

poughkeepsie journal

FOOD

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

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, Hudson

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

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 Zaslow*.

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 Zaslow*.

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 Enchaine in Kingston is intimate and cozy, with mirrors, old-fashioned table lamps and sconces, crisp white linen tablecloths. *Doug Menuez*

Le Canard Enchaine, Kingston

The talented French chef Jean-Jacques Carquillat first opened Le Canard Enchaine 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 Enchaine.”

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.

Good eats: Standouts on the menu include onion soup, duck and chicken liver mousse, mussels and frites, roasted Long Island duck, Salad Nicoise, crème brûlée and chocolate cake.

From the bar: Good drinks here, too. Specialty cocktails and wines by the glass are in the \$14 to \$18 range, with beers at \$7.

Good to know: On Dec. 24 and 31, the restaurant will be open for lunch from 12 to 4 p.m. and dinner from 6 to 10 p.m., with seatings at 6, 8 and 9:30 p.m.; reservations required. On New Year's Day, the hours are 2 to 10 p.m., and then the restaurant will be closed Jan. 2 to 5.

Go: 276 Fair St., Kingston; 845-339-2003, le-canardenchaine.com



The fireplace in the lobby of the Beekman Arms in Rhinebeck. Patrick Oehler/Poughkeepsie Journal

Beekman Arms and Delamater Inn, Rhinebeck

The long and rich history of Rhinebeck's charming Beekman Arms and Delameter Inn dates to 1704, when William Traphagen established a traveler's inn, the Traphagen Tavern, at the town crossroads. The Beekman Arms was added to the original tavern in 1766 and has been operating ever since. The restaurant, which is tucked inside the historic Delamater Inn on Rhinebeck's busiest corner, is plenty big for you and your party, with five public dining rooms in a wide range of styles and total seating for 175 people. There are also two private dining rooms – one seats 80, the other 25. Try to get a table in the cozy Colonial Tap Room, which features lots of wood paneling, a low ceiling with exposed beams, an open-hearth fireplace and a charming old bar. A nook off to one side, called the Wine Cellar, has six high-backed wood booths. The airy and bright greenhouse room at the front of the inn is also a winner. From 12 to 5 p.m. on Christmas Day, the restaurant is hosting a buffet, at \$65 a person.

Good eats: Turkey Pot Pie and Slow-Roasted Prime Rib are the big fan favorites here. The French Onion Soup and the Tavern Burger, with crispy fries, are also good. For 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



Hot Toddy at the Hudson House Distillery in Esopus. Karen Croke/The Journal News

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 in Sloatsburg has fire pits and heat lamps. Susan Magnano

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**