



Maestro's

"A Fine American Bistro"

371 Broadway · Saratoga Springs, NY · (518) 580-0312

Broadway, in Saratoga Springs, is the home of many great restaurants. If you have not dined at Maestro's yet, you are missing something very special. From the cuisine, to the enjoyable atmosphere and impeccable service, it is a winner.

Maestro's has a fun and relaxed setting. Pumpkin colored walls are the backdrop to some interesting artwork. The restaurant is intimate, with a very welcoming atmosphere. Both my companion and I found the jazz playing in the background lively, entertaining, and an appropriate selection for creating an ideal ambiance.

After being seated we were brought some wonderful white bean dip and whole grain crackers—a welcomed departure from the usual, and quite delicious. The menu was fabulous, with all sorts of enticing dishes to choose from. As we were still deciding we

were brought a basket of warm house-made honey wheat and peasant bread with soft butter, sprinkled with Hawaiian sea salt. It was out-of-this-world. Since there were so many things we wanted to try, we decided to share a couple of appetizers in addition to our main courses.

To begin my meal I decided on their spinach salad. It was prepared with sweet and spicy cashews, oranges, red onion, manchego cheese and lemon, and then tossed in extra virgin olive oil. Wow. The salad was earthy and popping with the beautiful balance of sweet and tart flavors. My companion went for the Maryland crab cake. Dressed with wilted spinach, Cajun remoulade, pom frits, and tomato fume, this crab cake was loaded with melt-in-your-mouth fresh crab. We then sampled some warm lobster salad. It was even better than it sounds—generous amounts of fresh lobster meat with potatoes and spinach, tossed in a green goddess dressing. It was outstanding. Believe it or not, we then shared some onion bisque. The bisque was made of white and red onions, leeks, shallots, and garlic. Fabulously aromatic and perfectly balanced, the flavor was robust yet mellow, with a hint of sweetness that was divine—a real treat on a frigid winter evening. Yes, we still managed to eat our dinner after all of that. I had the house-made pumpkin ravioli, while my companion chose the veal tenderloin. My ravioli were

served in a sage brown butter, with butternut squash, goat cheese, roasted pumpkin seeds, and grana padano. Masterfully prepared, they were light and delicate yet rich with flavor. My companion's veal tenderloin was wrapped in serrano ham, pan roasted with citrus gremolata oil, and served with egg noodles and assorted summer squash. The dish was a feast for the eyes, as well as the palate.

We decided we had to share a piece of house-made chocolate salted caramel cake and a cup of French press decaffeinated coffee. Dense chocolate cake, sinful buttercream chocolate frosting with salted caramel in the layer—the ultimate delight for those who love the good old sweet/salty combination. As if we had not already consumed enough, our waitress came around with a bowl of dark chocolate bark, that is made fresh daily. This bark was made with pistachios and dried cherries. The chocolate (70% cocoa) was luscious, and a truly memorable touch. We were even given some to take home.

Chef John LaPosta is doing a sensational job at Maestro's. As the proprietor and executive chef, he is dedicated to making dining at Maestro's an exceptional experience. His background as the former executive chef at Jack's Oyster House, the Conservatory Grille, and executive chef and innkeeper at the Cambridge Inn, have poised him to make Maestro's a real stand out!