

Lori's Picks

Restaurant Reviews



QUEENSBURY HOTEL

88 Ridge Rd #2 · Glens Falls, NY · Phone: (518) 792-1121

As we once again approach the long awaited vacation season, we at Success decided that it was time to check out some of our local resorts. With the downturn in the economy, I am sure more families will be staying closer to home as they plan their getaways. Keeping with the “staycation” theme, I planned an overnight stay at The Queensbury Hotel, in the heart of downtown Glens Falls.

The Queensbury Hotel is a wonderful old building that offers much of the charm of an era gone by, with the comforts of our modern day. The hotel provides spa services, massage therapy, treatment rooms, a hair salon, fitness center, two restaurants, a bar, wireless internet access, and a fabulous indoor pool which I thoroughly enjoyed. They are also known for hosting many beautiful weddings and events in their impressive banquet rooms or many meeting rooms.

The Queensbury Hotel is currently undergoing a renovation, but it is all being done in phases as to not inconvenience their guests. My getaway got started later than I would have liked. You know how that goes—always one more thing to take care of. There was a wedding reception going on upon my check-in, I peeked in the banquet room, and I must say everything looked exquisite. The lobby of the hotel has lovely classic furnishings, many inviting seating arrangements, and a massive fireplace. I was very

pleased when I opened the door to my retreat for the evening. My handsome two bedroom suite was newly redone in soothing tones of cream and burgundy. The furnishings and appointments were tasteful and traditional, right down to the elegant Schumacher swag and jabot window treatments. The brand new wet bar in the passageway connecting the two rooms, and flat screened TVs throughout were a few benefits to the new renovation.

After a rejuvenating night's sleep, on an extremely comfortable mattress, I made my way to breakfast—served in their Garden on the Park Restaurant. The Garden on the Park Restaurant was open and airy. With French doors, expansive windows, and garden green tablecloths, the ambiance created a pleasant start to the day. The breakfast buffet looked delightful—scrambled eggs, sausage, bacon, home-fries, pastries, fresh fruit—but I really desired the French toast. I began with a smooth and satisfying cup of Starbucks coffee, the house brand of The Queensbury Hotel. My French toast was brought out promptly and did not disappoint. I savored every bite. How special to have a relaxing, leisurely breakfast. We all need to treat ourselves now and then!

My overnight at The Queensbury Hotel was most enjoyable. The service was prompt, courteous, and with a smile. In close proximity to the Adirondack region, Lake George, Great Escape, and Saratoga, the location is just perfect. I wish I could have stayed longer and indulged in a massage...but there is always next time.



88 Ridge Rd #2, Glens Falls, NY

For Reservations Call
800-554-4526

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Restaurant Reviews

cella bistro

2015 Rosa Road
Schenectady NY
Phone: (518) 381-2081



Schenectady is home to a first-rate eatery, Cella Bistro—a fabulous place to indulge in gourmet cuisine in an intimate setting. Whether you are interested in samplings from their tapas menu or the many options on their dinner menu, you are sure to enjoy an evening of fine dining.

Cella Bistro's décor is minimalistic yet warm. The candle lit walls, soft earth tones, and eclectic art collection all contribute to a serene and relaxed setting. It is an ideal spot to unwind after a stressful day.

Chef Michael Cella, a Culinary Institute of America graduate, has put together a varied and impressive menu featuring local, fresh ingredients. He is a member of the Farm to Chef Program, and uses the Roots and Wisdom Farm in Schenectady for his seasonal produce. Chef Michael's menu has a decidedly Mediterranean feel, reflecting his background in Italian and French cuisine. From the standard items to daily specials, Cella Bistro's menu is sure to excite you. They also feature a comprehensive wine list to accompany their many dining options.

I began my meal with shrimp wrapped in speck (smoked prosciutto) with sautéed roots, spinach, garlic, and white beans. The appetizer was a phenomenal fusion of tastes and textures. My companion opted for the wild mushroom and farro (a grain somewhat like spelt) soup with roast chicken broth and grated pecorino cheese. The soup was delicate yet satisfying, with a marvelous taste. Our salads were soon to follow—mine was a tantalizing concoction of spinach, arugula, crumbled Applewood smoked bacon, cashews, dried cranberries, and crispy shallots in a sweet red onion vinaigrette. The melding of the sweet, tart, and salty flavors was divine! My companion's warm salad was equally impressive—crispy house-made mozzarella stuffed potato cake, served on a bed of tomato and avocado. The contrast of temperatures and textures made this dish most interesting.

For an entrée, I decided on the natural Angus beef ribeye, while my companion chose the lamb special of the evening. I am always happy to see natural beef on a menu, and this one surely didn't disappoint. Succulent and cooked to a perfect medium, per my request, it was served with hand-cut fries and fresh green beans. My companion raved about his roast marinated Colorado house-cut lamb porter house. His meal was nicely complemented by crispy local potatoes and roasted asparagus. We topped it all off with a rich decaffeinated cappuccino, and a heavenly piece of house-made German chocolate cheesecake.

The cuisine at Cella Bistro was outstanding and the service impeccable. If you have not had the pleasure, I am sure you owe yourself a treat! Reservations are recommended.

Snyder's Restaurant & Pub

Owner - Tammy Selva



Success Magazine: Tammy, what is your position at the restaurant?

Tammy Selva: I am the general manager. I started as a waitress, working nights, fourteen years ago. Bruce Tanski took over the restaurant seven years ago, and he offered me the position based upon my hard work and tenure.

SM: What skills have helped you as the general manager?

TS: I am honest and dependable. My employees trust me, and I am truly a people-person.

SM: What is your relationship with Bruce like?

TS: He is dependable and he stands by me. He has the best interest of his staff in mind at all times. He is the kind of guy who would do absolutely anything for the people he trusts.

SM: Describes Snyder's.

TS: Snyder's has a down-home atmosphere. Bruce has done a lot of work with the structure, but that hasn't changed the atmosphere. People always come back for the entertainment and the great food. We've had a new chef since October, and she makes everything from scratch—from our breakfasts to our soups.

SM: How do you attract new people?

TS: We do some advertising, but we mostly get word of mouth referrals. Our daily specials set us apart, and that will never change. We cater to the workingman, with good old three dollar lunch specials.

SM: Who is your target market for the bar area?

TS: We have a lot of regulars, and we are a very family oriented place. Some people just eat and then go home, while others stay to watch sporting events and have some fun. Though we have many patrons, it is certainly not a raucous crowd.

SM: Define Snyder's in one word.

TS: Successful. The food, atmosphere, and ambience are great. The economy has been challenging for us, as people are cutting back their expenses. But, we are looking ahead into a greater future.

*Snyder's restaurant exemplifies a relaxed family atmosphere. I ordered the Snyder's breakfast sampler—two strips of bacon, two sausage links, two pancakes, two pieces of toast, two eggs any style, and a cup of their fabulous coffee. The food was hot and delicious—a great way to start a new day. I highly recommend Snyder's restaurant if you like good down-home cooking in a casual family atmosphere.