

# Thanksgiving is a Country Affair in the Hudson River Valley

By [Meryl Pearlstein](#) updated on 11/19/2020

**There's no need to do the cooking on Thanksgiving.**



Great Performances Thanksgiving feast (Courtesy Great Performances)

With inventive dinner options like these, the glorious Hudson River Valley showcases the bountiful farms of the area.

## **CELEBRATE THANKSGIVING IN THE HUDSON RIVER VALLEY**

Book early and considering adding a stay in one of the area's historic inns for a mini-vacation.

## The Maker

Located in one of our favorite go-to escapes from Manhattan, Hudson, The Maker invites those with a Bohemian sensibility to enjoy the world of makers for Thanksgiving. Founders of global beauty line Fresh, Lev Glazman and Alina Roytberg invite you to the hotel which features an exciting menu for Thanksgiving from Chef Michael Poiarkoff, a talented “maker.” For Thanksgiving, the café at The Maker offers a prix fixe Thanksgiving menu that veers from the norm with Thanksgiving usuals plus atypical dishes like Chef Michael's roasted pumpkin pie with Vietnamese cinnamon or pecan pie with Catskill maple syrup and sea salt.



The Maker - Conservatory (Courtesy The Maker)

## Bia

How about a little bit of the Emerald Isle with your American Thanksgiving? The Irish are very closely linked with the United States, especially with the city of Boston, so it makes sense for this Irish fare restaurant to offer a Thanksgiving feast. With a happy smattering of Irish whimsy, a takeaway Thanksgiving turkey is offered at Bia along with other all-natural birds with an Irish-American selection of sides. Unusual to say the least, you can order Amazing Turkey and Irish whiskey gravy and truffled chicken liver mousse,

for example, to accompany. I love the way they bill their delicious pies, Gooey Bourbon pumpkin pecan pie (perfect for those who can never decide between pumpkin or pecan) and the Incredible, Classic apple pie. Everything is par-cooked, so you just need to heat up and enjoy. Because it's Irish, you know that you'll be able to order a wide range of cocktails, beer and wine to go with your dinner. Sláinte.



Bia Pate (Courtesy Bia)

## Great Performances

For more to-go deliciousness, culinary ambassador Georgette Farkas has teamed up with Great Performances to create an at-home Thanksgiving dinner that you'll long remember. Farkas addresses the common Thanksgiving dilemma of assuring that both white and dark meat aficionados are satisfied by presenting carved breast meat and thigh stuffed and braised with herbs and spices with every serving of the main attraction turkey, along with umami-rich gravy and cranberry-citrus zest compote. The feast takes advantage of the bounty of local farms with sides showcasing produce from the company's organic Katchkie Farm in dishes such as Yukon gold potato puree and orange roasted carrots. You can enhance your meal with starters like smoked trout spread and desserts including a Thanksgiving-appropriate

bourbon pecan pie or pumpkin chiffon pie. Vegetarians are not forgotten – the vegan gluten-free delicata squash stuffed with butternut and chickpea risotto is pure Heaven. Pick-up is from the company's Hudson Valley Farm in Kinderhook.



Thanksgiving Sides (Courtesy Great Performances)

## **Valley Rock Inn & Mountain Club**

Michael Bruno's, Valley Rock Inn & Mountain Club, in Sloatsburg in the Lower Hudson Valley is offering outdoor dining for the holiday in a warm festive environment. For those not yet ready to dine indoors, the property's outdoor restaurant, The Cantina, is where you'll be seated under a roof with heaters to keep you toasty. You won't need to worry about the weather as you enjoy a selection of traditional dishes highlighted by regional favorites. Start with a choice of garlicky roasted beet dip with hazelnuts or baked brie with wildflower honey and figs, and then move on to the turkey adorned with savory gravy. If you aren't feeling the turkey vibe, you can choose mushroom lasagna or rosemary-braised leg of lamb. Sides are served family-style including delicata squash, sweet potato puree, charred

Brussels sprouts, cranberry sauce and cornbread. Your most difficult decision will be whether to order the apple pie, pumpkin pie, maple bourbon pecan pie, or chocolate pot de crème for dessert.

## **Terrapin Restaurant & Catering**

Terrapin Restaurant & Catering serves up local, organic cuisine in a former church turned restaurant in Rhinebeck. While the restaurant will be closed on Thanksgiving Day, you can count on Chef Josh Kroner to help add to your dinner spread. You make the turkey and then order from Terrapin's extensive range of side dishes. Think golden nugget Squash Soup, vegetable terrine and cheddar mac & cheese, for example. You can add vegetarian stuffing and dessert faves pumpkin pie or apple tarts. The menu is staggering.