

RESTAURANT REVIEW

HARVEST ON HUDSON

By Michael Travin

Harvest on Hudson serves a delicious mix of Mediterranean food at a breathtaking setting which overlooks the Hudson River and the Palisades. The setting is unrivaled with a nightly sunset that can be viewed from the garden and patio. The comfortable lounge and fireplaces also create a warm atmosphere. The owner, Angelo Liberatore, has successfully obtained a beautiful location that is perfectly complemented by the delicious food.

Chef Vincent Barcelona, the new executive chef, makes delectable food with a Mediterranean theme that focuses on Italian cuisine. Chef Barcelona has been cooking since the age of 12 and has an extensive resume. He has cooked at many respected restaurants including Le Bernardin, Mondrian, Luxe, the River Café, the Park Avenue Café, and the Mark Hotel. Chef Barcelona is the recipient of the AIWF Andre and Simone Soltner Alsatian Internship Grand Award, which allowed him to travel to France and develop his culinary expertise.



The events at Harvest on Hudson are lovely due to the restaurant's willingness to accommodate a variety of events and customize the event with flowers, table settings, and menus. Events can range from private dining for 32 to weddings and large events for 220 people.

The menu is filled with a variety of delicious food. The appetizers range from the "Simply Raw" section which includes dishes such as the delicious Pounded Sashimi Quality Tuna

to the "Pizza Rustica" section which has a variety of mouth-watering pizzas to soups, salads, and a range of seafood. Some of the best dishes at Harvest on Hudson include the Sautéed Halibut which exudes flavor and the Sirloin Steak with garlic butter, a succulent dish. The flavor and freshness of the food prepared by Chef Barcelona in part come from the garden at the restaurant which contains tomatoes, eggplants, peppers, and numerous other herbs and vegetables.

Be sure to order the absolutely delicious desserts – if not two or three, at least one. Some delicious desserts include the Tahitian Vanilla Crème Brulee with spiced nut biscotti, the Mixed Wild Berry Tart with Vanilla Custard, the Flourless Chocolate with toasted hazelnuts, caramel, and hazelnut gelato, the Golden Almond Cake, the Warm Apple Tart, and the Molten Chocolate Cake. These desserts serve a variety of tastes from chocolate lovers to fruit fanatics and each is scrumptious in its unique way. The menu is updated regularly so be sure to visit the Harvest on Hudson so as not to miss these wonderful dishes.

