



Star Chefs Come To Westchester

By Diane Weintraub Pohl
 Photography by Chris Ware
 Shot on location at the Westchester Broadway Theatre

Neil Ferguson Monteverde

Neil Ferguson and his Cortlandt Manor restaurant, Monteverde at Oldstone Manor, are analogues in reinvention, endurance, and elegance. Ferguson hails from venerable Michelin-starred restaurants; Oldstone Manor from the venerable Van Cortlandts. Ferguson's cooking is refined and intelligent, his flavors as stunning as the Hudson River views outside Monteverde's mullioned windows.

"The Hudson Valley is so beautiful, just driving up puts a smile on my face," he says. He cooked at the Michelin-lauded L'Esperance and worked in the finest kitchens in London and Paris. Gordon Ramsay appointed him sous chef at his eponymous London mecca, then tapped

him again in 2005 as chef de cuisine for his New World debut, Gordon Ramsay at the London NYC. That didn't work out, but Ramsay's loss was Westchester's gain. Oldstone Manor's owners had grand revamping plans, and Ferguson's bona fides are about as grand as it gets. A luxurious inn, state-of-the-art spa, and Portofino-worthy marina are in the works, and now the cuisine is just as exalted.

Ferguson pairs sage-inflected gnocchi with prosciutto and pecorino; filet mignon with roasted marrow and wild mushrooms. And the foie gras from his Catskill supplier wins high plaudits. "It's better than in Europe," he gushes.

Though he splits his time between Monteverde and Manhattan's Allen & Delancey, Ferguson's enthusiasm for his northerly venue is as bountiful as the Hudson Valley harvest. In fact, so enamored is he of the area, he's paying it the highest compliment: he's planning to move here.

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