

Lori's Picks

The Turf Club At The Springwater Inn



139 Union Ave.
Saratoga Springs, NY
ph: 518-584-5051
www.theturfclubrestaurant.com

sandwiches and classic comfort foods like meatloaf and chicken and biscuits, to rack of lamb, duck breast, and fresh and fabulous pasta selections. In my research, I found that everything at The Turf Club is made in-house daily. Executive Chef Rob Cone insists that only the finest and freshest locally-sourced produce be used in each dish. In the summer season this means tomatoes grown right in his own garden. Chef Rob makes frequent small orders to ensure maximum freshness.

The recently renovated, former site of Springwater Bistro is now the home of Saratoga's most lauded new restaurant, The Turf Club. From the warm and inviting atmosphere to the level of culinary expertise, The Turf Club is a standout!

The simplicity and charm of The Turf Club exemplifies Saratoga Springs. From the crackling fire in the bar area, to the beadboard ceiling, pictures capturing the glory of Saratoga's racing season and distressed wood floors, there is an undeniably comfortable and casual feeling to The Turf Club.

As my companion and I perused the menu selections, we immediately noticed the varied price range for entrees. An entrée was anywhere from \$15- \$28 dollars. In this cost conscious time it's wonderful to have a range of prices from which to choose. We were served a complimentary basket of fresh-baked bread, marinated vegetables, and house-made white bean hummus. What a nice departure from typical restaurant fare. It was a delectable and innovative way to begin our dining experience! The menu included everything from salads and

On this chilly fall evening, the French onion soup sounded like an idyllic way to start my meal. My companion decided on the beet salad. The soup proved to be an inspired choice. With loads of melted cheese just dripping down the ramekin, it was a bubbling sight to behold. The savory beef broth was contrasted so perfectly by the sweet caramelized onions and Swiss Gruyere, and pieces of toasted French bread made it all the more satisfying and delicious. My companion's beet salad was a verdant delight, second to none. Roasted beets were served on mixed baby greens tossed with crispy pancetta, goat cheese, toasted sugared hazelnuts, and finished in a house-made palmery mustard champagne vinaigrette. The earthy tastes and textures of this salad enchanted the palate; the freshness of the ingredients was obvious. I opted for a special entrée of the evening, while my companion decided on a dish from the home-style section of the menu. My mahi-mahi was prepared in a goat cheese crust with lemon cream sauce. It was served with rapini and a four cheese potato casserole. The slightly sweet flavor of the

mahi-mahi was enhanced by the tangy goat cheese crust and fresh lemon cream sauce. Each bite was relished with great pleasure. My four cheese potato casserole was made with Brie, goat cheese, mozzarella, and parmesan—a divine concoction by any standards. My companion's shepherd's pie was truly a homemade soul warmer. Made with lamb, beef, corn, and mirepoix (carrots, onions, and celery), and crowned with a mashed potato topping—this sheppard's pie was worthy of any grandmother's oven.

As you know, one thing I don't lack is a sweet tooth. To say that I enjoyed some of the most luscious desserts I have ever had the privilege to eat, is not an exaggeration. Chef Rob Cone's mom, Beverly Reedy, who opened the popular Saratoga Springs breakfast eatery Beverly's, twenty-two years ago, does all the baking at The Turf Club. I'm talking authentic home-baked desserts made from scratch. While sipping on some of the best coffee I've had in some time, we sampled a variety of fabulous desserts. Beverly's apple bourbon cake with whisky sauce, chocolate oblivion (flourless chocolate cake), and carrot cake were truly noteworthy. Moist and decadent, they were nothing short of phenomenal!

Chef Rob Cone and his mother, Beverly Reedy, make quite the team. I left The Turf Club utterly impressed! Chef Rob often refers to his cuisine as "casual gourmet." I think that pretty much sums it up. If you want to enjoy a stellar meal in a relaxed setting with excellent service, The Turf Club is a must!

