

# charlotte's restaurant

GREAT GASTRONOMY



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It was the most perfect day in mid July when we headed to Charlotte's Restaurant located between Millbrook and Amenia. It was sunny, 75 degrees, no humidity, and there was a slight breeze – my most favorite kind of weather. As we pulled up in front of Charlotte's on Route 44 right before 6 pm on this Thursday evening, there was a family occupying one of the outdoor patio tables which are set up in the garden, amongst Alicia's (one of the owners) beautiful flowers. We too opted to sit outside and enjoy the setting sun.

Our server, Esteban, quickly came over to greet us, provided us with menus, and filled our water glasses. Before diving into the menu, we took a moment and enjoyed the setting, admiring the flowers, the large trees that provided us with shade, and peered into the fields next to and behind the restaurant to see if we could spot some of the cows and horses that reside there. This was truly a wonderful setting for this perfect evening.

**Cheers!**

As we turned our attention to the menu, I said to myself, "I think that such a wonderful evening calls for sparkling wine!" And so I ordered myself a glass of the Brut. I am no wine aficionado, so I consulted Esteban and he concurred that my choice was a wise one. Shortly thereafter he arrived with a Champagne flute filled with my Brut. It was absolutely delicious!

After taking a sip I asked Esteban what their

evening specials were. He then informed us that the menu changes every day and so that every day is special! He elaborated by explaining that Chef Mikael creates a new menu daily based on what comes in that day. I thought that that was pretty unique and impressive!

**The evening's menu**

That evening's special menu included four soups including the Revitalizing Gazpacho and Chilled Avocado with Roasted Corn. The appetizers ranged from the Ajax Fries to five salad choices like the Red Beet Salad and the Marinated Artichoke Salad, to the Calamari, Carpaccio of Beef Tenderloin, and the Sautéed Maryland Lump Crab Cakes. I decided to try the Marinated Artichoke Salad which is served on Arugula with Marinated Mozzarella, Belgium Endive and Balsamic Glaze (pictured top left). It was, simply put, excellent! The balsamic glaze was absolutely delicious and the freshness of the arugula with the marinated Mozzarella – the flavors complimented each other perfectly.

For my fiancé the difficult choice was choosing between the Calamari and the crab cakes. He ended up deciding to try the crab cakes, which come with Dijon Béarnaise and Field Greens drizzled with Sundried Tomato and Basil Vinaigrette (pictured far left, bottom image). He seemed quite pleased with it, for I didn't hear a peep out of him until his plate was empty.

Right before our appetizers had arrived, the family on the table next to us got their order of Ajax Fries and our jaws dropped. We were quick to add them to our order (pictured far right, top). Our

fries came out with our appetizers, and wow, wow, wow! The Ajax Fries are tossed in Truffle Oil and Grana Padano. Let's just put it this way: if you go to Charlotte's, you must order the fries!

**Dinner time**

The main course choices were as diverse as the appetizers, offering numerous seafood choices like the Oyster Bay Striped Bass and the Faroe Island Salmon Filet. They also had a Linguini dish that I will have to try on my next visit. They also had Pan Roasted Boneless Free Range Chicken, a Grilled Ribeye Steak, and a Roasted Rack of Lamb.

I opted to get adventurous and ordered the Seafood Crêpes which come with Maine Lobster, White Shrimp, Sea Scallop and Crabmeat tossed with Lobster Béchamel wrapped in Herb Crêpes with Forbidden Black Rice and Fresh Vegetables (pictured far right, bottom image). My fiancé decided to try the Sautéed Pork Scaloppini which comes with Mushrooms, Capers, White Wine, Lemon Butter, Saffron Risotto and Seasonal Vegetables (middle picture). I am usually not a big Scaloppini fan, but I ended up kidnapping his dinner and eating half of it. It was delicious!

We were very impressed with the food and its presentation (everything was beautiful), the setting, and the service. Thank you to Alicia and Mikael (the owners), and to Esteban. We had a most wonderful evening and we promise to try the homemade ice cream on our next visit! •

For more information or to make a reservation, call (845) 677-5888 or go to [www.charlottesny.com](http://www.charlottesny.com).