



The Restaurant Examiner



Larchmont's Plates Offers Sunday Bottomless Barbecue

By Jerry Eimbinder

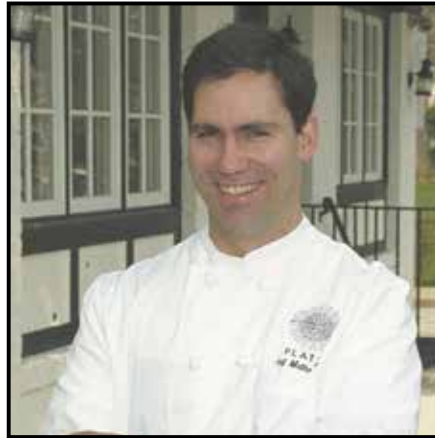
On Bottomless BBQ Sundays, the smoker at Plates works overtime, cooking brisket for 12 hours, pulled pork for 10 hours and St. Louis ribs for eight hours.

The combination is served with a variety of accompaniments such as cole slaw, baked beans and a biscuit for \$28 per person, plus tax and tip. Extra portions of any desired combination are refilled free. A children's barbecue plate is available at \$10 (refills are not included). There is an additional charge for beverages.

Bottomless BBQ Sunday service is available inside and on the patio from 5 to 9 p.m. in addition to the restaurant's regular dinner menu.

An eight-hour, smoked pastrami sandwich has been added to Plates' menu along with the newly introduced New Orleans specialty – shrimp Po'Boy.

Barbecue lovers can also order Bottomless BBQ on Thursdays for \$28 (or a single BBQ serving at \$20) during a live music summertime program with



Matthew Karp, the chef and owner at Plates in Larchmont.

food service starting at 5 p.m. The regular menu is also available.

The live music attraction scheduled for May 19 is The Mighty Fergusons, a local band with vocalists/guitarists Dennis Bolger and Matt Urbania, James Kirkpatrick on drums, vocalist Todd Nocera on keys and bassist Jorge Delrio.

The music starts at 6 p.m.

Brunch is served on Saturday and Sunday and includes bottomless BBQ at \$28 (a single serving is \$20), smoked brisket with scrambled eggs, tortilla and barbecue beans (\$14) and a smoked pulled pork sandwich (\$10).

Also offered at brunch are fried chicken atop waffles (\$16), burgers (\$14 and up) and a \$10 prix-fixe kid's menu. The Bloody Mary and Bloody Mariachi are priced at \$6 each. A 25 percent discount is offered for bottled wine during brunch.

Chef/owner Matthew Karp is a graduate of the Cordon Bleu School in Paris. In 2004, he and his wife Wendy bought a century-old historic structure not far from the Metro-North train station in Larchmont. Originally built as a rest house for New Haven railroad engineers and conductors, the building



The bottomless BBQ Sunday dish.

had been converted to a speakeasy during Prohibition. It then became a restaurant named Carl's on the Park in 1950.

Plates is named for Karp's vast collection of dishes, accumulated during his travels, which decorate the walls of the restaurant.

Plates is located at 121 Myrtle Blvd. in Larchmont. For more information, call 914-834-1244 or visit www.platesonthepark.com.

French Cooking Demos Offered at La Panetière in Rye

By Jerry Eimbinder

How to prepare Atlantic halibut will be covered in a demonstration of French cooking techniques to be held at Jacques Loupiac's La Panetière in Rye this Thursday.

Attendees will be guided step by step in the use of a citrus-herb persillade, snow peas, yellow wax beans fricassee and a basil-pesto sauce to create the halibut meal.

The demonstration will be followed by a three-course luncheon with the halibut as the main course. The cost for participating in this event is \$40 per person plus beverages, tax and gratuities.

The usual luncheon menu will be avail-



La Panetière in Rye will be offering a French cooking techniques demonstration.

able to customers who aren't participating in the demonstration. This menu includes a large selection of seafood dishes such as Maine lobster medallions and grilled Dover sole along with roasted quail and a rack of lamb noisettes.

The lesson, which starts at 11:30 a.m., is the latest demonstration in an ongoing cooking series.

La Panetière will also host a prix-fixe wine tasting event, including dinner, on May 24, with winemaker Alain Serveau of Domaines Albert Bichot Burgundy

Wines serving as guest speaker. A 7 p.m. reception will be followed by dinner at 7:30 p.m. The cost to attend is \$140 per person. Look for the posting of the menu at www.lapanetiere.com.

Loupiac comes from a long line of bakers who made a living selling pastries in the south of France.

La Panetière is open for lunch Tuesday through Friday and Sunday. Dinner is served seven days a week. The restaurant, which opened in 1986, is housed in a charming, cottage-style building located at 530 Milton Rd. in Rye.

For reservations, call 914-967-8140 or visit www.lapanetiere.com.

Mount Kisco's Exit 4 Food Hall to Expand Services

By Jerry Eimbinder

Exit 4 Food Hall created a stir when it opened in February with nine independently-owned stations co-existing under one roof. Now it is preparing to add new functionality for delivery, catering services and take-out options.

"Delivery and catering from food halls is rare and complex and, therefore, Exit 4 is rolling out delivery in two phases," said Jeff Friedlaender, a partner at Exit 4 Food Hall. "Phase one will include delivery to businesses and catered events and Phase two will add delivery to local residents."

"Imagine being able to have pizza, sushi, barbecue, seafood, pasta, sandwiches and salads delivered from the same location," he said.

Participating in the two-phase program are Charcuterie 153, offering platters of smoked and cured meats and savory



cheeses; Rawsome Seafood Bar (operated by Joe DiMauro of Mount Kisco Seafood) serving oysters, shrimp and seafood small plates; Inno Sushi by James, a sushi

bar with fresh grab-and-go and dine-in items; Rotiss-A-Q, featuring rotisserie-cooked meats, including chicken, pork and beef dishes, prepared by John Cioffi, the former owner of A&S Marketplace; Piacci Pasta Bar, offering chef specialties made with fresh homemade pasta and sauces; Fuoco Wood-Fired Pizza (fuoco is Italian for fire); Dirty Roots by Myong, a Korean/Asian twist on healthy salads and juices and paninis featuring local

chef Myong Feiner; and X4 on Tap, offering local craft beer, wine, coffee and a late-night small plates menu.



Pizza is available at Exit 4 Food Hall's Fuoco food station.

Exit 4 is located at 153 E. Main St. in Mount Kisco. For more information, call 914-241-1200 or visit www.exit4foodhall.com.