

Lori's Picks

One Caroline St. Bistro

1 Caroline St.
Saratoga Springs, NY
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One Caroline St. Bistro has been a perennial favorite on the Saratoga dining scene for good reason. The Cajun influenced delicious cuisine, paired with the inviting atmosphere and live music, have all combined to make it a Saratoga classic!

The cozy and intimate ambiance of One Caroline is completely conducive to eating, drinking, and enjoying the live music for hours. The open restaurant/bar area has a wonderfully eclectic vibe. The exposed stone walls, rich wood tones, pictures depicting jazz icons the likes of Billy Holiday, and a fabulous white baby grand piano, are all part of the unique appeal that makes One Caroline such a hit among locals and tourists alike.

One of the things that makes the fare so outstanding at One Caroline, is the fact that everything served is organically grown from local farms. All the meats served are free-range, and hormone- and antibiotic-free. Even the seafood is purchased with the greatest of care, ensuring that only the finest and freshest is served, while being environmentally conscious.

My companions and I were all set to relish in a night of great food and music the evening we decided to pay One Caroline a visit. The menu was replete with mouth-watering dishes; the trick would be deciding which ones to choose. As we heartily consumed the crusty house-made bread with infused olive oil, we came to our decision. We would share the bruschetta, oysters Rockefeller, and sautéed artichoke appetizers. Each appetizer proved to tantalize our taste buds,

preparing us for our night of superb dining. The bruschetta—generous amounts of capers, tomatoes, artichokes, Kalamata olives, and shaved grana padano toppling over perfectly crunchy toast—was far and above the typical. The freshness and preparation of the oysters made our oysters Rockefeller every bit the rich extravagant dish that has earned them the name Rockefeller. The sautéed artichokes—made with roasted red peppers, fresh basil, cream sherry, lemon, and butter—were a melt-in-your-mouth delight.

After such dazzling appetizers, we were growing more excited for the meal to come. My grilled rib-eye, an evening special, surely did not disappoint. Grilled to a perfect medium (per request), and served in a demi-glace sauce with roasted fingerling potatoes and Brussels sprouts, my meal could not have been more wonderful. There is nothing I love more than a well prepared, fine piece of beef. Everything on my dish was cooked to perfection and dripping with delectability. One of my companions just had to try the sticky chicken. The chicken was accompanied by dirty rice, and was prepared with andouille sausage and shrimp, in a sweet heat barbecue sauce that just screamed Cajun goodness! My other companion went for the house specialty, jambalaya—chicken, andouille sausage, shrimp, crawfish, tomatoes, celery, onions, bell peppers, Cajun spices, and white rice. It was easy to see why the jambalaya was the house specialty; the ingredients were masterfully melded and the combination popped on the palate.

After such fine feasting we were certainly not going to forgo dessert. The house-made

dessert menu was alluring, to say the least. To me, the apple bread pudding, complete with spiced whipped cream, sounded like the perfect delight on a chilly fall evening. One of my companions decided on the ever popular flourless chocolate cake, and the other could not resist the amaretto cheesecake. Each decadent delight was a testimony to the talent in the kitchen at One Caroline. What a way to end an outstanding evening of dining.

All the components for a special night out are right at One Caroline—gourmet cuisine, impressive service, marvelous ambiance, and live music! It is little wonder why One Caroline St. Bistro has become synonymous with fine Saratoga dining. If you haven't been, you simply must!

