

FOOD

Where to take a holiday guest: 6 Hudson Valley spots that will impress any out of townner

Bill Cary For the Poughkeepsie Journal

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If you're hosting out-of-town friends and family this holiday season, perhaps for the first time in a couple of years, we'd like to offer a few suggestions on where you might take them for a meal or two.

It's a good idea to make sure everyone in your party has a mask, and you may need to bring along some extra patience because so many Hudson Valley restaurants and hotels have been hit with staffing shortages.



The Maker's full-service upscale restaurant is open for dinner in a light- and plant-filled conservatory; *Francine Zaslow*.

The Maker, Hudson

Set within four historic buildings in the heart of Warren Street, the city of Hudson's main thoroughfare, The Maker has been drawing lots of attention since it opened in August 2020 after a six-year build-out.

Giving: Instead of gifts, donate to these causes

Dining: New waterfront opens in Newburgh

No office cookie swap this year? Where to get your fill instead



The Lounge at the Maker in Hudson. The Maker has been drawing lots of attention since it opened in August 2020 after a six-year build-out. *Francine Zaslou.*

There is a lot going on in this highly designed and curated 14,000 square feet of interior space: a boutique 11-bedroom luxury hotel; an all-day Paris-style café with pastries and bread from the fabulous Bartlett House bakery and café in Ghent along with coffees, sandwiches, salads and such; a sexy speak-easy-style bar in an 1800s carriage house for late afternoon and evening cocktails; a full-service upscale restaurant that serves dinner in a light- and plant-filled conservatory; a juice bar; a fragrance lounge; an outdoor pool; and a retro gym with old-fashioned pommel horses and gymnastic rings.

The owners are Lev Glazman and Alina Roytberg, the co-founders of global beauty brand Fresh who teamed up with hospitality expert Damien Janowicz to open the place. Glazman and Roytberg also own Bartlett House, which opened in 2016. On New Year's Eve, The Maker is hosting a Great Gatsby Ball, with tickets at \$250.



The Library at the Maker in Hudson. The owners are Lev Glazman and Alina Roytberg, the co-founders of global beauty brand Fresh who teamed up with hospitality expert Damien Janowicz to open the place. *Francine Zaslou.*

Good eats: The Bartlett House croissants, scones and cookies are outstanding. Other popular items include the burger, the fried chicken sandwich, and the hot chocolate with house-made marshmallows, says Sophie Peters-Wilson, marketing and communications manager.

From the bar: There are usually six beers available, priced from \$9 to \$32, and 10 wines by the glass, from \$13 to \$24. Cocktails go for \$13 to \$30.

Good to know: Like much of the Hudson Valley, Hudson has gone decidedly upscale over the last 20 years. You'll still find the expected antiques emporiums, now joined by new boutique clothing shops and galleries. It's also got some of the best and most interesting architecture in all of New York. Be sure to take a long walk around town to take in the sights.

Go: 302 Warren St., Hudson, 518-509-2620, themaker.com



Jeremy Phillips, owner of Zeus Brewing in the City of Poughkeepsie. *Patrick Oehler/Poughkeepsie Journal*

Zeus Brewing Company, Poughkeepsie

With a rooftop bar that boasts wide-angle Hudson River views, Zeus Brewing Co. joined the busy Hudson Valley craft beer scene in January 2020.

Despite pandemic closings and restrictions, things are going quite well, says managing partner Jeremy Phillips. Now fully decked out for the holidays, with Santas, menorahs and miles of lights and garlands, the brewery will mostly stick to its regular food and beer offerings during the holidays, Phillips says. Well, they are pouring a beer called Mall Santa throughout December. And they have plenty of room for your group, with seating for 155 in the attractive ground-floor bar and dining room.

Alas, the roof bar, which has room for another 100 people, is closed for the season, “but as soon as we have consistently warm weather again, we’re good to go,” Phillips says.

Good eats: For a brewery, Zeus has a surprisingly big and ambitious menu. It leans Italian, with lots of 12-inch pizza offerings. Sandwiches are big here, too, with Crispy Boi being the No. 1 seller, Phillips says. It features a fried chicken thigh, dijonnaise, hot honey, lettuce, tomato and cheddar on a brioche roll.

From the bar: There are always a dozen house-made beers on tap, priced from \$7 to \$9, along with specialty cocktails (\$12 to \$15) and wines by the glass (\$7 to \$11).

Good to know: Beers, wines and cocktails go for \$5 during the 3 to 6 p.m. Happy Hour; all-day Happy Hour on Thursdays.

Go: 178 Main St., Poughkeepsie, 845-320-4560, zeusbrewingco.com, closed Mondays, Christmas Day and New Year’s Day.

Le Canard Enchaîne, Kingston

The talented French chef Jean-Jacques Carquillat first opened Le Canard Enchaîne in Uptown Kingston in 1996 and he has done a brisk business ever since.

If you’re in the mood for delicious authentic French fare in an old-fashioned bistro setting, this is the place. The restaurant is intimate and cozy, with mirrors, old-fashioned table lamps and sconces, crisp white linen tablecloths, wine bottles scattered around on shelves and bookcases, and walls covered with colorful old prints and posters and copies of the French satirical newspaper “Le Canard Enchaîne.”

For the holidays, the decorating theme is definitely “more is better.” I have visited several times over the years, and the food has always been quite good, with excellent service.

snacks, there is a separate tavern menu, with fries, chips, mac and cheese, sliders and calamari. The kitchen makes fresh apple cider donuts every morning. Buy them at the hostess stand.

From the bar: They make a good drink here. Specialty cocktails and wines by the glass are in the \$10 to \$15 range, with beers going for around \$8.

Good to Know: While you're in Rhinebeck, check out the mile-long "Wonderland of Lights" immersive show that's running at the Dutchess County Fairgrounds until Dec. 26. It's a no-contact drive-through path of festive lights and holiday displays; \$25 per vehicle.

Go: Beekman Arms & Delamater Inn, 6387 Mill St., Rhinebeck, 845-876-7077, beekmandelamaterinn.com

Editor's picks

Hudson House Distillery, Esopus: Opened in September — when a seat on the expansive outdoor deck was the ideal spot to take in the changing fall colors over the Hudson — this is still an ideal cold-weather destination. Sit at the cheery bar in the renovated 18th century mansion for a cocktail made with Hudson House's rye or whiskey. Particularly bracing when the temps drop: their hot toddy. The small plates menu includes an excellent short rib and gooey mac n' cheese. There is also a shop selling the distillery's spirits. Open noon to 6 p.m. Friday to Sunday. 1835 US Route 9W, West Park; 845-834-6007, thehudsonhouseny.com. — **Karen Croke**

The Valley Rock Inn & Mountain Club, Sloatsburg: You can stay overnight, for the weekend, or just book a table at the farm-to-table restaurant, the Lodge which has an elegant, yet still rustic, vibe, with three wood-burning fireplaces beamed ceilings and large chandeliers made from naturally shed antlers. Then there's the Cantina, the resort's outdoor restaurant complete with an array of giant heat lamps, fire pits, and twinkling lights, along with its novel approach to dining alfresco (the boozy hot chocolate and spiced rum apple cider helped!). The Lodge and Cantina are open Thursday-Sunday. 27 Mill St., Sloatsburg 845-618-9123, valleyrockinn.com. — **Jeanne Muchnick**