



*The soufflé at Caffè Regatta in Pelham is guaranteed to send you straight to chocolate heaven.*

## WHERE TO EAT NOW

the food, whether it's spinach-and-pork tortellini, crescent duck with spiced carrots, or basil soufflé, is a constant surprise. I'd return to Bernard's Ridgefield, a gracious country inn in Ridgefield, CT. Bernard's ooh-aah appetizer is a scallop shell held together with pastry, which is broken open at the table to reveal the plumpiest scallops topped with a disk of black truffle in a harlequin triumph.

### **Q: WHAT'S COMING DOWN THE PIKE?**

Trendwatchers will note more and more local sourcing. Pioneered in the area by The Flying Pig Café in Mount Kisco and championed now by Blue Hill at Stone Barns, showing off local provenance will continue to

### **Q: WHERE DO YOU GO ON A NIGHT OFF?**

If my Francophile soul needs a fix, I cross county lines for La Saliere in Ridgefield, CT, a French brasserie, or venture up the Hudson to the charming, quirky Le Bouchon in Cold Spring. Both have a few tables outdoors, too—a bonus. The ambiance, the accent, the frisée salad, and the mussels are just like they are in France. I always love pulling up a stool at the raw bar at The Fish Cellar. I learn something more about oysters every time I do. Owners Joni and Joe DiMauro and their staff are so welcoming and they always have an insider tip on the best swordfish or Dover sole. The oyster shucker is friendly and well informed. The place isn't elegant but the