his native Pennsylvania to fill his truck with architectural salvage as historic homes there fall to the wrecking ball.

In 2018, he opened Hudson Valley House Parts on Broadway to provide affordable house parts for local restoration, as well as unusual and hard-to-find specialty decorative items. Examples of the latter include a five-drawer 19th-century post office desk, a vintage farmhouse table, and an 8-by-11-foot stained glass window made in a Cornwall shop for a Garrison Mansion in the 1880s. While he had to close his doors temporarily due to the COVID-19 pandemic, he was able to keep the business afloat by shifting to a stronger online presence. The business sees lots of traffic and sales through its Instagram page, which has doubled its following over the past six months. Along with its Etsy and Cherish sites, the business found success with online sales, shipping everywhere, from Los Angeles to Atlanta. These online sales have continued even

PHOTOS COURTESY OF HUDSON VALLEY HOUSE PARTS



Reggie Young opened Hudson Valley House Parts in 2018 to give locals a venue to buy affordable house parts for specialty decorative items. He now has clients all over, including as far west as Los Angeles.

after Young was able to open the doors again for foot traffic.

He also serves private clients by finding and delivering appropriate architectural salvage items for restorations. "We source parts from all over the East Coast," says Young. Clients include architects, designers, homeowners, special event companies, as well as film sets and restaurants.

Prior to March 2020, Young offered classes to home restoration purists focusing on topics like linseed oil paint, window restoration, plaster restoration and lime mortar techniques. They're hoping to open those back up in 2021, he says.

He sees a market bounce-back, even in formerly forlorn places like Peekskill and Poughkeepsie. "We want to encourage awareness and train people," he says. "There's a whole valley full of grand old homes waiting to be pointed."

159 Broadway, Newburgh; 845.245.4291;
www.hvhouseparts.com


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Small Business Profile

Control Your Clutter

Simply Organized can help you start the new year with a cleaner slate.

BY LIZZY SOBIESKI

Although we are in the era of Marie Kondo and a constant stream of decluttering vlogs, many of us are still intimidated by our own home projects and need one-on-one help, whether it be in person or virtually. Enter professional organizer Ellen Kutner, owner of Simply Organized in Pleasant Valley.

From downsizing to general decluttering, Kutner is jack-of-all-trades in the business of bringing order to your home. Using her mantra of efficiency and convenience, she works with clients to destigmatize the task of organizing. And what could be more important as we all face more together-time at home during winter? Here, Kutner explains her process.

What is the first step?

I have an initial phone call conversation with [the client]. I try to get an understanding of what their needs are and possible projects they would like to tackle. Whatever we do together needs to be logical and comfortable to the client. I want to help them achieve their goals, but I'm not going to do it in any judgmental way — that's not why I'm there

How have you managed the home visit part of the process during the pandemic?

Protocols (such as masks, hand washing, social distancing) have helped protect me and my clients. During our initial phone call, I lay out these protocols so we are on the same page. I try to get people focused in on what their priorities are [on the initial call] so we aren't spending so much time face to face going over that.

How do you and your client decide what should stay or go?

One way to look at it is like peeling back the layers of an onion. You want to get all of the easy decisions (things that are broken or in disuse) out of the way and get to the core of what's important to you.

Can you describe how people deal with the organization process?

Sometimes people have difficulty letting go of items. They need to be able to talk through and share their feelings. After they go through this, we can have a logical conversation about why they are hanging on to certain items. You're dealing with raw emotions at times. There's a real importance to gently understanding who your client is.

Tips to a Tidy Home

1

Keep like things together. For example, you want to have your pots and pans around your stove.

2

Keep a junk drawer. Everyone should have one, but once you can't close that drawer or things are falling out, dump it out.

3

Maintain your projects. Just like we maintain our cars, bodies, and teeth, we have to maintain our house.

4

When something new comes into your space, something old should go out.

5

Create a grab-and-go-file of all the important papers in your life (deeds, titles, insurance policies, etc.).



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THE BEST BURGERS IN THE HUDSON VALLEY

*A guide to **57** burgers
in **44** towns*

**BY MELISSA DEMPSEY, STEVE FOWLER, LAUREN NARU,
JONATHAN ORTIZ, MEREDITH PHILLIPS, SUSIE DAVIDSON
POWELL, LIZZY SOBIESK, SABRINA SUCATO,
AND KATHRYN WALSH**

The perfect burger — ask 10 people to describe it and you're likely to get 10 different answers. But therein lies the beauty of America's most iconic food. Whether you're a fan of fat, juicy half-pounders stacked with everything under the sun, or a purist who prefers a thin patty with nothing but lettuce, tomato, and ketchup on a potato bun, this list will come in handy. Use it as a guide to add a few new restaurants into your usual rotation, or keep it in your car as a reference for day trips. In the Hudson Valley, no matter where you are, a great burger is never far.

PHOTO COURTESY OF LIBERTY STREET BISTRO



BRIARCLIFF MANOR SQUIRE'S

Reclaimed wood decor, artisan beef from a Hudson Valley butcher, craft cocktails made with in-house syrups — bah! Sometimes you're just hankering for a good ol' anti-fancy-pants kinda burger, one served in a dark-wood-paneled tavern in a little strip mall. Since 1967, the hand-formed eight-ounce patties at Squire's have dazzled burger maniacs with their consistent, flame-charred juiciness. There are six specialty burgers, but the classic Squire Burger is the one to go for, splurging the extra coinage for some melty American on top.

914.762.3376; www.squiresofbriarcliff.com

stacked high with barbecue sauce, onion rings, cheddar, and jalapeños for a sweet, zesty — dare we say healthy? — meal.

518.599.5306; www.berbenandwolffs.com

BEACON

BARB'S BUTCHERY

At this hidden gem in Beacon, the burgers are made using grass-fed, grass-finished beef from Josef Meiller Farm & Slaughterhouse Farm in Pine Plains. Ground fresh every day in an 85/15 ratio, the beef is pattied by hand to trap the fat inside while cooking. The result is a melt-in-your-mouth creation that calls to mind some long-forgotten idea of what beef

ALBANY

CRAVE

It may only be five years old, but this burger and frozen yogurt spot is beloved in Albany for its big builds and amped up flavors, including house-ground burgers made with an 85/15 chuck and brisket blend. A house favorite, the French Onion Burger is stuffed full of provolone cheese, topped with caramelized onions and seared rosemary-braised short ribs, and loaded onto a brioche bun. There's even a side of French onion soup for dipping au jus-style.

518.650.6463; www.cravealbany.com

BERBEN & WOLFF'S

The Barbecue Burger started as a special at this vegan delicatessen in Albany, but soon became a regular menu item due to popular demand. A beefless blend of soy protein and vital wheat gluten (often used to make seitan) gets



MELZINGAH TAP HOUSE

PHOTO (TOP) BY ANDRE BARANOWSKI; PHOTO (BOTTOM) COURTESY OF MELZINGAH TAP HOUSE

should taste like. Don't even bother with ketchup on this one.

845.831.8050; www.barbsbutchery.com

MELZINGAH TAP HOUSE

Put a little panache into your half-pounder! At Melzingah, the not-so-secret ingredient is their whipped feta, made with dill, parsley, scallions, pepperoncini, lemon juice, and olive oil. It's a fresh, creamy complement to the Angus beef burger with lettuce, tomato, and onion, all sandwiched in between a brioche bun. 845.765.2844; www.melzingahtaphouse.com

MEYER'S OLDE DUTCH

The New York State Special is Chef Brian Arnoff's take on fast-food — with high-quality ingredients. A blend of chuck, brisket, and short ribs is ground for this quarter-pound patty, which gets a healthy sear on the flat top and is topped with New York State Muenster cheese and garlic aioli to play off the flavor of the beef, rather than overshadow it. Lettuce, tomato, onions, and pickled jalapeños are all optional (but highly recommended).

845.440.6900; www.meyersoldedutch.com

BREWSTER

CLOCKTOWER GRILL

You know what they say: Lamb is the new beef. Okay, perhaps that saying hasn't quite caught on yet, but one bite of the burger at Clock Tower Grill and soon you'll swear by it. Made with grass-fed lamb that restaurateurs Cassie and Rich Parente raise on their very own farm, the burger consists of ground shoulder and hind cuts, topped with tandoori yogurt sauce — a mix of local yogurt and red curry for a little extra zing.

845.582.0574; www.cloctowergrill.com

COPAKE FALLS

DAD'S DINER

At this classic red-stool diner, each quarter-pound Prime Angus burger is butcher-ground in Hillsdale, char-grilled, and loaded on a grilled brioche

bun. A signature crowd-pleaser for 20 years, this thick, tender 80/20 blend patty comes with panko-breaded onion rings, hand-cut fries, a pickle, a choice of two toppings, from sautéed peppers to caramelized onions, plus the omnipresent lettuce, tomato, and onion.

518.329.3237; [find them on Facebook](#)

TACONIC WAYSIDE INN

Inspired by Babe Ruth, a regular patron of the Taconic Wayside Inn on his upstate hunting trips, The Bambino Burger hits a home run with a juicy, all-beef, hand-packed patty cooked to order. House-smoked local bacon, crumbled blue cheese, and tomato jam steal all the bases, while an old-fashioned kaiser roll holds everything high and tight.

518.329.4401; [find them on Facebook](#)



COLD SPRING

COLD SPRING DEPOT

Situated steps from Cold Spring's Metro-North station, this is one of those rare places that is just as popular with locals as it is with tourists. Plan to make a mess here: The burgers are held together with a steak knife and filled with toppings like portobello mushrooms, jalapeño poppers, chipotle aioli, and fried onion strings. One of their most popular is the Double-Double (two four-oz patties with standard toppings like iceberg lettuce, tomatoes, and Thousand Island dressing). According to owner Greg Pagones, on a Saturday in the summer The Depot sells around 400 burgers.

845.265.5000;
www.coldspringdepot.com



EASTCHESTER

PIPER'S KILT

There's a full menu of appetizers, salads, entrées, and sandwiches here, but regulars wouldn't think to look anywhere on the menu except the list of astounding, half-pound burgers made wonderfully juicy and flavorful by cooking under a dome on a flattop griddle. There are a dozen to choose from, but the Eastchester Burger is the star, topped with bacon and bright-yellow American cheese, and served with French fries, a couple of outsized onion rings, and a side of red bean chili.

914.779.5772; www.piperskilt.com

EASTCHESTER

MASON SANDWICH CO.

The inspiration is the iconic Big Mac, but Chef Lou Brindley's counter-service sandwich shop crafts its version with fresh, thoughtfully sourced ingredients. The Mason cheeseburger is a stack of two, four-ounce, house-blend patties, topped with ubiquitous L.T.O. and slathered in special sauce of cultish Japanese Kewpie mayo, Dijon mustard, and ketchup. The crispy fries, made with

Kennebec Maine potatoes, are the perfect vehicle to sop up any drips.

914.776.2766; www.masonsandwiches.com

ELLENVILLE

AROMA THYME BISTRO

Aroma Thyme's Forager Burger exemplifies the bistro's renowned dedication to sustainably sourced food: Six ounces of lean, pasture-raised beef from Wheatley Farms is topped with nitrate-free bacon, local apples, and 5 Spoke Herbal Jack, served on a pretzel bun. "My philosophy is real food, sustainably sourced, and local when possible," Chef Marcus Guiliano says.

845.647.3000; www.aromathymebistro.com

FISHKILL

THE DUTCHESS BIERCAFÉ

Beer might be the shining star at Fishkill's Belgian-inspired watering hole, but the burgers are just as stellar. Stop by during the lunchtime rush, when, for an Alexander Hamilton, you can dig into eight ounces of medium-rare beef with lettuce, heirloom tomato, pickles, and onions atop a brioche bun. That is, if you don't devour the perfectly crisped pommes frites first.

845.440.7747; www.thedutchessbiercafe.com

FEELING KINDA KOZY

The 4/20 Burger is a tasty tale of human hubris — a Hereford beef patty

and all of the classic fixings wedged in between two whole grilled cheeses made with Texas toast. What could verge on over-the-top is, in actuality, a delicious (if not decadent) treat for burger-lovers everywhere.

845.765.2588; www.kindakozy.squarespace.com

GARDINER

CAFÉ MIO

The nine-ounce, grass-fed patty in your beef burger at Café Mio didn't travel far to reach your plate: Full Moon Farm is just down the road from the café. Assemble a choose-your-own burger from a large list of toppings, including various cheeses, bacon, fried shrimp, olives, and more. "It's fresh, hyper-local, grass-fed beef so we keep it as simple as possible," says owner and Chef Michael Bernardo. "We let the meat do the talking."

845.255.4949; www.miogardiner.com

GARRISON

DOLLY'S

Situated steps from Garrison's Metro-North station — on the other side of the tracks — this riverside eatery/watering hole is a hidden gem. The views of the Hudson River and West Point and their deliciously juicy, grass-fed burgers are equally impressive. If you like your burgers on the salty side, choose top one with Prairie Breeze cheddar. The veg burger — made with "about 20 ingredients," including walnuts and chilis — is also a standout. Both come with caramelized onions, pickles, pink sauce, and fries with aioli. Our readers agree: "Exquisite taste, texture. Umami delight!" declared one.

845.424.6511; www.dollysrestaurant.com



GOSHEN

KELLEY JEAN'S

As if fried pickles weren't good enough on their own, Kelley Jean's fried pickle burger pairs these fried favorites with a Hereford patty, horseradish sauce, and cheddar, served on a kaiser roll delivered daily from DeFilippis Bakery in Middletown.

845.294.1200; www.kelleyjeansrestaurant.com

STAGECOACH INN

Thursdays are burger nights at this elegant, historic inn and tavern. Each week Chef Koury curates a menu of artisanal burgers, each more unique and delicious than the next. One favorite in the rotation is The Hangover burger, topped with bacon, a fried egg, frizzled onions, pickled celery, cream cheese, and Bloody Mary sauce. Can't make it on Thursdays? The Stagecoach burger — topped with lettuce, tomato, frizzled onions, cheddar, and garlic aioli — is always on the menu.

845.294.5526; www.stagecoachny.com

HIGH FALLS

THE EGG'S NEST

Veggie burgers might have once had a bad rap as crumbly bean concoctions, but the organic vegan burger at The Egg's Nest puts those stereotypes to rest. A crispy crust encases a savory blend of oats, walnuts, sunflower seeds, and vegetables, topped with chipotle "mayo" and served on a vegan, Bread Alone ciabatta bun. "The texture and flavor really stand out; it's become a top seller, and not just among vegans," says Eric Silver, who co-owns The Egg's Nest with his wife, Cristina. 845.687.7255; www.theeggsnest.com



HUDSON

GRAZIN'

You know this place: It's the squat, steel building sandwiched between two row houses. Inside, they're serving up grass-fed Black Angus straight from Grazin' Angus Acres (GAA), owner Dan Gibson's farm. "Every ounce of meat that we serve, every egg that we serve, comes from our 100 pastured cows, pigs, and chickens," says General Manager Landon Powell, who came onboard in August 2019. To appreciate the full quality of this burger, go with the most basic, the Grazin' Burger and get it done medium-rare with little or no toppings. But, if you must...there are plenty of farm-fresh fixings to choose from, including Ardith Mae goat cheese, GAA bacon, and pasture-raised eggs.

518.822.9323; www.grazinburger.com



pasture-raised Kilcoyne Farms beef — blended specifically for Kinsley — into a blazing-hot plancha, maximizing surface area and intensifying crispness. "That extra crust is key to a tasty burger," Ross explains. It's then topped with caramelized onions, Grafton's two-year-aged cheddar, and house-made pickle aioli on a potato bun. Pair this savory dish with a full-bodied Tempranillo.

845.768.6821;

www.hotelkinsley.com/the-restaurant

THE ANCHOR

It looks like an ordinary bar from the outside, but inside, this Midtown staple is a restaurant that specializes in whimsically named, grass-fed burgers made with Kilcoyne beef. It also has the best homemade tater tots we have ever tasted, a rotating tap line of 20 local and craft beers — and is family friendly. A reader tipped us off to their Elvis burger, which is topped with peanut butter and jelly. "Get it with bacon, and change your life forever." We got it, but actually preferred the more popular French Onion Burger. The Cheezey Breezey (with a slab of mac 'n' cheese on top) and The Burning of Kingston (apocalyptic Buffalo sauce and fresh jalapeños) made us want to return for more.

845.853.8124; www.theanchorkingston.com

HOPEWELL JUNCTION

HANDSHAKES BAR & GRILL

This unassuming, family-owned, family-friendly joint is housed in a red barn-like building and has a bar upstairs with a pool table, darts, and jukebox. (Note, kids can't sit at the bar; there are two signs stating this, so they are serious). They specialize in wings — Thursday night it's All-You-Can-Eat wings, ribs, and fries — but their burgers are also quite tasty and a bargain. The house burger is the most popular and comes with a choice of soup or homemade chili for only \$10.50. Step it up a notch and get a signature Angus burger like the Angus Philly, or the Pulled Porky. Or go old-school and order our personal favorite: the Paddy Melt, a burger on grilled rye bread with American cheese and sautéed onions. 845.896.1342; www.handshakes-bar-and-grill.com

HUDSON

SWOON KITCHENBAR

The Standard Burger will have you swooning over its pillowy, sesame seed brioche bun from Swoon's sister bakery down the street, and farm-ground, all-natural, grass-fed Kinderhook Farm beef patties, skillet-seared to a rich umami-crust. Customizable with sautéed oyster and shiitake mushrooms, sweet onions, and house-pickled chilies for a little heat, the only question is whether to pair it with the house-made tater tots or fries. 518.822.8938; www.swoonkitchenbar.com

KINGSTON

RESTAURANT KINSLEY AT HOTEL KINSLEY

How does Restaurant Kinsley obtain optimal flavor for its cheeseburger? Chef Gabriel Ross presses six ounces of

LEEDS

GRACIE'S LUNCHEONETTE

Another burger made with beef from Josef Meiller Farm, the Gracie Burger is as made-from-scratch as it gets. A six-ounce, beef-and-bacon patty is smashed



IN THE
RONDOUT

KINGSTON

SHIP TO SHORE

Our favorites at Ship to Shore include specials like the three cheeseburger with pork belly and the Chef's Burger with Hudson Valley foie gras. The secret behind the flavor-packed foie gras burger is in the preparation. "We caramelize it into the burger so that the fat of the foie gras melts right into the beef," explains Executive Chef and owner Samir Hrichi. Better keep your eye out for when these delicious renditions grace the lunch specials menu for the day. 845.334.8887; www.shiptoshorehudsonvalley.com

onto sliced onions on the griddle, thereby basting the onions in rendered fat while simultaneously steaming the beef. Once it's cooked medium-well, the patty is topped with house-made American cheese, pickles, and truck sauce (a blend of ketchup, mustard, and mayo). Served on — you guessed it — a homemade bun.

518.943.9363; www.graciestruckny.com

MIDDLETOWN

EQUILIBRIUM BREWERY

With a sleek new space and a culinary program called Bonfire, EQ serves up food that's just as good as its beer. A blend of chuck and brisket, the house-ground cheeseburger is cooked over a live-fire grill to infuse the burger with some extra flavor. Topped with house-smoked Gouda, lettuce, tomato, and pickled red onion, and it's served on a toasted brioche bun.

845.956.0211; www.eqbrew.com

MILTON

HENRY'S AT THE FARM

This 8-ounce brisket sirloin Inn Burger that has been added to the menu at Henry's is all about the classic indulgence. Served with lettuce, tomato, onion, and a pickle on a butter toasted brioche roll with a side of hand-cut fries, this may just check all the boxes for your latest burger craving. Guests can also add bacon, avocado, and their



GRACIE'S LUNCHEONETTE

choice of cheese. "This is tradition at its best," says Chef Peter Graziano.

845.795.1310; www.buttermilkfallsinn.com/henrys

NEW PALTZ

SCHATZI'S (ALSO IN POUGHKEEPSIE)

Much like the atmosphere at this lively,

loud, and loveable German-inspired pub, the Schatzi Burger packs a punch. Expect a smorgasbord of flavors and textures, like the crispiness of a potato pancake, the creaminess of Schatzi Sauce, a braised red cabbage aioli, a mouthwatering patty made with a blend of chuck and short rib, and the toasted pretzel bun.

845.255.1203/845.454.1179; www.iloveschatzis.com



NEWBURGH

THE GOLDEN RAIL ALE HOUSE

Besides being seen in the 2001 hit comedy *Super Troopers*, The Golden Rail Ale House has a reputation for yummy twists on American classics, especially its burgers. Give the Peanut Butter Sriracha Burger — topped with thick-cut applewood-smoked bacon, sriracha sauce, peanut butter, and scallions — a try, and revel in the fact you cannot get this combo anywhere else. **845.565.2337; find them on Facebook**

LIBERTY STREET BISTRO*

The burger at the bar-lounge of Liberty Street Bistro is so thoughtfully put together, it goes by the name the No Modifications Burger. “It may not be everyone’s perfect burger, but it is our

perfect burger; and we won’t let you mess with our flavor opus,” share LSB chefs Michael Kelly and Maggie Lloyd. This unique burger is composed of a quality beef patty from Marbled Meat Shop in Cold Spring; a customized bun with everything bagel spices from neighboring Newburgh Flour Shop; a runny egg; oozy Muenster cheese; and a base layer of pickled mushrooms and onions. **845.562.3900; www.libertystreetbistro.com**

NORTH SALEM

THE BLAZER PUB

A cash-only roadhouse with a proper jukebox, old-school arcade games, cheap beer, and friendly bartenders, The Blazer Pub opened in 1971 and is somewhere you might take a foreign visitor who

PORT JERVIS

FOGWOOD + FIG

If you’ve never had a vegan burger before, let the California Classic be your first. The patty, made of black lentils and mushrooms, is elevated with the addition of fennel and sage. Unlike some other vegan options, this burger isn’t mushy and doesn’t sacrifice texture or taste. Whether you are a vegan or not, the burgers at Fogwood & Fig are well worth a visit. **845.672.4222; www.fogwoodandfig.com**

wants to experience a “real” American hamburger. Most everything’s fresh (there’s no microwave and no freezer), including the rotund burgers that are expertly seared, require two hands to eat and may spray juices on any given bite. Seven basic varieties are on offer, but we choose the chili cheeseburger every time. **914.277.4424; www.theblazerpub.com**

* At press time, Liberty Street Bistro was voluntarily closed with plans to reopen in early 2021.

WALK TO
THE WALKWAY

NYACK

BRICKHOUSE

With 14 different kinds of loaded burgers, this twinkly spot just may be your jam...your *bacon* jam, found on the smoked cheddar burger. Want something lighter? Try the turkey burger with arugula, goat cheese, and honey mustard. Those committed to a surfeit of calories need look no further than the Spicy Three Cheese, a meltfest of mozzarella, cheddar, and American, offset by jalapeños and crispy onions — don't forget the mayo!

845.358.2170; www.brickhousenyack.com

PAWLING

MCKINNEY & DOYLE FINE FOODS CAFÉ

About five years ago, this Hudson Valley destination finally decided to add some burger options to its menu. "If we were going to include a burger... it had the best, the ultimate burger," says General Manager Andrew Sarubbi. "Hence the name!" The Ultimate Burger is made of Wagyu beef, on a toasted pretzel bun, and topped with a gratin of caramelized mushroom, onions, and Gruyère, and bacon-tomato jam. It's so good it's worth the \$22.95 price — especially since you get a good-sized salad and baked potato fries. Finish off your meal with an ice cream sundae or pastry from the bakery attached to the restaurant.

845.855.3707; www.mckinneyanddoyle.com

PORT CHESTER

COALS

We already know Westchester residents love this place — they voted it Best Burger at *Westchester Magazine's* annual Burger & Beer Blast in 2015 and 2017 — but what makes a Coals burger so good? We think it's got something to do with the way they imbue the eight-ounce patty with lots of charred, grilled flavor, yet still manage to keep it ultra-moist and intensely beefy.

914.305.3220; www.coalspizza.com



MILL HOUSE BREWING COMPANY

POUGHKEEPSIE

MILL HOUSE BREWING COMPANY

Each burger at Mill House is distinct, featuring a slew of gourmet toppings for complex, tantalizing flavors. The Porky Burger is the perfect bite. Mill House takes its fan-favorite Kilt Spinner beer and creates a barbecue sauce that is perfect atop pulled pork (smoked in-house for 16 hours), jalapeño mayo, homemade coleslaw, cheddar, and an all-beef patty.

845.485.2739; www.millhousebrewing.com

RED HOOK

WILDFLOWER CAFÉ

Plot twist: Vegan burgers are the crowd favorite at Red Hook's burger bar. On the Wildflower, the favorite burger on the menu, an Impossible patty that tastes deceptively like the real deal gets

extra jazzy with avocado-lime sauce and chipotle mayo. Topped with lettuce and tomato, the patty finds its home on a plush pretzel bun. Add baked, vegan onion rings on the side, and meat-free has never sounded so good.

845.779.0770; www.wildflowercafeny.com

RHINEBECK

THE MATCHBOX CAFÉ

This hole-in-the-wall is easy to pass on the way to the heart of the village, but doing so would be a mistake. After pulling into the roadside parking lot, brace yourself for a thick burger that's all about the hand-formed, local, grass-fed, grain-finished beef. Say yes to the house-made garlic mayo, which is generously slathered onto a potato bun and surpasses ketchup as a dipping sauce for the hand-cut, double-cooked fries.

845.876.3911; www.thematchboxcafe.com



TERRAPIN

Chef Josh Kroner might be known for his fine dining, but he also makes a mighty delectable burger. Available as either a half- or quarter-pound patty, the Hudson Valley Cattle Company beef is a wonder inside a buttery, local brioche roll. Spice it up with extras, like cheeses, sauces, and toppings galore, in the Red Bistro or get it with applewood-smoked bacon and Cabot cheddar in the dining room. House-cut shoestring fries on the side, please!

845.876.3330; www.terrapinrestaurant.com

RYE

KELLY'S SEA LEVEL

While we love upscale aioli and imported cheeses as much as the next person, there's something so satisfying and familiar about a burger that's uncomplicated and unfussy. At Kelly's Sea Level, the 10-ounce sirloin-and-chuck burgers, served on a kaiser roll, are just that: juicy, stacked with your choice of toppings, and, like any good pub burger, cheap (a bacon cheeseburger is just \$9).

914.967.0868; www.kellyssealevel.com

SAUGERTIES

BLACK-EYED SUZIE'S

Black Eyed Suzie's gives their grass-fed beef burger a homemade touch with toppings and a buttery bun that are made in-house. "This burger is hand-formed and seared on cast iron for a nice, flavorful crust," says co-owner Cheryl Paff. "We then add our special sauce and thinly sliced, house-made half sour pickles, which we think is the perfect combo." They've also created a unique take on veggie burgers — and nailed it. The French lentil mushroom burger features turmeric fire kraut, avocado, baby kale, and harissa tahini sauce on a house-made bun.

845.247.3069;

www.blackeyedsuziesupstate.com

SLOATSBURG

7 LAKES STATION

If you prefer to build your own burgers, this is the spot for you. First, choose from The Seven Lake Burger made with local, grass-fed beef, or the vegetarian Beyond Burger. Then comes the fun part. Pick your own toppings from a delicious list of

SAUGERTIES

DUTCH ALE HOUSE

Smoky, tangy, and just a little sweet, the Blue Burger at The Dutch is just begging to be paired with a beer.

The patty — a mix of chuck, sirloin, and brisket — gets an added boost from applewood-smoked bacon, caramelized onions, and cold-smoked blue cheese, all drizzled with a balsamic reduction and served on a brioche bun.

845.247.2337;

www.dutchalehouse.com

options ranging from the classics (lettuce, tomato, pickles) to the extravagant, like guacamole, bacon jam, truffle aioli, and everything in between.

845.712.5586; www.sevenlakesstation.com

SPARKILL

ROOST

This fine dining destination wanted locals to be able to get in and out for under

\$25, so they added a fresh-ground burger to an otherwise elevated menu. Every day they grind a mix of half chuck, one quarter brisket, and one quarter short rib, resulting in a tall, succulent, lip smacker topped with marvelous aged cheddar and served with herbed greens, house-made pickles, and oven-dried tomatoes.

845.359.6700; www.roostinsparkill.com

TANNERSVILLE

MAMA'S BOY BURGERS

At this popular retro-cool outpost, hyper-local burgers are made with a custom 80/20 blend of grass-fed, grain-finished Black Angus beef from JFF Farm, a mere six miles away. The basic Mama's Boy on a toasted potato roll is just the start: Make it a double Mama's Boy, with two three-ounce patties, for twice the caramelized char. Add cheddar and house special sauce, and you've got the Devil's Tombstone, the house favorite.

518.589.6667; www.mamasboycatskills.com



MAMA'S BOY BURGERS

IN THE CATSKILLS

TROY

NIGHTHAWKS

When a farm-focused, nose-to-tail restaurant makes burgers the center of their lunch menu, you get gorgeous

75/25 ground beef patties from Highland Hollow Farm. The higher fat content results in a juicy, rich burger topped with melted house-made American cheese, house-made bread-and-butter pickles, and house-made special sauce — all stacked on a Prinzo's Bakery sesame seed bun. Order the Everything for a monster triple cheeseburger with house-made bacon, caramelized onion and a fried egg.

518.272.1000; www.nighthawkstroy.com

WAPPINGERS FALLS

CAFÉ CON LECHE

Sofrito is the secret-ingredient flavor base for Latin cooking. So, when we found out Café Con Leche made an eight-ounce Sofrito Burger, our mouths were already watering. It's topped with lettuce, tomatoes, red onions, Swiss, bacon, and a fried egg. Tucked into a dreamy, garlic-buttered brioche bun and smattered with secret sauce, this a burger to fawn over.

845.632.1535; www.nycafeconleche.com

COUNTY FARE

The fried mac 'n' cheese burger at County Fare is the ultimate cheat-day indulgence. The cooked-to-order patty is near to bursting from underneath a toasted brioche bun with lettuce, tomato, and onion. Grab a stack of napkins before diving in with two hands, then pace yourself if you plan on finishing





WAPPINGERS FALLS

AJ CAFÉ

The self-titled, signature burger at this popular Wappingers spot consists of a whopping half-pound patty, grilled and topped with sautéed onions that's finished off with their house-made bacon jam and blue cheese dressing. Sandwich all of that between a brioche bun, and you're in for a tangy-sweet delight.

845.632.1631;

www.ajcafewappingers.com

even a quarter of the addictively crispy house-cut fries. Whatever you do, don't forget to 'gram the #foodporn perfection. 845.297.3300; www.countyfarenny.com

WARWICK

FETCH

Come for the dog-loving theme and stay for the burgers. Fetch takes an American lunch favorite and adds a Southern twist with their BLT Extreme Burger. Not only will you get bacon and lettuce, tomato-fanatics can get their fill with the duo of fried green tomatoes and beefsteak tomatoes.

845.987.8200; www.fetchbarandgrill.com

THE GRANGE

The menu changes weekly at this rustic farm-to-table restaurant, but one thing remains the same — the burger lunch special. This decadent, farm-fresh burger is made with locally raised grass-fed beef from Lowland Farm and topped with aged cheddar, pork jowl bacon, and a fried egg. As one reader said, "It was by far the best burger I've ever had. You can really taste a difference in the freshness of the beef."

845.986.1170; www.thegrangewarwick.com

WHITE PLAINS

BLT STEAK

If any burger could epitomize the classic feel, giant portions, and attention to quality of a steakhouse, it's this one. Weighing in at close to 12 ounces, BLT grinds its own mix of sirloin (for beefy flavor) and filet (for supreme tenderness), then smothers it in orange cheddar and tops it with Nueske's bacon, L.T.O. and burger sauce. No frilly garnishes here (and available on the bar menu only).

914.467.5500; www.blrestaurant.com/blt-steak/white-plains

NOW IN THE
NEW OPUS
WESTCHESTER
HOTEL

WEST HAVERSTRAW

TFS BURGER WORKS (ALSO IN PALISADES)

TFS's burger is no joke — each organic, grass-fed, hormone-free burger is ground fresh daily with a blend of brisket, short rib, and hangar steak. Their 35-day dry-aged steak burger continues to achieve top honors at *Hudson Valley's* own Burger & Beer Bash. By the end of your meal, you'll fully understand why TFS says, "We are the meat and potatoes of burgers and fries." Note, their Palisades location, The Filling Station, is a roadside stand, with outdoor seating.

845.359.9000;

www.tfsburgerworks.com

WOODSTOCK

DIXON ROADSIDE

Just like its sister restaurant Phoenicia Diner, Dixon serves classic comfort foods with a twist. Take their Dixon Burger, a 100% chuck blend from Veritas Farm topped with cheddar, lettuce, tomato, and onion. "We wanted that really great, fire-grilled char that speaks on its own," says General Manager Courtney Malsatzki. The twist? Amazing sauce options: the kimchi mayo's tangy crunch is good enough to eat with a fork.

845.684.5890;

www.dixonroadside.com



THE ICEMAN COMETH

NHL legend **Mike Richter** finds himself back in Westchester — where the NY Rangers train — providing modern energy-efficiency strategies for businesses so that we're all not skating on thin ice.

BY TOM SCHRECK

Unless you were an opponent of his, who in the Hudson Valley doesn't love Mike Richter? You know, No. 35 for the Blueshirts, the New York (Freakin') Rangers, the ones who went 54 years without winning The Cup. They're the same ones who, in Game 4 of the 1994 Stanley Cup Finals, faced a do-or-die penalty shot after Brian Leetch tripped Pavel Bure from behind. Like it was yesterday: Richter... Bure... the deafening crowd at Pacific

Coliseum in Vancouver... the unbearable tension. Then, the save!

Richter's rejection of Bure's penalty shot seemed miraculous while setting up the Rangers' date with destiny: Game 7, which Ranger captain Mark Messier guaranteed they'd win. Turning away 28 shots on goal, Richter helped make Messier's prediction a reality — and an indelible piece of history, garnering the Blueshirts their first Stanley Cup Championship since 1940 (they haven't won one since).



MIKE RICHTER

If you're ever allowed back into Madison Square Garden, look up: No. 35 hangs from the rafters. Richter is also in the United States Hockey Hall of Fame. He won a gold medal at the 1996 World Cup, a silver medal at the 2002 Winter Olympics, and if all that weren't enough, the NCAA Division I annual award for the best goaltender in men's ice hockey is named the Mike Richter Award.

In 2003, during a game against the Edmonton Oilers, Richter took a knee to the forehead and suffered a concussion. It followed an incident only months earlier, in which Richter took a rising slap shot to the face mask, which fractured his skull.

And just like that, it was over.

"The retirement decision was taken out of my hands. The doctors wouldn't clear me to play," says Richter, who lives in Fairfield County, CT. "You know, if it was a knee or a shoulder [injury], I might have tried to come back, but not this and not at 38."

So, what were the options for a champion athlete and New York hero whose career was cut short? The broadcast booth? The autograph circuit? A job coaching and hollering at refs?

Not exactly. His next arena was Yale University in New Haven. "At Yale, I was just another student. It was a real challenge," Richter says, seeming to expect the writer to not call BS on the concept of a legendary Stanley Cup winner being the average campus undergrad.

"You know, the professors really don't care how your glove hand is, and they don't ask what your goals-against-average is when you're turning in a research paper. Besides, I was older, and I don't know if the kids even knew who I was," he says. Richter would go on to exit the Ivy League with a bachelor's degree in ethics, politics, and economics, with a concentration in environmental policy.

Since then, Richter has thrown himself into environmentalism, serving on the boards of the Sierra Club and Riverkeeper in Ossining. For Richter, it's more than just sitting around with nature lovers, pleading with everyone to recycle their bottles and cans. It involved literally putting his money where his mouth is.

In 2007, he cofounded Environmental Capital Partners, a private equity firm in Manhattan. Four years later, he cofounded and was managing partner of Healthy Planet Partners (HPP), a Greenwich-based company that retrofit commercial buildings with clean energy technologies to minimize energy consumption and environmental impact.

"You need non-governmental organizations; you need the capital markets; you need government to all work together because we're figuring out a new paradigm for how the world needs to run," Richter told



NHL.com in 2016. "We can't divorce ourselves from the environment in which we live, so it's got to be clean."

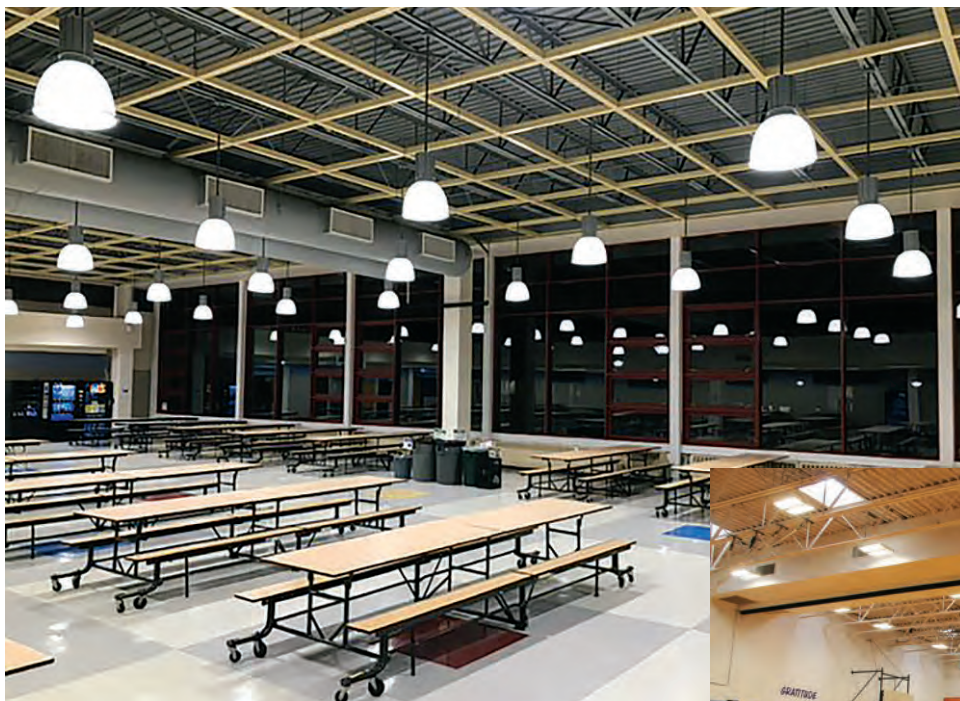
That same year, Richter accepted a position as president of an Armonk company named Brightcore, an energy-solutions firm that helps businesses reduce their reliance on fossil fuels while enhancing their energy efficiency and helping implement sustainable, green-energy resources.

Richter spent his entire 14-year NHL career with the Rangers.

"We're figuring out a new paradigm for how the world needs to run. We can't divorce ourselves from the environment from which we live, so it's got to be clean."

When you ask him about it, the former ice giant reflexively pivots to the parlance of his corporate doppelgänger as quickly as he did in the crease at MSG.

"I'm afraid this description gets people going in the wrong direction," says Richter. "This isn't all about 'sustainability' or 'being green,' words that I find have ambiguous definitions. I would like to replace those words simply with the word *better*."



Brightcore's energy-efficiency projects include retrofitting the student cafeteria at White Plains High School (left) and gym at Horace Greeley High School (below), in Chappaqua.



Interestingly, the business occupies the same industrial park that once housed the Armonk Ramada. Back in the day, that Ramada was home to Ranger rookies during training camp, just 13 miles from the Rye Playland rink where the Blueshirts prepared for the season ahead. Though his daily commute may represent a blast from the past, Brightcore is a decidedly modern company, specializing in LED lighting, solar power, electric-vehicle chargers, battery storage, and renewable heating and cooling. Its mission is about better energy efficiency, better aesthetics, and better use of financial resources.

"A company like, say, Goldman Sachs, studies efficiency in everything they do to eliminate waste. Waste is money. At Brightcore, we want businesses to think about energy in the same way. This is about doing energy better," Richter says.

Oddly enough, his passions for hockey and environmentalism merge rather organically. For years, hockey players who grew up skating on the frozen ponds in the U.S. and Canada have noticed a distressing development: Their beloved ice is literally melting beneath them.

"I grew up outside of Philadelphia, and as soon as the ponds and lakes froze, I was there, skating every second of the day I could," Richter says. "As our climate has warmed, the ponds are frozen for a shorter period of time or not at all. We've had Winter Olympics where there wasn't snow."

That is why Richter testified last year in front of the U.S. Senate Democrats Committee on Climate Change. He stated that although the effects of global warming threaten the game he loves, the disappearance of pond hockey represented something far more ominous.

If you're wondering, he did once toy with the idea of running for a political position, so he could advocate on behalf of the environment, yet these days he's careful about how he phrases his advocacy. Instead of the gaslighting and name-calling that seem to go hand-in-hand with political advocacy these days, Richter is measured when addressing the issue, opting not to get personal but instead accurate. "It is frustrating when our leaders don't accept science," he says in response to the notion that some at the very top of the political food chain don't share his commitment to the environment.

Today, with his wife, Victoria, and three hockey-playing boys, Richter may value family time more than most. It's not so much a matter of making up for lost time, yet it's not *that* either. "You know, as a professional athlete, you live a very selfish life," he observes. "You are training, traveling, resting, and watching your nutrition, so you are often very self-consumed. Retirement allowed me to spend more time at home — and what's more important, and what can you cherish more, than helping to steward the lives of your children?"

"Retirement allowed me to spend more time at home — and what's more important...than helping to steward the lives of your children?"

While we're on the subject, what about those hockey-playing offspring? Are there any ice chips off the old block, or does the Hall of Famer set up the goal in the driveway before crushing the spirits of his scions, as he had done to so many of the NHL's best?

"Unfortunately, we have reached that intersection in time where they are too young and I am too old, so I've learned it's time to let it go." Laughing at the recollection, Richter adds, "One of my sons saw me play in a Rangers old-timers' game, and he said to me afterward: 'Dad, if you want to play, stick to the ponds. When you do it in public now, you just embarrass the family.'"

Mike Richter's career as a top-tier mover and shaker may be over as far as his kids are concerned, but to No. 35 himself, his work has just begun.

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Poughkeepsie; 845.471.7600
www.adoptionlawdutchess.com

APPELLATE LAW

Kara J. Cavallo

Jacobowitz & Gubits, LLP
Walden; 845.778.2121
www.jacobowitz.com/kara-j-cavallo

Samuel S. Coe

The Law Office Of
Samuel S. Coe
New City; 845.393.4263
www.samcoelaw.com

Terry D. Horner

Feldman, Kleidman,
Coffey & Sappe, LLP
Fishkill; 845.897.5199
www.fkcs.law/our-legal-team/terry-d-horner

Ann R. Johnson

Finkelstein & Partners, LLP
Newburgh; 800.529.2676

www.lawampm.com/attorneys/ann-r-johnson-legal-writing-and-research

William T. O'Connell

Goldberg Segalla LLP
White Plains; 914.798.5465
www.goldbergsegalla.com/our-team/william-t-oconnell

Wayne M. Rubin

Feldman, Kleidman, Coffey &
Sappe, LLP
Fishkill; 845.897.5199
www.fkcs.law/our-legal-team/wayne-m-rubin

Jeffrey S. Sculley

Catania, Mahon & Rider, PLLC
Newburgh; 845.565.1100
www.cmmrlegal.com/Attorneys/Jeffrey-S-Sculley.shtml

ARBITRATION & MEDITATION

Victor J. D'Ammora

Lucchese & D'Ammora, LLP
White Plains; 914.948.8600
www.ldlawllp.com/attorneys/victor-j-dammora

Adam J. Halper

Law & ADR Office of Adam J.
Halper, PLLC
White Plains; 914.979.1245
www.newyorkadr.com

ATTORNEYS FOR NON PROFITS

Maureen Crush

Crush & Varma Law Group P.C.
Goshen; 845.615.9010
www.cvlawgroup.com/ms-maureen-crush.html

AVIATION

Mony B. P. Yin

Perez Morris Hyde, LLC
New City; 845.743.0101
www.perez-morris.com/mony-yin

BANKING & FINANCIAL

Aaron C. Fitch

Drake Loeb, PLLC
New Windsor; 845.561.0550
www.drakeloeb.com/attorneys-Aaron-Fitch.html

BANKRUPTCY & WORKOUT

Mary Aufrecht

Clair & Gjertsen, Esqs

White Plains; 914.472.6202
www.clairgjertsen.com/mary-aufrecht

Andrew N. Greher

Greher Law Offices, P.C.
New Windsor; 845.567.1002
www.greherlaw.com/attorney/andrew-n-greher

Robert S. Lewis

Law Offices of Robert S. Lewis,
P.C.
Nyack; 845.358.7100
www.nyacklaw.com

Donald H. London

Donald H. London, Esq.
Yonkers; 914.979.2743
www.dlondon.com

Julius Rivera

Julius Rivera Law
Poughkeepsie; 845.452.1422
www.juliusriveralaw.com

BUSINESS LAW

Adam K. Kurland

Adam K. Kurland Attorney At
Law, P.C.

New City; 845.638.4700
www.akkpc.com

Gary M. Schuster

Jacobowitz & Gubits, LLP
Walden; 845.778.2121
www.jacobowitz.com/attorneys/partners/gary-m-schuster

John G. Sisti

John G. Sisti, Esq.
New Paltz; 845.255.9100
www.johnsistilaw.com

CIVIL LAW LITIGATION

Brian T. Belowich

Belowich & Walsh, LLP
White Plains; 914.222.4498
www.belowichwalsh.com/brian-t-belowich

Sara Kiridly

Traub Lieberman Straus &
Shrewsbury, LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/sara-kiridly

J. David MacCartney Jr.

Feerick Nugent MacCartney, PLLC
South Nyack; 845.353.2000
www.fnmlawfirm.com/feerick-nugent-maccartney-attorneys-at-law/j-david-maccartney-jr-attorney

Robert J. Nahoum

Robert J. Nahoum, P.C.
Nyack; 845.232.0202
www.nahoumlaw.com

David L. Posner

McCabe & Mack, LLP
Poughkeepsie; 845.486.6800
www.mccm.com/david-l-posner

Kelly A. Pressler

Jacobowitz & Gubits, LLP
Walden; 845.778.2121
www.jacobowitz.com/kelly-a-pressler

Nicole M. Varisco

Brooks, Berne & Herndon, PLLC
Elmsford; 914.365.0529
www.lawbbh.com/personnel/nicole-m-varisco

Christopher D. Watkins

Watkins Law
New Paltz; 845.419.2250
www.cdwatkinslaw.com/about-us.html

William P. Weininger

Beldock & Saunders, P.C.
New City; 845.267.4878
www.bandbnylaw.com/attorney-profiles

COMMERCIAL LITIGATION

Jeffrey I. Carton

Denlea & Carton, LLP
White Plains; 914.331.0100
www.denleacarton.com/attorney/jeffrey-i-carton

Joseph A. Churgin

Savad Churgin, LLP
Nanuet; 845.624.3820
www.savadchurgin.com/members.php

Richard R. DuVall

McCabe & Mack LLP
Poughkeepsie; 845.486.6858
www.mccm.com/richard-r-duvall

J. Scott Greer

Lewis & Greer, P.C.
Poughkeepsie; 845.454.1200
www.lewisgreer.com/j-scott-greer

Claire M. Hankin-Wray

Goldberg Segalla, LLP
White Plains; 914.798.5434
www.goldbergsegalla.com/our-team/claire-m-hankin-wray

Stephen M. Honan

Feerick Nugent MacCartney, PLLC
South Nyack; 845.353.2000
www.fnmlawfirm.com/feerick-nugent-maccartney-attorneys-at-law/our-associates/stephen-m-honan

James K. Landau

McCarthy Fingar, LLP
White Plains; 914.946.3700
www.mccarthyfingar.com/attorney/james-k-landau-commercial-litigation



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Perez Morris Hyde, LLC (Aviation)

Why did you become an attorney?

"My mom came to the USA as a single mom with four children. None of us spoke a word of English when we arrived. Mom found a two-bedroom apartment and signed a two-year lease. Unknown to her, the landlord loved to take advantage of low-income families. At the end of one year, he rejected our tendered rent, and threatened to lock us out if Mom refused his demand for an increased rent. We had already overextended on what little we had. As a 12-year-old, I vowed to become a lawyer and help people in similar situations. Serendipity happened on one of my first days as a licensed attorney. I was asked to defend the same crooked landlord, an assignment I joyously refused at the risk of losing my first legal job."

Joshua E. Mackey

Mackey Butts & Wise, LLP
Millbrook; 845.677.6700
www.mbwisec.com/attorneys/joshua-e-mackey

Richard M. Mahon II

Catania, Mahon & Rider, PLLC
Newburgh; 845.565.1100
www.cmmrlegal.com/Attorneys/Richard-M-Mahon-II.shtml

Joseph G. McKay

Catania, Mahon & Rider, PLLC
Newburgh; 845.565.1100
www.cmmrlegal.com/Attorneys/Joseph-G-McKay.shtml

Sun Ah Park

Wilson Elser
White Plains; 914.872.7789
www.wilsonelser.com/attorneys/sun_ah_park

Rebecca A. Valk

Cuddy & Feder, LLP
Fishkill; 845.896.2229
www.cuddyfeder.com/attorney/rebecca-a-valk

David E. Venditti

Gaines, Novick, Ponzini, Cossu & Venditti, LLP
White Plains; 914.288.9595
www.gainesllp.com/attorneys/david-e-venditti

Russell M. Yankwitt

Yankwitt LLP
White Plains; 914.686.1500
www.yankwitt.com/attorney/yankwitt-russell-m

CONSTRUCTION

Lisa J. Black

Black Marjeh & Sanford, LLP
Elmsford; 914.704.4400
www.bmslegal.com/staff-member/lisa-j-black

Mario Castellitto

Traub Lieberman Straus & Shrewsbury, LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/mario-castellitto

Michael E. Catania

Catania, Mahon & Rider, PLLC
Newburgh; 845.565.1100
www.cmmrlegal.com/Attorneys/Michael-E-Catania.shtml

Kelly A. Pressler

Jacobowitz & Gubits, LLP (Civil Law Litigation)

Is there anything you've been seeing more of since March?

"Much more trust and estate litigation, typically involving family members disagreeing on how to handle the care of loved ones, or involving challenges to the final wishes of loved ones. It seems the pandemic may have led some people to talk about end-of-life matters in a different way."



Joseph A. Catania Jr.

Catania, Mahon & Rider, PLLC
Newburgh; 845.565.1100
www.cmmrlegal.com/Attorneys/Joseph-A-Catania-Jr.shtml

Michael R. Frascarelli

Catania, Mahon & Rider, PLLC
Newburgh; 845.565.1100
www.cmmrlegal.com/Attorneys/Michael-R-Frascarelli.shtml

Patricia E. Habas

Rogers, Habas & Eisen, P.C.
Orangeburg; 845.359.5400
www.rhelawpc.com/attorney/habas-patricia-e

Elizabeth A. Haas

Elizabeth A. Haas, Esq., PLLC
New City; 845.708.0340
www.thehaaslawfirm.com/about-us

Brett Milchman

Clair & Gjertsen, Esqs.
White Plains; 914.472.6202
www.clairgjertsen.com/brett-milchman

CRIMINAL DEFENSE

Daniel E. Bertolino

Daniel E. Bertolino, P.C.
Upper Nyack; 845.358.9700
www.debpc.com

Richard A. Portale

Portale Randazzo, LLP (Criminal Defense)

What is something you'd like to say to your clients, but can't?

"You're not smarter than everybody. However smart you think you are, there is a government agent or prosecutor who is smarter. Act accordingly."



Colleen E. Hastie

Traub Lieberman Straus & Shrewsbury LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/colleen-e-hastie

Thomas S. Tripodiano

Welby, Brady & Greenblatt, LLP
White Plains; 914.607.6440
www.wbgllp.com/single-attorney.php?id=5

CONSUMER DEBT

Erin Flynn

Clair & Gjertsen, Esqs.
White Plains; 914.472.6202
www.clairgjertsen.com/erin-flynn

Christopher S. Coleman

McCabe Coleman Ventosa & Patterson PLLC
Poughkeepsie; 845.209.1355
www.mccabecoleman.com/our-attorneys/christopher-s-coleman

Paul S. Ernenwein

Catania, Mahon & Rider, PLLC
Newburgh; 845.565.1100
www.cmmrlegal.com/Attorneys/Paul-S-Ernenwein.shtml

Donald J. Feerick Jr.

Feerick Nugent MacCartney, PLLC
South Nyack; 845.353.2000
www.fnmlawfirm.com/feerick-nugent-maccartney-attorneys-at-law/donald-j-feerick-jr-attorney

Yvonne Garbett

Law Office of Yvonne Garbett
New City; 845.767.5823
www.newcitylawoffices.com/attorney-profile

David I. Goldstein

Law Offices of Goldstein & Rayner
Chestnut Ridge; 845.356.4600
www.lawofficesofgoldsteindavid.com/david-i-goldstein

John Ingrassia

Larkin Ingrassia, LLP
Newburgh; 845.566.5345
www.845law.com/attorneys/john-ingrassia

Kevin M. MacKay

Kevin M. MacKay Law
Poughkeepsie; 845.462.0001
www.smandb.com/kevin-m-mackay

Benjamin Ostrer

Ostrer & Associates, P.C.
Chester; 845.469.7577
www.ostrer.com/attorneys/benjamin-ostrer

Michael J. Palumbo

Palumbo & Associates, P.C.
Rye; 877.996.6849
www.mpalumbolaw.com/michael-j-palumbo.html

John D. Pappalardo Jr.

Pappalardo & Pappalardo, LLP
Scarsdale; 914.725.7000
www.pappalardolaw.com/lawyer/john-d-pappalardo-jr

John J. Pappalardo Sr.

Pappalardo & Pappalardo, LLP
Scarsdale; 914.725.7000
www.pappalardolaw.com/lawyer/john-j-pappalardo-sr

Richard A. Portale

Portale Randazzo, LLP
White Plains; 914.292.3557
portalerandazzo.com/attorney-profiles/richard-a-portale

Jonathan Rippis

Law Office Of Jonathan B. Rippis
New City; 845.709.6644
www.rippislaw.com/attorney/jonathan-rippis

Peter Howard Tilem

Tilem & Associates, P.C.
White Plains; 877.377.8666
www.tilemlawfirm.com

Pamela D. Rusk

Rusk, Wadlin, Heppner & Martuscello, LLP (Elder Law)

What is the most memorable case you've ever handled?

"One of the most memorable cases resulted in divorced clients remarrying in a nursing home to save the spouse's alimony for her. Life gets complicated, but even after a divorce, the bond was still there. It's interesting to see how people can reconcile toward the end of their lives. I appreciate that. Life's journey should be peaceful in the end."



John J. Ventosa

McCabe Coleman Ventosa & Patterson PLLC
Poughkeepsie; 845.209.1355
www.mccabecoleman.com/our-attorneys/john-j-ventosa

Richard Willstatter

Green & Willstatter
White Plains; 914.948.5656
www.greenandwillstatter.com/firm/richard-willstatter

EDUCATION

Neelanj Choudhury

Thomas, Drohan, Waxman, Petigrow & Mayle, LLP
Hopewell Junction; 845.592.7000
www.tdwpm.com/attorneys/neelanj-choudhury

James P. Drohan

Thomas, Drohan, Waxman, Petigrow & Mayle, LLP
Hopewell Junction; 845.592.7000
www.tdwpm.com/attorneys/james-p-drohan

Barry R. Fertel

Law Office Of Barry R. Fertel
New Rochelle; 914.740.4346
www.barryfertelesq.com/attorneys

Andrea L. Gellen

Gellen Law PLLC
Poughkeepsie; 845.293.0047
www.andreagellenlaw.com/andrea-l-gellen

Mary E. Marzolla

Feerick Nugent MacCartney, PLLC
South Nyack; 845.353.2000
www.fnmlawfirm.com/feerick-nugent-maccartney-attorneys-at-law/mary-e-marzolla

Daniel Petigrow

Thomas, Drohan, Waxman, Petigrow & Mayle, LLP
Hopewell Junction; 845.592.7000
www.tdwpm.com/attorneys/daniel-petigrow

ELDER LAW

Jeffrey S. Battistoni

Van DeWater & Van DeWater, LLP
Poughkeepsie; 845.452.5900
www.vandewaterlaw.com/attorneys/#jeffrey-s-battistoni

Paolo Conte

Conte Legal
Mount Kisco; 800.484.0418
www.contelegal.net/about-us

Charles G. Davis

Davis & Davis Attorneys At Law
New City; 845.634.6633
www.davisanddavis.com

Lauren Eisen

Rogers, Habas & Eisen, P.C.
Orangeburg; 845.359.5400
www.rhelawpc.com/attorney/eisen-lauren

Kathleen Feerick

Kathleen Feerick, Esq.
Pearl River; 845.652.3170
www.feericklegal.com

David M. Klein

Klein & Klein P.C.
Suffern; 845.357.7900
www.kleinandkleinpc.com/about-us

Michael L. Klein

Klein & Klein P.C.
Suffern; 845.357.7900
www.kleinandkleinpc.com/about-us

Bonnie Kraham

Ettinger Law Firm
Middletown; 845.692.8700

www.trustlaw.com/bonnie-kraham.html

Melissa Manna-Williams

Rusk, Wadlin, Heppner & Martuscello, LLP
Marlboro; 845.236.4411
www.rwhm.com/attorney-profiles/melissa-manna-williams

Sara E. Meyers

Enea, Scanlan & Sirignano, LLP
White Plains; 914.948.1500
www.esslawfirm.com/attorney/sara-e-meyers

Christopher Montalto

The Montalto Law Firm
Rhinebeck & Poughkeepsie; 845.871.2013
www.montaltolawfirm.com

Pamela D. Rusk

Rusk, Wadlin, Heppner & Martuscello, LLP
Marlboro, Kingston; 845.236.4411, 845.331.4100
www.rwhm.com/attorney-profiles/pamela-rusk

Michael Wagner

Jacobowitz & Gubits, LLP
Walden; 845.778.2121
www.jacobowitz.com/attorneys/senior-counsel/michael-wagner

FAMILY LAW

Kelly R. Brady

Brooke & Brady, LLP
Poughkeepsie; 845.454.2540
www.brookeandbrady.com/Attorneys/Kelly-R-Brady

Martin S. Butcher

Jacobowitz & Gubits, LLP
Walden; 845.778.2121
www.jacobowitz.com/attorneys/senior-counsel/martin-s-butcher

Catherine Charuk

Catherine Charuk, Attorney At Law
Kingston; 845.334.9775
www.charuklawoffice.com

Mitchell Y. Cohen

Johnson & Cohen, LLP
Pearl River; 877.807.1472
www.johnsoncohenlaw.com/attorney/cohen-mitchell-y

Bernadette M. Davidson

McCabe Coleman Ventosa & Patterson, PLLC
Poughkeepsie; 845.209.1355
www.mccabecoleman.com/our-attorneys/bernadette-m-davidson

Kelley M. Enderley

The Law Office Of Kelley M. Enderley, P.C.
Poughkeepsie; 845.485.7530
www.kmelawoffice.com

Danielle Fenichel

The Law Office Of Danielle Fenichel
Poughkeepsie; 845.867.2840
www.dfenichellaw.com/about

Shari Gordon

Shari R. Gordon Attorney at Law
Yorktown Heights; 914.962.2722
www.sharigordonlaw.com

Martin T. Johnson

Johnson & Cohen, LLP
Pearl River; 877.807.1472
www.johnsoncohenlaw.com/attorney/johnson-martin-t

Harvey C. Kallus

Strauss & Kallus, PLLC
Goshen; 845.294.2616
www.goshenlawyer.com/attorneys-staff/harvey-kallus-attorney-goshen-ny

Russell G. Wheeler

Charny & Wheeler P.C. (Labor & Employment)

Do you anticipate a spate of lawsuits arising from COVID-19? If so, what kind?

"I anticipate that we'll see a fair number of lawsuits from employees seeking reasonable accommodations (such as the right to work from home or receiving additional PPE) because their existing disabilities make them more susceptible to COVID or to serious complications if they contract the virus."



Heather L. Kitchen

Law Office of Heather L. Kitchen
Poughkeepsie; 845.454.8800
www.heatherlkitchen.com/attorney-profile

Steven H. Klein

Steven H. Klein & Associates, P.C.
Poughkeepsie; 845.203.2287
www.katoughlaw.com/attorneys/steven-h-klein

Anne B. Letterio

Letterio & Haug, LLP
Beacon; 845.765.8881
www.letteriohaug.com/our-team/anne-b-letterio

Steven Jon Levine

Steven Jon Levine, Esq.
White Plains; 914.946.6641
www.sjlevinelaw.com

Juliana Lobiondo

LoBiondo Law Offices
Newburgh; 845.569.7600
www.lobiondolaw.com/juliana-lobiondo

Frank A. Lombardi

Law Offices of Frank A. Lombardi
Middletown; 845.342.2299
www.lombardilegal.com/index.html

Daniel J. McCabe

McCabe, Coleman, Ventosa & Patterson, PLLC
Poughkeepsie; 845.209.1355
www.mccabecoleman.com/our-attorneys/daniel-j-mccabe

Faith G. Miller

Miller Zeiderman LLP
White Plains; 914.455.1000
www.mzwnylaw.com/our-partners/faith-miller

Rebecca Millouras-Lettre

Rebecca Millouras-Lettre
Attorney at Law
Kingston; 845.481.1553
www.rebeccamillouras-lettre.com/attorney-profile

James Nolletti

Nolletti Law Group PLLC
White Plains; 914.831.7000
www.nollettilawgroup.com/divorce-attorneys/james-nolletti

Adrienne J. Orbach

Law Offices of Adrienne J. Orbach, PLLC
White Plains; 914.949.1386
www.orbachlawny.com/about-us

John A. Pappalardo

Farber, Pappalardo & Carbonari
White Plains; 914.761.9400
www.pappalardoesq.com/attorney/john-a-pappalardo

Michael S. Pascazi

Pascazi Law Offices, PLLC
Fishkill; 845.897.4219
www.pascazilaw.com

Karen A. Riley

Children's Rights Society
Goshen; 845.291.2670
www.childrensrightsinc.org/who-we-are/staff.html/title/karen-a-riley-esq

Brandon W. Rothstein

Kantrowitz, Goldhamer & Graifman, P.C.
Chestnut Ridge; 845.356.2570
www.kgglaw.com/attorneys/brandon-w-rothstein-esq

Adam W. Schneid

Most & Schneid, P.C.
White Plains; 914.997.9181
www.mostandschneid.com/firm-overview/adam-w-schneid

Ronald R. Tomlins

Ronald R. Tomlins, Attorney & Counselor at Law
Poughkeepsie; 845.471.4570
www.ronaldtomlinslaw.com/attorney/ronald-r-tomlins-esq

Dennis R. Vetrano Jr.

Law Office Of Dennis R. Vetrano, Jr., LLC
Beacon; 845.605.4330
www.drvetranolaw.com/our-attorneys/dennis-r-vetrano-jr-

GENERAL PRACTICE**James L. Hyer**

Bashian, P.C.
White Plains; 914.290.4550
www.bashian-law.com/attorney/james-l-hyer

Peter Klose

Klose & Associates
Nyack; 845.727.7727
www.kloselaw.com/peter-klose.html

IMMIGRATION LAW**Osa Igunbor**

Law Office Of Osa Igunbor
Poughkeepsie; 845.337.5011
www.osalawyer.com/attorney

INSURANCE**Michael P. Kandler****Goldberg Segalla, LLP**

White Plains; 914.798.5444
www.goldbergsegalla.com/our-team/michael-p-kandler

Adam Krauss

Traub Lieberman Straus & Shrewsbury, LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/adam-krauss

Timothy G. McNamara

Traub Lieberman Straus & Shrewsbury, LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/timothy-g-mcnamara

Robert S. Nobel

Traub Lieberman Straus & Shrewsbury, LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/robert-s-nobel

Richard J. Rogers

Traub Lieberman Straus & Shrewsbury, LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/richard-j-rogers

Cheryl P. Vollweiler

Traub Lieberman Straus & Shrewsbury, LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/cheryl-p-vollweiler

INTELLECTUAL PROPERTY RIGHTS**Shay A. Humphrey**

Catania, Mahon & Rider, PLLC
Newburgh; 845.565.1100
www.cmmrlegal.com/Attorneys/Shay-A-Humphrey.shtml

LABOR & EMPLOYMENT**Noreen Calderin**

Forrester & Calderin, Attorneys at Law
New Windsor; 845.562.7570
www.fcattorneys.com/Attorneys/NoreenCalderin,Esq.aspx

Judith Crelin Mayle

Thomas, Drohan, Waxman, Petigrow & Mayle, LLP
Hopewell Junction; 845.592.7000
www.tdwpm.com/attorneys/judith-crelin-mayle

Brian Acard**Finkelstein & Partners, LLP (Personal Injury)****What is the most memorable case you've ever handled?**

"I tried a case a few years ago in which a 15-year-old girl had been struck in the head with a metal baseball bat during a school softball practice. As a result of the blow to the head, she suffered a mild brain injury. We learned through discovery that the coach the school had hired had little experience, and that the manner in which he ran drills was extremely dangerous. A jury heard the case, found against the school and compensated our client \$1.15 million. After rendering the verdict, each of the jurors told us that the purpose of their verdict was to deter the school from making the same dangerous decisions in the future."

**Brian D. Nugent**

Feerick Nugent MacCartney, PLLC
South Nyack; 845.353.2000
www.fnmlawfirm.com/feerick-nugent-maccartney-attorneys-at-law/brian-d-nugent

Howard Schragin

Sapir Schragin LLP
White Plains; 914.328.0366
www.sapirschragin.com/Attorneys/Howard-Schragin.shtml

Russell G. Wheeler

Charny & Wheeler P.C.
Rhinebeck; 845.876.7500
www.charnywheeler.com

David R. Wise

Mackey Butts & Wise, LLP
Poughkeepsie; 845.452.4000
www.mbwisec.com/attorneys/david-r-wise

Laura Matlow Wong-Pan

Law Office Of Laura Wong-Pan, PLLC
Poughkeepsie; 845.218.1288
www.laurawongpanlaw.com/about-me

LAND USE ENVIRONMENT**Michele L. Babcock**

Jacobowitz & Gubits, LLP
Walden; 845.778.2121
www.jacobowitz.com/attorneys/partners/michele-l-babcock

Jordan M. Brooks

Cuddy & Feder LLP
White Plains; 914.761.1300
www.cuddyfeder.com/attorney/jordan-m-brooks

John W. Furst

Catania, Mahon & Rider, PLLC
Newburgh; 845.565.1100

www.cmmrlegal.com/Attorneys/John-W-Furst.shtml

Patrick A. Knowles

Feerick Nugent MacCartney PLLC
South Nyack; 845.353.2000
www.fnmlawfirm.com/feerick-nugent-maccartney-attorneys-at-law/our-associates/patrick-knowles

John J. Kolesar III

Feerick Nugent MacCartney, PLLC
South Nyack; 845.353.2000
www.fnmlawfirm.com/feerick-nugent-maccartney-attorneys-at-law/our-associates/john-kolesar-2

Brad K. Schwartz

Zarin & Steinmetz
White Plains; 914.220.9793
www.zarin-steinmetz.com/attorneys

Peter J. Wise

DelBello Donnellan Weingarten Wise & Wiederkehr, LLP
White Plains; 914.681.0200
www.ddw-law.com/attorney/peter-j-wise

MEDICAL MALPRACTICE - DEFENSE**Ari I. Bauer**

Catania, Mahon & Rider, PLLC
Newburgh; 845.565.1100
www.cmmrlegal.com/Attorneys/Ari-I-Bauer.shtml

Kathryn C. Collins

Feldman, Kleidman, Coffey & Sappe LLP
Fishkill; 845.897.5199
www.fkcs.law/our-legal-team/kathryn-c-collins

J. Peter Collins

Feldman, Kleidman, Coffey & Sappe LLP
Fishkill; 845.897.5199
www.fkcs.law/our-legal-team/j-peter-collins

Taylor C. Eagan

Traub Lieberman Straus & Shrewsbury, LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/taylor-c-eagan

Jeffrey M. Feldman

Feldman, Kleidman, Coffey & Sappe LLP
Fishkill; 845.897.5199
www.fkcs.law/our-legal-team/jeffrey-m-feldman

Andrew D. Heath

Turken Heath & McCauley, LLP
Armonk; 914.363.6355
www.turkenheath.com/heath

Charles D. Lohrfink Jr.

Vouté, Lohrfink, McAndrew, Meisner & Roberts, LLP
White Plains; 914.946.1400
www.vlmmr-law.com/attorneys/charles-d-lohrfink-jr

Bain R. Loucks

Feldman, Kleidman, Coffey & Sappe LLP
Fishkill; 845.897.5199
www.fkcs.law/our-legal-team/bain-r-loucks

Donald J. Scialabba

Feldman, Kleidman, Coffey & Sappe LLP
Fishkill; 845.897.5199
www.fkcs.law/our-legal-team/donald-j-scialabba-esq

Jason D. Turken

Turken Heath & McCauley, LLP
Armonk; 914.357.8600
www.turkenheath.com/turken

Seamus P. Weir

Catania, Mahon & Rider, PLLC
Newburgh; 845.565.1100
www.cmmrlegal.com/Attorneys/Seamus-P-Weir.shtml

MEDICAL MALPRACTICE - PLAINTIFF**Steven H. Beldock**

Beldock & Saunders, P.C.
New City; 845.267.4878
www.bandbnylaw.com/attorney-profiles

Steven R. Hymowitz

Fellows Hymowitz
New City; 845.639.9300
www.pilaw.com/attorney/steven-r-hymowitz

Maureen A. Keegan

Basch & Keegan, LLP
Kingston; 845.251.4545
www.baschkeegan.com/attorneys/maureen-a-keegan

Christopher B. Meagher

Meagher & Meagher
White Plains; 800.240.4074
www.meagherandmeagherpc.com/attorney/christopher-b-meagher

Ted A. Novick

Gaines, Novick, Ponzini, Cossu & Venditti, LLP
White Plains; 914.288.9595
www.gainessllp.com/attorneys/ted-a-novick

PERSONAL INJURY**Brian D. Acard**

Finkelstein & Partners, LLP
Newburgh; 800.529.2676
www.lawampm.com/attorneys/brian-d-acard-trial-attorney

Norman M. Block

Norman M Block, P.C.
Pleasantville; 914.769.3100
www.lawblock.com/norman-m-block.html

Steven H. Cohen

Feldman, Kleidman, Coffey & Sappe LLP
Fishkill; 845.897.5199
www.fkcs.law/our-legal-team/steven-h-cohen

Terrence James Cortelli

StolzenbergCortelli LLP
White Plains; 800.494.0889
www.stolzcortlaw.com/attorney/cortelli-terrence-james

Darryl J. Dreyer

Dreyer Law Offices, PLLC
Newburgh; 845.208.8512
www.defending-your-rights.com/attorneys/darryl-j-dreyer

James C. Freeman

Law Offices of Thomas L. Gallivan, PLLC
White Plains; 914.220.1086
www.gallivanlawfirm.com/james-c-freeman.html

Lindsey M. Goldstein

Goldstein & Goldstein, LLP
Poughkeepsie; 845.473.5100
www.goldsteinlawfirm.com/lindsey-m-goldstein-esq

John W. Keegan Jr.

Keegan, Keegan & Strutt, PLLC
White Plains; 914.949.7227
www.keegan-law.com/attorneys/john-w-keegan-jr

Sean Lebson

Tangredi Lebson, LLP
White Plains; 914.328.6900
www.tangredilebsonllp.com

Anthony LoBiondo

LoBiondo Law Offices
Newburgh; 845.569.7600
www.lobiondolaw.com/anthony-lobiondo

Alexander E. Mainetti

Mainetti & Mainetti, P.C.
Kingston; 845.579.8203
www.mainetti.law/about/alexander-e-mainetti

Michael A. Mainetti

Mainetti & Mainetti, P.C.
Kingston; 845.600.0000
www.mainetti.law/about/michael-a-mainetti

Robert B. Marcus

Law Office of Robert B. Marcus, P.C.
White Plains; 914.831.9911
www.rmrcuslaw.com/about.html

Joseph A. Marra

The Law Offices of Joseph A. Marra, PLLC
Yonkers; 914.964.6806
www.marralaw.com/about-us

Matt McCauley

Turken Heath & McCauley, LLP
Armonk; 914.357.8600
www.turkenheath.com/copy-of-mmccauley

Christie L. McEvoy-Derrico

Law Offices of Christie L. McEvoy-Derrico, P.C.
Mamaroneck; 914.698.2880
www.soundshorelaw.com

Stewart McMillan

Stewart A. McMillan, Esq.
White Plains; 914.358.4326
www.stewartmcmillanlaw.com/stewart-mcmillan-esq.html

Gisele Rosado

Murphy, Schisano & Rosado
(Real Estate)

Why did you become an attorney?

"I was seduced by the glamour of the profession. I quickly realized it was not like Law and Order. I sought my niche within the legal field early on in law school. I've always had a passion for reading and writing, so much so that not even my first-year experience could extinguish it! I will never forget the moment my research and writing professor told me that I would never be a partner of a law firm because I didn't have what it takes. I imagine she would be surprised to learn that, at age 36, I became a partner and equity owner of a law firm, joining the less than 2% of Latina law firm partners in the profession. It is an honor and a privilege to be part of that statistic."

**Joseph E. O'Connor**

O'Connor & Partners, PLLC
Kingston; 845.303.8777
www.oconnorpersonalinjury.com/attorneys/joseph-e-oconnor

Robert F. Rich Jr.

The Law Offices of Robert F. Rich, Jr., PLLC
New Paltz; 845.255.7424
www.bobrichlaw.com/attorneys

Alak Shah

Feerick Nugent MacCartney, PLLC
South Nyack; 845.353.2000
www.fnmlawfirm.com/feerick-nugent-maccartney-attorneys-at-law/our-associates/alak-shah

Brian A. Sichol

Sichol & Hicks, P.C.
Suffern; 845.357.4422
www.rocklandpersonalinjury.com/brian-a-sichol

Peter Tangredi

Tangredi Lebson, LLP
White Plains; 914.328.6900
www.tangredilebsonllp.com

Matthew Tomkiel

Tomkiel & Tomkiel
White Plains; 914.723.1700
www.tomkiel.com/attorneys/matthew-tomkiel

Stanley A. Tomkiel III

Tomkiel & Tomkiel
White Plains; 914.723.1700
www.tomkiel.com/attorneys/stanley-a-tomkiel-iii

Adam C. Weiss

Lever & Ecker, PLLC
White Plains; 914.288.9191
www.leverecker.com/about/adam-c-weiss

Francis X. Young

Law Offices of Francis X. Young, PLLC
White Plains; 914.285.1500
www.personal-injury-lawyer-white-plains.com

PRODUCT LIABILITY**Jill C. Owens**

Goldberg Segalla, LLP
White Plains; 914.798.5460
www.goldbergsegalla.com/our-team/jill-c-owens

Stephen D. Straus

Traub Lieberman Straus & Shrewsbury, LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/stephen-d-straus

PROFESSIONAL MALPRACTICE (NON-MEDICAL) - DEFENSE**Jonathan R. Harwood**

Traub Lieberman Straus & Shrewsbury, LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/jonathan-r-harwood-1

Hillary J. Raimondi

Traub Lieberman Straus & Shrewsbury, LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/hillary-j-raimondi

Lisa M. Rolle

Traub Lieberman Straus & Shrewsberry, LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/lisa-m-rolle

Lisa L. Shrewsberry

Traub Lieberman Straus & Shrewsberry, LLP
Hawthorne; 914.347.2600
www.traublieberman.com/people/lisa-l-shrewsberry

REAL ESTATE**Jessica Bacal**

Jessica Bacal, Esq., P.C.
Mount Kisco; 914.767.9290
www.jbacal.com/attorney

Paul Brite

The Law Office of Paul Brite
Newburgh; 845.566.0015
www.britelaw.com

Vincent J. Catalano

The Law Office of Vincent J. Catalano
Poughkeepsie; 845.454.1919
www.vincentcatalanolaw.com/about-us

James G. Dibbini

James G. Dibbini & Associates, P.C.
Yonkers; 914.965.1011
www.dibbinilaw.com/staff

Robert B. Dietz

Mackey Butts & Wise, LLP
Poughkeepsie; 845.452.4000
www.mbwise.com/attorneys/robert-dietz

William E. Duquette Jr.

Jacobowitz & Gubits, LLP
Walden; 845.778.2121
www.jacobowitz.com/attorneys/partners/william-e-duquette-jr

Terrence P. Dwyer

The Law Office of Terrence P. Dwyer
Poughkeepsie; 845.707.0963
www.tpdwyerlaw.com/contact

Jeffrey B. Feldman

L+M Development Partners Inc.
Larchmont; 914.833.3000
www.lmdevpartners.com/member/jeffrey-b-feldman

Gary Gjertsen

Clair & Gjertsen, Esqs.
White Plains; 914.472.6202
www.clairgjertsen.com/gary-gjertsen

Jay Golland

Jay Golland, Attorney at Law
New City; 845.709.6060
www.attorneyjay.com/attorney/jay-golland

Jordan T. Haug

Letterio & Haug, LLP
Beacon; 845.203.0997
www.letteriohaug.com/our-team/jordan-t-haug

Christopher B. Kleister

The Kleister Law Group
Washingtonville; 845.827.1909
www.kleisterlawgroup.com/attorney/christopher-b-kleister

Patrick J. Loftus

Freeman & Loftus, RLLP
New City; 845.634.0888

Theresa N. Maguire

Pollock & Maguire, LLP
White Plains; 914.251.1525
www.pollock-maguire.com/theresa-n-maguire

Louis M. Petralia

Louis M. Petralia Attorney at Law
White Plains; 914.949.5797
www.petraliaesq.com

Gisele C. Rosado

Murphy, Schisano & Rosado
Newburgh; 845.562.1515
www.newburghbeaconlawyers.com/attorneys/gisele-c-rosado

Daniel R. Tota

Durante, Bock & Tota, PLLC
Yorktown Heights; 914.245.6060
www.dbtlaw.net/attorney/daniel-r-tota

Anthony Zurica

Zurica Law
Bedford Hills; 914.481.2896
www.zuricalaw.com/who-we-are.html

TRAFFIC LAW**Daniel R. Miller**

Law Office of Daniel R. Miller
Poughkeepsie; 845.202.9662
www.lawyerpoughkeepsieny.com

Eric S. Shiller

Eric S. Shiller Law Office, P.C.
Newburgh; 845.569.1529
www.shillerlawoffice.com/profile.htm

Joseph P. Villanueva

Joseph P. Villanueva Attorneys At Law
Scarsdale; 914.723.7900
www.villanuevalaw.com/joseph-p-villanueva.html

WILLS**Courtney E. Boniface**

Cane & Boniface, P.C.
Nyack; 845.727.4000
www.caneboniface.com/estate-planning-and-estate-settlement-attorneys/courtney-e-boniface-attorney-at-law

Lawrence A. Codispoti

Mandel, Katz & Brosnan, LLP
Orangeburg; 845.639.7800
www.mkblp.com

George L. Kiamos

Catania, Mahon & Rider, PLLC
Newburgh; 845.565.1100
www.cmmrlegal.com/Attorneys/George-L-Kiamos.shtml

Anthony Nigro

Law Office Of Anthony Nigro
Dobbs Ferry; 914.595.6527
www.nigrolaw.com/about-us

Michelle F. Rider

Catania, Mahon & Rider, PLLC
Newburgh; 845.565.1100
www.cmmrlegal.com/Attorneys/Michelle-F-Rider.shtml

Elizabeth M. Shanahan

The Law Office of Elizabeth M. Shanahan, PLLC
Cold Spring; 845.244.0581
www.emshanahanlaw.com/our-team

James G. Yastion

Law Offices of James Yastion, PLLC
New Paltz; 845.255.4400
www.jgylaw.com/about-the-law-firm

WORKER'S**COMPENSATION****Peter M. Cordovano**

Peter M. Cordovano, P.C.
Highland; 845.691.4200
www.cordovanolaw.com/attorney-profile

Ernest L. Harris

Law Offices of Ernest L. Harris, LLP
Newburgh; 845.565.0999
www.ernestharrislaw.com

Dennis Kenny

Dennis Kenny Law
Newburgh; 845.764.4494
www.denniskennylaw.com/attorney

Vanessa Noel

O'Connor Law, PLLC
Larchmont; 914.595.4502
www.nyworkerslaw.com/bio/workers-comp-and-ssdi-associate-attorney-vanessa-noel.cfm

Mary Ellen O'Connor

O'Connor Law, PLLC
Larchmont; 914.595.4502
www.nyworkerslaw.com/bio/workers-comp-and-ssdi-attorney-mary-ellen-o-connor.cfm

HOW TOP LAWYERS ARE SELECTED

SUMMARY. To create the list, *Hudson Valley* contracted DataJoe Research to facilitate an online peer-voting process and Internet research process. DataJoe Research is a software and research company specializing in data collection and verification, and conducts various nominations across the United States on behalf of publishers. To create the list, DataJoe Research facilitated an online peer-voting process. We paired this with an Internet research process to identify success characteristics. DataJoe checked and confirmed that each published winner had, at time of review, a current, active license status with the appropriate state regulatory board. If we were not able to find evidence of a lawyer's current, active registration with the state regulatory board, that lawyer was excluded from the list. In addition, we checked available public sources to identify lawyers disciplined for an infraction by the state regulatory board. These entities were excluded from the list. Finally, DataJoe presented the tallied result to the magazine for its final review and adjustments.

FINAL NOTE. We recognize that there are many good lawyers who are not shown in this representative list. This is only a sampling of the huge array of talented professionals within the region. Inclusion in the list is based on the opinions of responding lawyers in the region. We take time and energy to ensure fair voting, although we understand that the results of this survey nomination and Internet research campaign are not an objective metric. We certainly do not discount the fact that many, many good and effective lawyers may not appear on the list.

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Questions? For research/methodology questions, contact the research team at surveys@datajoe.com.



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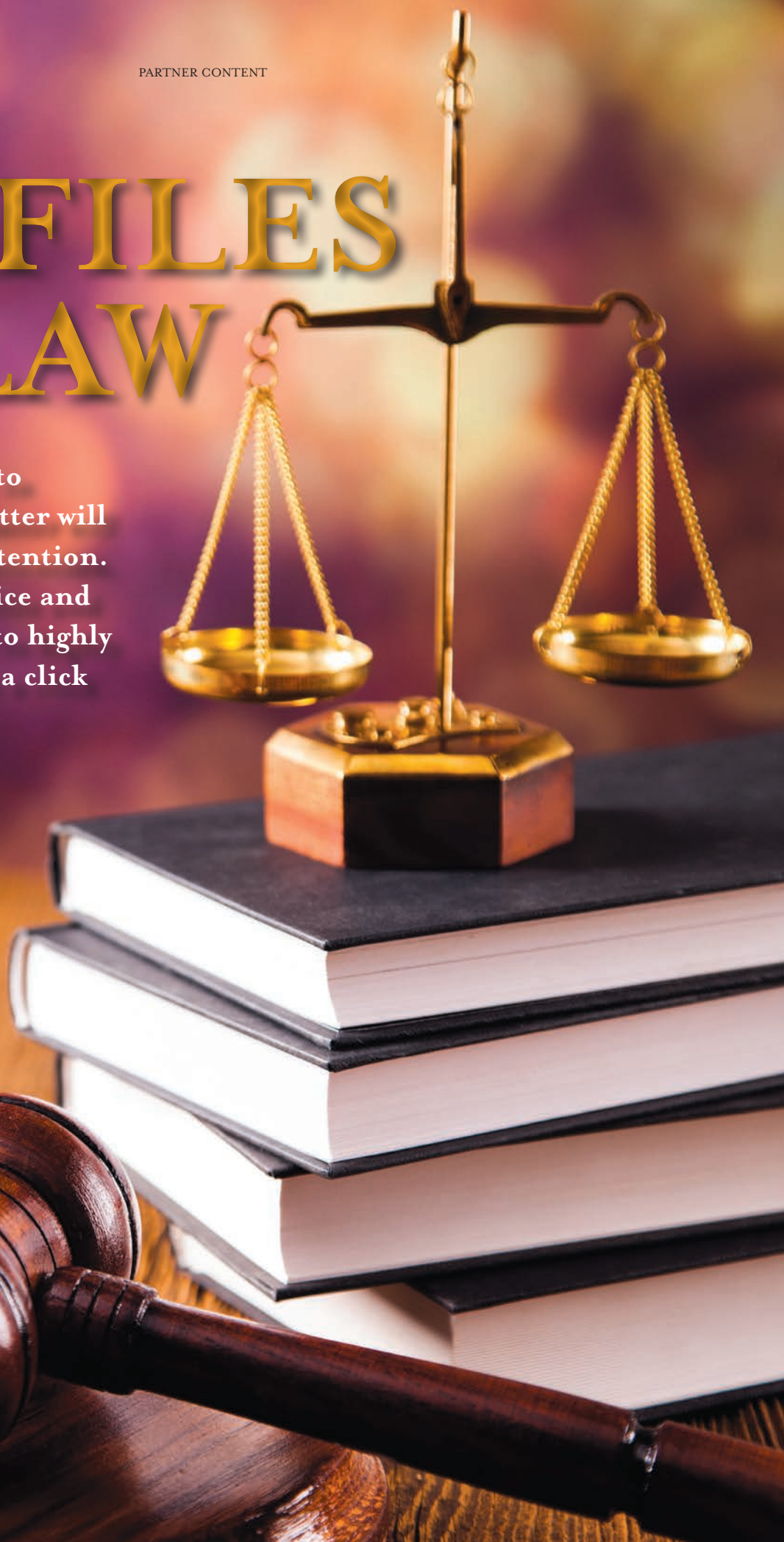
The health and safety of our guests and staff is our number one priority. We have taken extra precautions to ensure we are following state guidelines and are keeping everyone safe.

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PROFILES OF LAW

It's not always possible to predict when a legal matter will require your focused attention. Fortunately, expert advice and counsel—from general to highly specialized—are merely a click or phone call away.





PERSONAL INJURY LAW

Maureen A. Keegan, Esq.

BASCH & KEEGAN LLP
307 Clinton Avenue • Kingston, NY
272 Mill Street • Poughkeepsie, NY
845.338.8884 • www.baschkeegan.com

As a co-founder and partner at Basch & Keegan, Maureen A. Keegan has practiced personal injury law exclusively since 1986. Atty. Keegan's areas of practice include all aspects of civil litigation, medical malpractice, wrongful death, automobile and trucking claims, and product and premises liability. Initially, Atty. Keegan worked for a medical malpractice defense firm in New York City. Based in Kingston for the last 30 years, she has successfully represented clients throughout the Hudson Valley, greater New York City, and Capital District areas who suffer injury or death from surgical/anesthesia errors, misdiagnoses, or birth injuries, among other forms of medical malpractice. Atty. Keegan investigates to determine if seriously injured patients can recover compensation due to a medical professional's malpractice.

Before studying law, Keegan worked as a Pharmacy Resident at Johns Hopkins and at teaching hospitals in New York. She has been a Super Lawyer and Top 100 Trial Lawyer of New York State. Over the years, she has successfully represented thousands of injury victims, is widely known as a successful and knowledgeable attorney in the Hudson Valley, and is active in the local community and bar association.

Pictured: Maureen A. Keegan, Esq.

PERSONAL INJURY AND
PRODUCT LIABILITY

Mony B.P. Yin, Esq.

PEREZ MORRIS
17 Squadron Blvd, Suite 410 • New City, NY
614.431.1500 • www.perez-morris.com

Mony B.P. Yin's journey to this country began more than 40 years ago from Cambodia. Today, she is the Managing Attorney of the New York, Connecticut, and Massachusetts offices for Perez Morris, a women-owned and managed business law firm based in the Midwest with offices throughout the Northeast, where the firm does business as Perez Morris Hyde.

Atty. Yin is a seasoned trial lawyer whose creative and efficient approach to cases has earned her the respect of her peers and the trust of her clients. Her experience as an in-house trial attorney for two major insurance companies and at a large insurance defense firm before joining Perez Morris has proven invaluable; she is frequently sought after for high-stakes personal injury and product liability defense cases. She knows the business side of the practice of law and understands the critical importance of managing risk.

In sum, Atty. Yin is a powerhouse and the kind of woman you want on your team. Feel free to contact her directly at myin@perez-morris.com.

Pictured: Mony B. P. Yin, Esq.



BUSINESS AND FINANCIAL LAW

Aaron Fitch, Esq.

DRAKE LOEB PLLC
555 Hudson Valley Avenue, Suite 100
New Windsor, NY
845.561.0550
www.drakeloeb.com

Pictured: Aaron Fitch, Esq.

Q. What is the primary concentration of your practice?

A. As an attorney with Drake Loeb PLLC, I focus primarily on business and financial transactions, as well as commercial and residential real estate. I handle commercial lending matters for banks and guide business clients through most aspects of their development, operation, and continuation, including lease and contract review, building purchases, acquisitions, sales, and dissolution. I work with all varieties of large and small businesses, including multinational corporations, family-owned companies, and small partnerships. I also help individuals who are starting a business or looking to buy or sell a home.

Q. What is your approach to lawyering and client representation?

A. A lawyer is a counselor to their client, first and foremost, so you must commit to providing clear and honest advice at every stage. I pride myself on maintaining an open, constant stream of communication with my clients, helping them to understand all the nuances of their matters – the good and the bad. We then work to establish realistic goals and expectations based on the law, my experience, and the circumstances of their transaction. Clients may not always want to hear what I have to say, but they recognize the importance of how this approach allows them to make well-informed decisions.

Q. What do you offer clients that is unique?

A. Drake Loeb PLLC attorneys have very specific areas of practice and a high level of knowledge in these fields. Our clients benefit, knowing we are not just handling transactions like theirs once or twice a year, but many times (sometimes hundreds) throughout the year. It enables us to offer very unique advice to them based on our past outcomes and experiences.

Q. What do you think your clients would tell us about you?

A. That what matters to them, matters to us. Clients have told me that they seek my services because I am hypervigilant about responsiveness and problem-solving. My team and I take calls, return calls, keep everyone informed, and do whatever is possible to help our clients achieve their goals. If we encounter a problem, we get to work to solve it in the best interests of our client. We also enjoy good relationships with lenders, attorneys, brokers, and vendors; that goodwill helps me get the job done a little more efficiently.

Q. Why did you choose law as a career?

A. My interest in the law started with a mock trial class in college with Judge Joseph Mattina, who presided over the Attica trials. After starting law school, I was fortunate enough to have an incredibly inspirational internship with the late Judge John McGuirk of Orange County, which gave me a glimpse into the Hudson Valley's legal profession. As a lifelong resident in the area, I knew I wanted to have my career here, marry, and raise a family. That is exactly what happened. I am very lucky.



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MACKEY BUTTS & WISE LLP

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MBW was formed in May 2016 by attorneys who were raised in the Hudson Valley and who merged over 90 years of legal experience. What began as a small office in Millbrook with seven people, has evolved over four years into a team of 25 dedicated professionals and the addition of an office in Poughkeepsie. The firm handles a wide range of practice areas, and we are especially proud of the diversity of our employees and our commitment to equal opportunity employment. Our 13 attorneys and staff concentrate primarily in commercial and residential real estate; labor and employment; commercial litigation; estate planning, including wills and trusts, and estate administration; construction law; municipal law; land use and planning; and not-for-profit law. Some of our attorneys are so well recognized for their experience and knowledge that they are frequently invited to lecture or give presentations about new developments and trends in their areas of practice. In addition to the three founding partners, the majority of our attorneys and staff have deep roots in the Hudson Valley, which has helped form lasting relationships and vital connections.

Pictured, from left to right: David Wise, Robert Dietz, and Joshua Mackey



WORKERS' COMPENSATION, AND SOCIAL SECURITY DISABILITY

O'Connor Law PLLC

7 Woodland Avenue, Suite 10 • Larchmont, NY

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Personal attention. Passionate representation. Prepared and thorough. Proven results. The attorneys at O'Connor Law PLLC have over 20 years of combined legal experience with an unparalleled reputation throughout New York State. The firm focuses on Workers' Compensation, and Social Security Disability claims. The attorneys work diligently to protect the rights of employees who have suffered from work-related injuries, disabilities, and the rights of those who have tragically died as the result of work-related accidents or illnesses.

We are committed to helping our clients obtain the compensation they deserve caused by their misfortune and ease the worries that arise during these challenging times through personal attention and passionate representation given to each client. O'Connor Law PLLC provides quality advice, compassionate guidance, and superior legal advocacy. Our firm remains fully staffed and operational during the pandemic. The firm is focused on perpetuating our tradition of exceptional results and service to our clients even during this unprecedented time.

Pictured, from left to right: Mary Ellen O'Connor and Vanessa Noel



PERSONAL INJURY LAW

Finkelstein & Partners

1279 Route 300
Newburgh, NY
800.Law.AMPM (529.2676)
www.lawampm.com

Pictured, from left to right: Ann Johnson, Esq.,
Andrew Finkelstein, Esq., and Brian Acard, Esq.

Q. What do personal injury law firms do?

A. Finkelstein & Partners personal injury law firm represents people whose lives have been irrevocably changed because of the careless actions of another person or company. We represent the injured person and their family and use our many resources to obtain the greatest settlement or financial compensation possible. But, while we recognize that compensation is critical, especially when medical bills are involved, ultimately, our clients want accountability and to hold the wrongdoer accountable for their actions, so it doesn't happen again to someone else. Many people do not realize that all personal injury law firms charge the same amount for their services — one-third of the final settlement — regardless of the case details.

Q. If all personal injury firms essentially do the same thing, what sets Finkelstein & Partners apart?

A. With over 60 years' experience and locations throughout New York, the firm is the most extensive resource for anyone in need of representation. Experience brings our team the ability to consult experts when needed and go up against the biggest insurance companies with negotiating clout. However, what most sets us apart is compassion. Our firm is one big family, and we extend that caring to our clients as well. We also believe in giving back to the community. We have a volunteer program that enables employees to volunteer during paid time up to four hours a month. In a few months, we will also be launching a scholarship!

Q. How has COVID-19 affected your firm?

A. Our firm family has been affected like everyone else: we have experienced sickness, loss, and sadness. During the lockdown we were able to support local restaurants by donating over 4,000 meals to essential workers! For years, we have been on the leading edge of technology to ensure our clients have secure access to their case file. In that regard, we were fortunate to be able to pivot to a nearly all-remote workforce. As of now, our locations have reopened but we are following strict COVID-19 protocols. Our teams are able to do almost everything via videoconference and electronic signature.

Q. What do you wish you could change about what you do?

A. It would be a beautiful world if everyone did the right thing and acted in a responsible manner, but until that day, we'll be here for anyone who needs us. Prevention and education are also so important to prevent future events, which is why we have a program dedicated to educating young drivers about the dangers of distracted driving.



CRIMINAL DEFENSE

Benjamin Ostrer, Esq.

OSTRER & ASSOCIATES, PC
111 Main Street • Chester, NY
845.469.7577 • www.ostrer.com

Benjamin Ostrer is the founder of Ostrer & Associates, P.C. He is recognized as a preeminent trial advocate. The firm represents people throughout the Hudson Valley who face serious criminal charges, homicide, sex crimes, and other felony and misdemeanor offenses. Before joining the firm as partner, David Darwin served as County Attorney heading the Orange County Law Department. He has obtained numerous six- and seven-figure recoveries in injury cases. Associate Amir Sadaghiani is a former Assistant District Attorney, who has quickly gained a reputation for his zealous representation of clients.

Benjamin Ostrer has earned an AV rating under Martindale-Hubbell's Peer Review Rating system and has firmly established a reputation as a tough criminal and civil trial lawyer. He was the 2016 recipient of the State Bar Charles Crimi Award as the outstanding private criminal defense attorney. He is a Director of the Legal Aid Society of Orange County and former President of New York State Association of Criminal Defense Lawyers.

Pictured, from left to right: Amir Sadaghiani, Esq., Benjamin Ostrer, Esq., and David L. Darwin, Esq.

PERSONAL INJURY
AND ACCIDENT LAW

Goldstein & Goldstein, LLP

One Civic Center Plaza • Suite 541
Poughkeepsie, NY • 845.473.5100 • www.goldsteinlawfirm.com

Led by the father-daughter team of Paul J. Goldstein and Lindsey M. Goldstein, Goldstein & Goldstein, LLP is a personal injury and accident law practice. In addition to their tremendous legal expertise in personal injury and accident law, nursing home negligence law, and medical malpractice among other areas, they bring deep compassion, integrity, and a love for what they do to every single case. The award-winning Hudson Valley natives have handled cases for clients from the Hudson Valley region and beyond, getting results for clients who have suffered car, automobile, motorcycle and other traffic accidents, nursing home negligence, construction accidents, trip, slip and fall accidents, dog bites, and other types of personal injuries. They have been recognized through numerous awards for their volunteerism and for their success in the legal industry, including Top 40 Under 40 (Lindsey Goldstein, Esq.) and Super Lawyers (Paul Goldstein, Esq.) designations. If you're considering legal representation for a personal injury matter or nursing home case, you'll be in great hands with Goldstein & Goldstein — just ask their happy clients.

Pictured: Lindsey M. Goldstein, Esq.



REAL ESTATE AND BANKRUPTCY

Murphy, Schisano & Rosado

717 Broadway • Newburgh, NY
845.562.1515 • www.newburghbeaconlawyers.com

With a combined 55 years of experience in serving the legal needs of Orange County and the surrounding areas, Partners Richard Schisano and Gisele Rosado handle all aspects of Real Estate Law, Consumer Personal and Small Business Bankruptcies, Business Law, Wills, Trusts and Estates, and Traffic Matters, with fair and zealous representation. After 30 years in private practice, Richard Schisano served as the divisional manager of both the Poughkeepsie and White Plains division of the Bankruptcy Court for the Southern District of New York. Gisele Rosado honed her skills while practicing in South Florida during the subprime mortgage crisis, lending her bilingual legal expertise in home retention solutions and strategies to distressed homeowners before returning to her native New York. Whether you're starting the process of rebuilding your credit, planning for the future, facing difficult decisions while grieving the loss of a loved one, or navigating your way through the traffic court system, having the expertise and experience of Murphy, Schisano & Rosado behind you can help you obtain the best possible result. The consultation is free, but the advice is priceless!

Pictured: Richard Schisano, Esq. and Gisele C. Rosado, Esq.



DUE DILIGENCE IN COMMERCIAL REAL ESTATE

Tomlin Law, PLLC

34 S Broadway, Suite 716
White Plains, NY

733 3rd Avenue, 16th Floor
New York, NY

646.790.5812
jst@jstlawfirm.com
www.DueDiligenceManagement.com

Pictured: John S. Tomlin, Esq.

Q. What is the specialty of your firm?

A. Tomlin Law PLLC is a boutique law firm based in Westchester and New York City with a focus on commercial real estate, corporate structuring, and business transactions — particularly in reducing client risk without unnecessarily compromising the deal. We are also committed to an open and transparent billing process. We work with clients on a wide range of commercial real estate projects in site development and construction, joint ventures, due diligence and acquisitions, qualified opportunity zone investments, equity and construction financing, as well as office, retail, and industrial leasing. Tomlin Law also provides legal counsel on a wide range of corporate structuring and business transactions, such as capital investment and private debt, ownership restructuring and shareholder transfers, business acquisitions and sales, manufacturing, vendor and supply agreements, licensing, trademarks and branding, as well as consulting, employment and non-compete agreements.

Q. Why is it a good idea to conduct due diligence before purchasing commercial real estate? What does it entail?

A. Just as you wouldn't buy a used car without looking under the hood, without a thorough review of the physical, legal, and financial risks of a potential investment in commercial real estate, what looks like a great deal can quickly turn into your worst nightmare. Before committing to purchasing commercial real estate, you should conduct a comprehensive review (i.e. due diligence) — including an environmental assessment; title and municipal records review; a survey; an engineering and building inspection; a zoning analysis; and a review of any leases and financial information (such as real estate taxes). Ideally, the due diligence should be completed before signing the contract.

Q. What distinguishes your firm from others who practice commercial real estate law?

A. Before becoming a lawyer, I practiced as a civil-environmental engineer, managing large international environmental projects for real estate development. My combined engineering and legal experience allow me to understand both the technical and legal aspects of real estate transactions. I'm able to understand and communicate with the entire technical team on a project, whether it's the civil engineer, architect, or contractor, then leverage that unique understanding to analyze the risks and negotiate and close the deal for the client.

Q. Can you name some of the Westchester commercial real estate projects in which you have been involved?

A. A few of the commercial real estate development projects I have worked on in Westchester include: 80,000 square-foot building in New Rochelle with 94 student resident units; 40,000 square-foot building in Port Chester with a brewery, 36 residential units, and office space; 65,000 square-foot building in New Rochelle with 60 market rate rental units and ground-floor retail; the construction and sale of a 9,000 square-foot luxury home in Rye; and the future development of an 80,000 square-foot building in Port Chester with residential units, retail space, and parking. My unique background also enabled me to provide comprehensive real estate legal services, including the initial due diligence and acquisition of the land, structuring joint ventures with co-developers and equity financing with investors, drafting construction contracts, and negotiating and closing the construction loans.



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Food & Drink

Open For Business 58 New & Notable 59 Where to Eat 60

After a successful series of pop-ups, Hudson & Packard has opened a brick-and-mortar location.



Motor City Mania

Detroit-style pizza finds a home in Poughkeepsie.
Plus, Hudson Valley hot sauces and the latest restaurant news.

EDITED BY SAMANTHA GARBARINI



The Hudson Hornet, featuring pepperoni, pickled jalapeños, and Mike's Hot Honey, is a best-selling pie at Hudson & Packard's new brick-and-mortar location (below).

Open for Business

A Square Meal

At the Hudson Valley's first Detroit-style pizzeria, crispy cheese is the Motor City mantra. **BY SAMANTHA GARBARINI**



Though the Detroit-style pies are familiarly rectangular, light, airy and tall, don't call the pizza at Hudson & Packard Sicilian. "I always tell people it's sort of like a hybrid," says owner and Michigan native Charlie Webb of the style. "The dough started out a Sicilian that someone put in these really deep, blue-steel pans." Made with the same industrialized steel used in Detroit's many auto factories, the pans are key to the style's addictive, golden, crispy, caramelized edges. "Instead of forming a crust, we take the cheese and push it all the way to the edge of the pan, so it forms this fried cheese crust," explains Webb.

An army recruiter, Webb traveled throughout the U.S., but "I could never

find [Detroit-]style pizza no matter where I went," he says. In 2017, he enrolled in the Culinary Institute of America, and, after graduating in 2019, he started doing Hudson & Packard pop-ups at the Underwear Factory in Poughkeepsie on Mondays. "The first one was really good, then it was hit or miss, and then it started to catch on," he recalls. "Every week we were selling 100 pizzas in the first hour."

A brick-and-mortar location opened in October. Designed by Amanda Baxter, the space is definitely more stylish than your standard corner pizza shop. "I was allowed all the input, but most was shot down, which isn't a bad thing," muses Webb. "The tables were the only thing I

wasn't willing to budge on. We got them custom-made from Workshop Detroit, and all the wood came out of the old Packard auto plant in Detroit."

The menu is streamlined with just two salads and eight pizzas (plus a design-your-own option). Among the most popular are the Hudson Hornet, featuring pepperoni, house-pickled jalapeños, Mike's Hot Honey, and tomato sauce, and the PYT, topped with heirloom cherry tomatoes, fresh mozzarella, pesto, and aged balsamic.

What about opening during the pandemic? "People keep asking, 'How's everything going?' My response is 'Hell of a time to open a business,'" says Webb. "I think pizzerias, by design, are set up well for takeout. Our goal is just to make enough [money] to keep the lights on until things blow over."

HUDSON & PACKARD

29 Academy St
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845.792.3190

www.hudsonandpackard.com

New & Notable

Headlines from the Hudson Valley dining scene.

BY SAMANTHA GARBARINI

Roasted celery root with carrot purée and fermented mushroom powder at Oldstone Inn in Cortlandt Manor



Chef Dale Talde's **Goosefeather** at Tarrytown House Estate was named one of the "Best New Restaurants in America, 2020" by *Esquire*. The list, co-compiled by Westchester-based food-and-drinks editor Jeff Gordinier, also honored **Blue Hill at Stone Barns** as the "Restaurant Reinvention of the Year" and Amenia's **Troutbeck** as the "Best New Restaurant on an Estate That Opened in 1765."

Chef Denis Whitton is in the kitchen at newly opened **Autumn** in Sparkill. The menu features traditional French fare, such as duck confit cassoulet, steak au poivre, and oven-roasted marrow bones, alongside a predominantly French and American wine list. 623 Main St, Sparkill; 845.836.3398; www.autumnsparkill.com

After the success of his Elephant Tree pop-up, Chef Eric Korn launched **Oldstone Inn** on the 260-year-old Monteverde at Oldstone property. The seven-course,

locally sourced tasting menu changes daily, but expect dishes like celeriac beignets, Hemlock Hills chicken with Campo Rosso farm salad, and fig cake with farm apples. 28 Bear Mountain Bridge Rd; Cortlandt Manor; 914.737.6500; www.theoldstoneinn.com

Barb's Butchery has expanded with the opening of **Barb's Fryworks** at the Hudson Valley Food Hall in Beacon. The loaded fries can be topped with a variety of meat-heavy toppings, such as tallow-seared rib-eye, pulled beef shank, thick-cut bacon, and truffle salt. 288 Main St, Beacon; www.barbsfryworks.com

CIA grad Marcos Castro is the new executive chef at **Diamond Mills Hotel & Tavern**. The new menu has gone farm-to-table, offering dishes like cider mussels, beet Wellington, and a custom-blend burger with 5 Spoke cheddar and bacon jam. 25 S Partition St, Saugerties; 845.247.0700; www.diamondmillshotel.com

Locally Made

Hot in Here

Two brands bring Trinidadian hot sauce to the Hudson Valley.

Ram's Valley

Kingston; www.ramsvalleyfood.com

At his Uptown brick-and-mortar, owner and Trinidad native Richard "Ram" Rajkumar lines shelves with dozens of different, brightly colored hot sauces. Made with organic, Hudson Valley-grown peppers, including fiery habañeros, Carolina Reapers, and ghost peppers, the naturally fermented sauces range from Too Hot to Handle to mild. "Each variety of pepper gives a different taste," which Rajkumar seeks to enhance. "I don't use mango or peach," he says. "So, with my hot sauce, if you buy habañero, you get habañero flavor."



JaJa's Pepper Sauce

www.jajaspeppersauce.com

Produced in the Hudson Valley, owner Jacqueline Hewitt's not-too-hot sauce represents a recipe refined over three generations, from her grandmother in Martinique, to her mother's Trinidad kitchen, to Hewitt's own home in New York. "To me, hot sauce should be more about flavor and complementing food than melting your taste buds," says Hewitt, who blends red habañeros, onions, garlic, and white vinegar to create a tangy sauce (that's also gluten-free and vegan). —SG

Terrapin, Rhinebeck



Dutchess

AROMA OSTERIA From the crusty bread served with olive oil to the hearty pastas, meat and seafood dishes, and tiramisù, this rustic fare is as authentically Italian as it gets. Closed Mon & Tues. 114 Old Post Rd, Wappingers Falls; 845.298.6790. \$\$\$ www.aromaosteriarestaurant.com

BAJA 328 This Southwestern grill offers 130-plus varieties of tequila. Tacos skew traditional (brisket barbacoa, al pastor, chorizo) and modern, with choices like Buffalo calamari and Korean-barbecue carnitas. 328 Main St, Beacon; 845.838.2252. \$\$\$ www.baja328.com

BARBARO At this cozy, Millbrook jewel box, wood-fired pizzas (sausage and jalapeño, classic Margherita, and more) share the menu with classic Italian pasta dishes, salads, and appetizers, like grilled octopus with gigante beans, lemon, and chili. Closed Mon & Tues. 3279 Franklin Ave, Millbrook; 845.677.4440. \$\$\$-\$\$\$\$ www.barbaromillbrook.com

CAFÉ MAYA Savor favorites, including enchiladas de mole poblano and tacos de pescado. A mariachi band adds even more spice on Friday and Saturday nights. 2776 W Main St, Wappingers Falls; 845.632.3444. \$\$ Find them on Facebook

COSIMO'S TRATTORIA AND BAR A local favorite (and annual Best of Hudson Valley Readers' Pick) with four locations, the Poughkeepsie outpost has soaring ceilings and Tuscan-style décor. The New World Italian menu features favorites such as arancini and seafood fra diavolo, in addition to wood-fired pizzas, soups, and salads. 120 Delafield St, Poughkeepsie; 845.485.7172. 620 Rte 211 E, Middletown; 845.692.3242. 1217 Rte 300, Newburgh; 845.567.1556. 100 State Rte 32, Central Valley (Woodbury location); 845.928.5222. \$\$-\$\$\$ www.cosimos.com

DAILY PLANET DINER This '50s-inspired diner serves up more than just flavorful flapjacks. Along with burgers, patty melts, blue-plate specials (Grandma's meatloaf, turkey with all the trimmings), and nearly a dozen specialty sundaes, the menu comprises a vast salad selection, including endive, pecan, and Gorgonzola cheese; chicken-walnut; and a steakhouse wedge. 1202 Rte 55, Lagrangeville; 845.452.0110. \$\$ www.dailyplanetdiner.com

ESSIE'S RESTAURANT At his restaurant, just minutes from the Walkway Over the Hudson, Chef/Owner (and CIA grad) Brandon Walker draws inspiration from global cuisines to create an eclectic menu that mixes jerk chicken and berbere-spiced steak with customer-favorite comfort foods, such as pork osso buco and chicken and dumplings. Closed Mon & Tues. 14 Mount Carmel Pl, Poughkeepsie; 845.452.7181. \$\$-\$\$\$ www.essiesrestaurantpk.com

KITCHEN SINK FOOD & DRINK Expect global twists on farm-to-table dining, such as Egyptian-spiced, pan-roasted chicken; honeynut squash soup with coconut, ginger, and kaffir lime; and seared scallops with kohlrabi and lemon brown butter. Closed Mon-Thurs. 157 Main St, Beacon; 845.765.0240. \$\$\$ www.kitchensinkny.com

LA CABAÑITA The Pinelo-Cardenas family runs this eatery, housed in a former church, spotlighting delicacies from the Oaxaca region of Mexico, such as tlayudas, memelitas, and, of course, mole negro. To drink are 40 types of mezcal. Their informal sister eatery, La Cabañita Express, is nearby at 739 Main St. Closed Tues. 763 Main St, Poughkeepsie; 845.452.7544. \$\$ www.lacabanitaaox.com

LOLA'S CAFÉ & GOURMET CATERING Owner Ed Kowalski offers a healthier alternative to fast food at this Modern American lunch-and-takeout spot, serving homemade soups, panini, vegetarian sides, and popular Thai spicy peanut noodles. Off-premises

catering is available. Closed Sun. 131 Washington St, Poughkeepsie; 845.471.8555. 49 Main St, New Paltz; 845.255.6555. \$ www.lolascafeandcatering.com

LOLITA'S This bistro serves made-to-order Neapolitan-style, wood-fired pizza, plus homemade pastas and fresh salads. Dine inside for a romantic, relaxed atmosphere, or al fresco on the shaded patio in warm weather. Closed Mon. 129 Washington St, Poughkeepsie; 845.452.8100. \$\$ www.lolitaspizza.com

MCKINNEY & DOYLE With cozy atmosphere, McKinney & Doyle attracts diners for the award-winning brunch, as well as lunch, dinner, and cocktails. Don't miss the baked goods made from scratch at the adjoining Corner Bakery. Closed Mon. 10 Charles Coleman Blvd, Pawling; 845.855.3707. \$\$\$ www.mckinneyanddoyle.com

MILANESE ITALIAN RESTAURANT You'll find family-style dining at this establishment run by Santino and Rita Milanesi. Homemade favorites range from classic lasagna and manicotti to eggplant parm and filet of sole with seafood stuffing in white wine-lobster cream sauce. 115 Main St, Poughkeepsie; 845.471.9533. \$\$\$ www.milaneserestaurant.com

MODERN TACO The majority of the menu is gluten-free, including the tacos —chipotle shrimp, guajillo chicken, spice-rubbed steak — on hand-made, cooked-to-order tortillas. The wine list features all Spanish and South American bottles, as well as a must-try avocado margarita. Closed Tues & Wed. 46 W Market St, Red Hook; 845.758.1414. \$\$\$ www.moderntacorestaurant.com

RED LINE DINER From the same owners as the Daily Planet Diner, Red Line boasts a convenient location, just off I-84. Menu standouts include all-day breakfast, the Reuben sandwich, the double burger, and the Red Line combo — a surf-and-turf plate of stuffed shrimp and steak. 588 Rte 9, Fishkill; 845.765.8401. \$\$ www.dineatredline.com

ROSTICCERIA ROSSI & SONS A Poughkeepsie staple since 1979, this family-owned deli brings customers authentic flavors of Italy via homemade mozzarella and imported meats and cheeses. Among favorites, including the gnocchi Bolognese and prime rib, don't miss the roast pork shoulder panini on focaccia. Closed Sun. 45 S Clover St, Poughkeepsie; 845.471.0654. \$\$ www.rossideli.com

SHADOWS ON THE HUDSON This riverfront restaurant features a modern interior and prime outdoor seating. The menu stresses seafood, but landlubbers are kept happy with a handful of other options, including indulgent prime rib (Fri to Sun only). 176 Rinaldi Blvd, Poughkeepsie; 845.486.9500. \$\$\$ www.shadowsonthehudson.com

SMOKY ROCK BBQ A signature, 16-spice rub is the hallmark of this self-proclaimed New York-style 'cue joint, serving slow-smoked meats (grass-fed brisket, St. Louis-cut ribs) and down-home sides. The pet-friendly patio is a popular spot for outdoor dining in warmer months. Closed Wed. 6367 Mill St, Rhinebeck; 845.876.5232. \$\$\$ www.smokyrockbbq.com

SUKHOTHAI Expect authentic renditions of its namesake cuisine like pad Thai, panang curry, and crispy duck, served in a renovated, circa-1818 building with a hip, downtown atmosphere. 516 Main St, Beacon; 845.790.5375. \$\$ www.sukhothaiyny.com

TERRAPIN A regional favorite since it opened in 1998, Chef/Owner Josh Kroner's restaurant, housed in a circa-1825 former church, blends New American farm-to-table cuisine with influences from Asia, Italy, and the Southwest. 6426 Montgomery St, Rhinebeck; 845.876.3330. \$\$\$ www.terrapinrestaurant.com

THE BEACON DAILY Fans of all-day breakfast flock here for their trademark English muffin sandwiches in variations including egg and cheese, house bacon,

fried chicken, and chorizo-spiced tofu. You'll also find pastries, vegan choices, salads, and a popular Carolina-style pulled-pork sandwich. 29 Teller Ave, Beacon; 845.831.5274. \$\$\$ www.thebeacondaily.com

THE ROUNDHOUSE Floor-to-ceiling windows showcase waterfall views in the elegant dining room. The not-too-fussy fine-dining menu features dishes like prime rib-eye with togarashi-citrus butter and Meyer lemon bars with prickly pear sorbet. 2 E Main St, Beacon; 845.765.8369. \$\$\$-\$\$\$\$ www.rhbeacon.com

ZEUS BREWING COMPANY Pair craft beers with small plates, grain bowls, and hand-tossed pizzas. The signature Zeus pie features three cheeses, red onion, pistachio, oregano, and hot honey. The warm-weather rooftop boasts views of the Hudson River and Mid-Hudson Bridge. 178 Main St, Poughkeepsie; 845.320.4560. \$\$ www.zeusbrewingco.com

Orange

BROTHERS BARBECUE True, vinegar-based Carolina pulled pork, pepper-crust beef brisket, and wings are among the slow-smoked meats at this New Windsor eatery. Made-from-scratch sides, include collards, candied yams, and Brothers famous mac 'n' cheese. Closed Mon. 2402 Rte 32, New Windsor; 845.534.4227. \$\$-\$\$\$ www.smokenallday.com

CITY WINERY Located at historic Montgomery Mills, this is the first non-urban site for the brand. In addition to 15 wines by the glass for tasting, the Barrel Room restaurant serves local cheese and charcuterie and shareable plates with a multi-level patio overlooking the Wallkill River. 23 Factory St, Montgomery; 845.424.0222. \$\$-\$\$\$ www.citywinery.com/hudsonvalley

CLEMSON BROS. BREWERY Pair an IPA, imperial milk stout, or sour ale with bar foods, like Black Dirt onion dip, wings, or fried cheese curds, and a Big Bad Wolf burger with applewood-smoked bacon, onion jam, and smoked gouda. 22 Cottage St, Middletown; 845.775.4638. 3 Main St, New Paltz; 845.256.1700. \$\$ www.clemsonbrewing.com

EDDIE'S ROADHOUSE Noted for its craft beer selection, you can also savor a meal at this tavern and grill, where the focus is on fresh ingredients sourced from local farms and markets. Popular, monthly beer dinners pair dishes with brewery-recommended drafts and/or cans. Closed Mon–Wed. 18 Main St, Warwick; 845.986.7623. \$\$-\$\$\$ www.eddiesroadhouse.com

FIDDLESTIX CAFÉ Make a beeline here for breakfast or lunch in a casual, hometown-style eatery. Breakfast quesadillas, create-your-own omelets, house-recipe Belgian-style waffles, wraps, paninis, and grilled sandwiches are all on the menu. 319 Main St, Cornwall; 845.534.3866. \$ www.fiddlestixcafe.com

HUDSON TACO Housed in the historic 1909 West Shore Train Station (designed by the architects of NYC's Grand Central Station), this eatery offers a modern twist on tacos, such as chilled tuna tatakai with Asian slaw, fried chicken, crab cake, and Korean barbecue short rib. 27 S Water St, Newburgh; 845.565.8226. \$ www.hudson Taco.com

LIBERTY STREET BISTRO* Cornwall native and CIA grad Michael Kelly opened this standout spot in 2016, featuring a menu of globally influenced American fare. Everything is made in-house; ingredients highlight the Valley; and technique takes center stage. 97 Liberty St, Newburgh; 845.562.3900. \$\$\$-\$\$\$\$ www.libertystreetbistro.com

LOVEBITES CHOCOLATE SHOPPE Gourmet chocolates are just part of the offerings at this sweet shop, where a new café menu features paninis, wraps, salads, smoothies, and more than 30 types of milkshakes. Closed Mon. 2 Lake St, Ste 4, Monroe; 845.238.5511. \$\$ www.lovebiteschocolateshoppe.com

MAMA ROUX Enter this remodeled storefront with welcoming décor, and you'll find Southern-style cooking with a French accent. Loyal customers praise the wild-mushroom poutine, fried chicken, and blackened catfish on Wild Hive polenta. Closed Mon–Wed. 96 Broadway, Newburgh; 845.561.5363. \$\$\$ www.mama-roux.com

OAK & REED Locally sourced, elevated comfort food comprises the menu at this Middletown spot, named for one of Aesop's Fables. Popular dishes include buttermilk fried chicken with Finding Home Farms maple syrup, pan-seared organic salmon, and gemelli Bolognese. Closed Mon. 45-53 North St, Middletown; 845.775.4200. \$\$-\$\$\$ www.oakandreeddowntown.com

PAMELA'S ON THE HUDSON Casual riverside dining is the scene here, where a modern menu shakes up classic meals. Live music, happy hours, and a recently renovated interior and deck add to the appeal. Closed Mon & Tues. 1 Park Place, Newburgh; 845.562.4505. \$\$-\$\$\$ www.pamelasny.com

THE HELM Chef Jennifer Abelton offers contemporary American cuisine with a focus on local ingredients at this eatery situated alongside Greenwood Lake. The popular hard-cider-brined brick chicken is served with whipped mashed potatoes, skillet cornbread, and maple drizzle. Closed Mon–Wed. 649 Jersey Ave, Greenwood Lake; 845.477.3073. \$\$\$-\$\$\$\$ www.thehelmny.com

Ulster

A TAVOLA TRATTORIA Seasonal farm-to-table fare is the centerpiece of this rustic eatery. Favorites include the seven-hour Bolognese and Mediterranean sea bass, plus decadent desserts like salted chocolate budino and Venetian-style carrot cake with mascarpone frosting. An Italian street food menu features regional snacks, such as Sicilian arancini, Genovese chickpea pancakes, and house-made gelato and sorbet. 46 Main St, New Paltz; 845.255.1426. \$\$\$ www.atavolany.com

BREAD ALONE Launched as an organic-bread bakery in 1983, Bread Alone has since expanded with four cafés, including its original Boiceville site and its main bakery in Lake Katrine near Kingston. The menu consists of sandwiches, toasts, salads, soups, and, of course, freshly baked pastries and breads. 3962 Rte 28, Boiceville; 845.657.6057. 2121 Ulster Ave, Lake Katrine; 845.481.4759. 45 E Market St, Rhinebeck; 845.876.3108. 22 Mill Hill Rd, Woodstock; 845.679.2108. \$ www.breadalone.com

GARDEN CAFÉ This vegan restaurant boasts an all-organic and GMO-free menu. Customers adore dishes like the bean-sweet-potato-rice burger, served with chipotle aioli and roasted potatoes, and the daily soup, salad, and sandwich specials. The garden provides seasonal outdoor seating. 6 Old Forge Rd, Woodstock; 845.679.3600. \$ www.thegardencafe woodstock.com

GARVAN'S GASTROPUB Housed in a historic building from 1759, the restaurant reflects the eclectic tastes of Executive Chef Josh Paige. Choices range from brown-sugar-glazed duck breast to a Gorgonzola burger served with caramelized onions and truffle fries. Closed Mon. 215 Huguenot St, New Paltz; 845.255.7888. \$\$\$ www.garvans.com

HENRY'S AT THE FARM An emphasis on local farms, including Buttermilk Falls' own Millstone Farm, drives the menu, featuring plates like roasted little neck clams with thyme, lemon, and drawn butter; wood-fired pizzas; and pork shank with Hudson Valley bourbon-barbecue sauce. Closed Tues & Wed. 220 North Rd, Milton; 845.795.1500. \$\$\$-\$\$\$\$ www.buttermilkfallsinn.com/henrys

HUCKLEBERRY Enjoy a pub-style bite at this restaurant, situated in a converted house with a chill backyard for outdoor dining. The menu focuses on shareable appetizers (zhoug hummus, elote, rosemary-Parmesan fries) and casual mains like Korean pulled pork tacos, Nashville hot chicken sandwiches, and grass-fed burgers. 21 Church St, New Paltz; 845.633.8443. \$ www.huckleberrynewpaltz.com

LIS BAR Polish-inspired small plates are the ethos at Jonathan and Patty Rich's cozy Kingston spot with indoor and outdoor seating. Sip skin-contact wine alongside dishes like summer borscht, vegan pierogi, and kielbasa kebabs. Closed Sun–Tues. 240 Foxhall Ave, Kingston; 845.514.2350. \$-\$\$ www.lisbar.com

MAIN COURSE At this casual eat-in or takeout spot, offerings on the New American menu include cedar-plank salmon salad with crumbled blue cheese, candied walnuts, and a roasted-grape vinaigrette; open-faced tartine sandwiches; house-made soups; and assorted paninis. Closed Mon. 175 Main St, New Paltz; 845.255.2600. \$ www.maincoursecatering.com

RÛNA French cuisine is alive and well at Clare Hussain's bistro in an 1870 building. Chef Ryan McClintock relies on locally sourced meats and produce to craft dishes such as rainbow trout amandine or mushroom-vegetable Bourguignon. Closed Mon–Thurs. 10 Plattekill Ave, New Paltz; 845.419.5007. \$\$\$-\$\$\$\$ www.runabistro.com

SILVIA This stylish-yet-casual restaurant with an open kitchen and wood-burning grill is run by sisters Doris and Betty Choi. An emphasis on local sourcing spans New American dishes, like mushroom-lentil pâté and roasted beets with jalapeño-cashew crema, and a smattering of Asian plates, including bibimbap and Vietnamese smoked pork chops. The pergola-shaded deck is particularly inviting in the warmer months. 42 Mill Hill Rd, Woodstock; 845.679.4242. \$\$\$ www.silviawoodstockny.com

THE DUTCH ALE HOUSE A favorite haunt for locals, this restaurant and beer garden features a solid craft beer selection and upmarket bar bites, such as dry-rubbed, smoked wings; fried chicken sandwiches slathered with spicy mayo; truffle fries; and empanadas with jalapeños and Tickler cheddar. Closed Mon & Tues. 253 Main St, Saugerties; 845.247.3337. \$\$\$-\$\$\$\$ www.dutchalehouse.com

THE SHIP LANTERN INN Open since 1925 and run by three generations of the Foglia family, you'll find New American cuisine served in a lovely building dating back to the Revolutionary War. Savor dishes such as porcini-dusted sea bass or chateaubriand for two. The \$34.50 prix-fixe Twilight Menu is an excellent deal. Closed Mon & Tues. 1725 Rte 9W, Milton; 845.795.5400. \$\$\$ www.shiplanterninn.com

THE TAVERN AT DIAMOND MILLS With a stunning setting overlooking Esopus Falls, The Tavern also impresses diners with dishes such as crab cakes with mango emulsion and a custom-blend burger with 5 Spoke cheddar and bacon jam. 25 S Partition St, Saugerties; 845.247.0700. \$\$\$ www.diamondmills hotel.com/tavern

TOP TASTE A 2020 James Beard semi-finalist, Chef Albert "Sammy" Bartley and his wife, Malenda, bring a genuine taste of Jamaica to Kingston. Island favorites include jerk chicken, curried goat, red snapper, beef

ROUNDHOUSE

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WHERE TO EAT

patties, and Malenda's coconut-rum cake. Closed Sun.
446 Hasbrouck Ave, Kingston; 917.915.1310. \$
Find them on Facebook

WOODNOTES GRILLE AT THE EMERSON RESORT & SPA Named for Ralph Waldo Emerson's literary work, Woodnotes offers contemporary, locally sourced cuisine with a classic flair. Closed Tues & Wed.
5340 Rte 28, Mount Tremper; 845.688.2828. \$\$\$\$
www.emersonresort.com/dining

Westchester

APROPOS At Abbey Inn & Spa, located in a renovated convent overlooking the Hudson, Executive Chef John Paidas crafts a Mediterranean menu of house-made fresh pasta, seasonal starters, and juicy, dry-aged rib-eye with anchovy butter and cauliflower agrodolce. 900 Fort Hill Rd, Peekskill; 914.739.3546.
\$\$\$\$ www.aproposrestaurant.com

CRABTREE'S KITTLE HOUSE Chef Beau Widener uses locally sourced ingredients to create seasonal dishes in the formal dining room and elevated bar food at the Old World Tap Room. The Grand Award-winning wine cellar houses 40,000-plus bottles. Closed Mon. 11 Kittle Rd, Chappaqua; 914.666.8044.
\$\$\$\$ www.crabtreeskittlehouse.com

GOOSEFEATHER Situated in the 1840s King Mansion at the Tarrytown House Estate, you'll find modern takes on Cantonese cuisine (dry-aged beef pot stickers, Hunan lamb shank, watermelon shaved ice) from *Top Chef* favorite Dale Talde. Closed Mon. 49 E Sunnyside Ln, Tarrytown; 914.829.5454. \$\$\$\$
www.goosefeatherny.com

PURDY'S FARMER & THE FISH Chef/Owner Michael Kaphan sources many of the ingredients for his seafood-and-produce-heavy menu from the restaurant's surrounding four-acre farm. Seating on the restored 18th-century house's cozy front porch is particularly charming. 100 Titicus Rd, North Salem; 914.617.8380. \$\$\$\$ www.farmerandthefish.com/purdys

RIVERMARKET BAR & KITCHEN This Rivertown favorite sources primarily local, sustainable ingredients for its menu, exceptional craft cocktails, and on-premises market. 127 W Main St, Tarrytown; 914.631.3100. \$\$\$\$ www.rivermarketbarkitchen.com

THE WHITLOCK Matt and Christiana Safarowicz serve seasonal, locally sourced fare, including silky pastas, bone-marrow-laced French onion soup, and crispy pork belly at this neighborhood restaurant. Their new, all-day café, Jay Street, is just around the corner. Closed Mon. 17 Katonah Ave, Katonah; 914.232.8030.
\$\$\$ www.thewhitlockny.com

X20 XAVIARS ON THE HUDSON Venerated chef Peter Kelly's restaurant sits on the historic Yonkers Pier, offering breathtaking views of the Hudson River and his famous cowboy rib-eye for two. The casual-chic Dylan Lounge boasts its own menu. Closed Mon & Tues. 71 Water Grant St, Yonkers; 914.965.1111. \$\$\$ www.xaviars.com

Putnam

CATHRYN'S TUSCAN GRILL This trattoria offers Northern Italian cuisine along with an extensive wine list. Entrées include pan-seared scallops with pancetta and a different risotto every day. Closed Tues & Wed.
91 Main St, Cold Spring; 845.265.5582. \$\$\$\$
Find them on Facebook

CLOCK TOWER GRILL Owners Rich and Cassie Parente are dedicated to sourcing sustainable, organic, non-GMO ingredients from local farms and markets. The menu features refined comfort foods, like buttermilk-fried chicken nuggets, house-made pastas, and a popular shrimp and grits. Closed Mon. 512 Clock Tower Dr, Brewster; 845.582.0574. \$\$\$-\$\$\$\$ www.clocktowergrill.com

HUDSON HIL'S At this café, the dining room is cozy and the New American breakfast is served all day. Patrons rave about the biscuits and gravy, babka French toast, and the grilled cheese with fig paste. Closed Mon & Tues. 129-131 Main St, Cold Spring; 845.265.9471. \$\$ www.hudsonhills.com

Rockland

DPNB PASTA & PROVISIONS After honing his skills at an impressive roster of NYC's top Italian restaurants, Chef Tony Scotto and his wife, Louiedell, opened this small restaurant serving flawless fresh pasta. The market sells fresh pasta, prepared foods, imported Italian goods, and Hudson Valley-sourced provisions. Closed Mon & Tues. 21 N Broadway, Nyack; 845.353.2167. \$\$\$ www.dpnbpastashop.com

GREEKISH At this recent rebrand of his 8 North Broadway space, Chef Constantine Kalandris infuses the flavors of Greece and the Mediterranean into small plates. The menu is focused on mezze, including a sizeable selection of raw bar and vegetarian offerings. The Greek Style Special deal features four mezze for just \$25. 8 N Broadway, Nyack; 845.353.1200. \$\$-\$\$\$ www.thegreekish.com

OSCAR'S Chef Oscar Romano presents classic Italian fare, including homemade pappardelle with wild mushrooms and garlic oil, chicken al limone, and veal Sorrentino. The prix-fixe Sunday menu offers 12 entrée choices. 589 Rte 303, Blauvelt; 845.359.0608. \$\$\$ www.oscarsblauvelt.com

ROOST Though it recently relocated to the Union Arts building, Latin and Mediterranean influences still rule the roost here. Favorites include shrimp with plantains and dried peppers, pan-crisped chicken with chimichurri, and a can't-miss Sunday brunch. Closed Tues. 2 Union St, Sparkill; 845.359.6700. \$\$-\$\$\$ www.roostinsparkill.com

Columbia

BACKBAR At this Malaysian-style eatery, the menu skews toward small, shareable plates, including chicken-lemongrass dumplings, romanesco laab, and crispy rice with shrimp, and ginger sambal. To drink, go for one of the signature cocktails or a selection from the minimal-intervention wine list. Closed Mon & Tues. 347 Warren St, Hudson; 518.828.0567. \$\$ www.backbar-hudson.com

BARTLETT HOUSE Expertly executed baked goods anchor the menu at this bakery/café. Along with sandwiches (hot chicken, smoked ham and Gruyère on baguette), the café offers Sightglass Coffee and milkshakes, made with Jane's Ice Cream. 2258 Rte 66, Ghent; 518.392.7787. \$\$ www.bartlettthouse.com

MAIN ST GOODNESS Comfort food made from scratch lures diners, who dig into all-day breakfast offerings, including pancakes, breakfast sandwiches, and CK's Texas scramble. Pastries and pies from their on-site PieconicNY bakery draw raves. Breakfast and lunch only. 20 Main St, Chatham;

518.392.2988. \$
www.mainstgoodness.com

SWOON KITCHENBAR This stylish restaurant features affordable farm-to-table fare. Menus change seasonally, and the weekly Meatless Monday specials are not to be missed. Closed Mon–Wed. 340 Warren St, Hudson; 518.828.8938. \$\$\$-\$\$\$\$ www.swoonkitchenbar.com

THE MAKER Executive Chef Michael Poiarkoff oversees three dining spaces. Grab a pastry and cappuccino at the European coffeehouse-inspired Café; Quaff cocktails with bar bites in the Gatsby-esque Lounge; or dine on elegant, locally sourced New American cuisine at the Restaurant, housed in a stunning glass conservatory. 302 Warren St, Hudson; 518.509.2620. \$\$-\$\$\$\$ www.themaker.com

Greene

CROSSROADS BREWING COMPANY Specializing in playful takes on bar food, the brewery's Athens pub emphasizes Hudson Valley and NYS ingredients. And while an entire section of the menu is dedicated to local, Kilcoyne Farms grass-fed burgers, the salads are not only craveable, but equally hearty. Closed Mon & Tues. 21 Second St, Athens; 518.945.2337. \$ www.crossroadsbrewingco.com

GRACIE'S LUNCHEONETTE Serving scratch-made, diner-style fare, this homey restaurant offers freshly baked breads and pastries, as well as favorites like fried chicken and waffles and the Gracie burger. Closed Tues–Thurs. 969 Main St, Leeds; 518.943.9363. \$\$ www.graciesny.com

MERMAID CAFÉ The eclectic mélange of American, Mexican, and ramen works surprisingly well at this family-friendly café. Don't skip the latter, made with miso-seaweed or Atticus Farm pork-bone broth and homemade toasted rye noodles. Closed Sun & Mon. 374 Main St, Catskill; 518.217.8811. \$-\$\$ Find them on Facebook

NEW YORK RESTAURANT A tribute to owner Natasha Witka's Polish roots, the menu comprises traditional Polish dishes and contemporary American cuisine. Customer favorites include the pork chop with maple butter, apple sauce, kraut, and creamy mashed potatoes; house pierogi; and Polish hunter's stew. Closed Mon–Wed. 353 Main Street, Catskill; 518.943.5500. \$\$-\$\$\$ www.nyrestaurantcatskill.com

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Find reviews, recipes, events — and get the scoop on all the new eateries in your neighborhood — at www.hvmag.com/dining

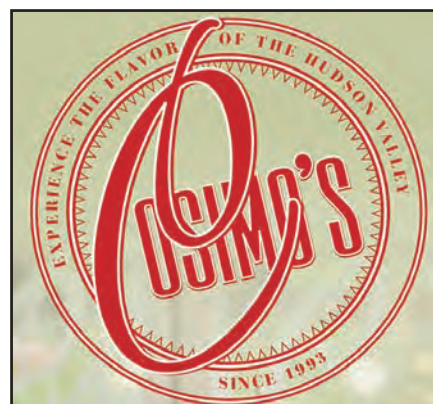
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\$ Average entrée under \$10

\$\$ Average entrée \$15

\$\$\$ Average entrée \$20

\$\$\$\$ Average entrée \$25 or more



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MIDDLETOWN
620 Route 211 East, Middletown
845.692.3242

WOODBURY
100 State Route 32, Central Valley
845.928.5222

Top 10 Stories of 2020

One look at our highest performing articles on www.hvmag.com, and it's clear where your thoughts were in 2020: tracking COVID-19 and escaping the pandemic — with food, outdoor activities, and lodging in the Catskills.

- 1 An introduction to The Roxbury at Stratton Falls, fairytale-inspired lodging in the Catskills
- 2 COVID-19 reopening guidelines/phases
- 3 Apple cider donuts: vote for your favorite
- 4 What to Do This Week: A curated list of events in the Hudson Valley
- 5 Most affordable towns in the Hudson Valley
- 6 The opening of the Mario Cuomo Bridge Path
- 7 Coronavirus updates
- 8 20 hikes to take-in the fall foliage
- 9 An introduction to Urban Cowboy Lodge, a luxury wilderness resort in the Catskills
- 10 The rebirth of the Catskill Game Farm, an abandoned zoo in Catskill



Links

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Hudson Valley January 2021, Vol. 49, No. 9 (ISSN: 0191-9288 and USPS 106-730) is published monthly, with one additional issue, by Today Media, a Martinelli Holdings LLC, 3301 Lancaster Pike, Suite 5C, Wilmington, DE 19805. Periodicals postage paid at Wilmington, DE and additional mailing offices. ATTENTION POSTMASTER: Send address changes to HUDSON VALLEY MAGAZINE, PO Box 462631, Escondido, CA 92046-9860. Address changes should be accompanied by a mailing label from a recent issue. Copyright © 2021 by Today Media, a Martinelli Holdings LLC. All rights reserved. Reproduction without permission is strictly prohibited. SUBSCRIPTIONS: \$18 per year. SINGLE COPIES/BACK ISSUES: Single copies and back issues are available at the cover price plus \$2 postage and handling, with bulk rates available. Mail your request and payment to the Circulation Dept., 3301 Lancaster Pike, Suite 5C, Wilmington, DE 19805. EDITORIAL & ART SUBMISSIONS: Today Media assumes no responsibility for unsolicited or unpublished materials.

WOODLAND POND AT NEW PALTZ

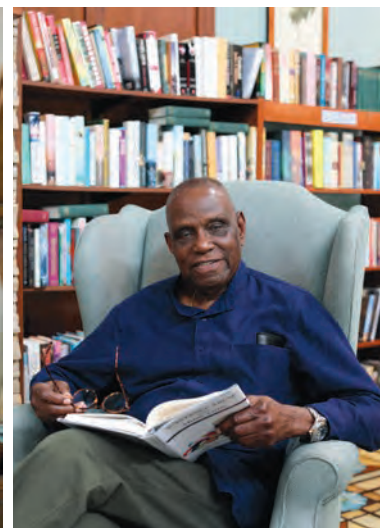
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Physically distanced, *together* The Value of Community

Moving to a Continuing Care Retirement Community may be the perfect solution to safety and security concerns.

Woodland Pond provides more opportunity for engaged social living, surrounded by a team of professionals working to keep you safe, secure, and healthy. Consider the wellness focus and enhanced safety measures with community living and enjoy the peace of mind that comes with a secure plan for your future, especially during challenging times.

Woodland Pond is a not-for-profit, premier Continuing Care Retirement Community (CCRC), nestled beneath the shoulder of the breathtaking Shawangunk Ridge, tailored exclusively for those aged 62 and older and catering to a diverse group of accomplished individuals with varied interests and a zest for life. Celebrating its 11th anniversary, Woodland Pond has been home for more than 1,500 retirees and remains the only CCRC in the upper-Hudson Valley. Its Life Care program allows residents to enjoy retirement in an inspiring and supportive environment, with access to a full spectrum of the highest rated supportive care options, if ever needed. Woodland Pond has earned the coveted 5 star rating for Medicare and Medicaid Services annually since 2014 and is the nation's only CCRC to be named a leader in LGBTQ Equality by the Human Rights Campaign since 2018. And most importantly, thanks to their strict safety protocols, Woodland Pond received a special commendation from Governor Cuomo for their exemplary proactive measures!





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