

# Restaurant Spotlight

**Blue Mountain Bistro**  
Route 212/Glasco Turnpike, Woodstock



Bond Brungard/For the Poughkeepsie Journal

Blue Mountain Bistro in Woodstock is an inviting place to dine, with personable and knowledgeable service.

## Delicious culinary adventure awaits at Blue Mountain Bistro

**Cozy ambiance makes dining a treat**

By **Lori Pierce Abendschein**  
For the Poughkeepsie Journal

A converted 18th-century barn, once located in Poughkeepsie, sets the scene for a veritable dining experience in Woodstock with its wide-board floors, an inviting zinc bar, three equally warm and attractive dining rooms, personable and knowledgeable service, and even varied weekly entertainment. The lovingly restored building is home to chef Richard and Mary Anne Erickson's Blue Mountain Bistro, now in its 10th year.

Chef Erickson's French-Mediterranean menu covers a wide scope of cuisines, encompassing the flavors and cooking styles from the south of France to the Middle East. The talented chef takes guests of Blue Mountain Bistro on a gastronomic adventure that doesn't disappoint as he utilizes ultra fresh, local ingredients and modern day techniques to prepare classical and regional specialties.

### Sample savory tapas

Spanish tapas are a nightly offering and can be ordered in any combination. With a glass of wine from the well-rounded list, you can enjoy one (\$3), three (\$7) or five (\$10), from more than half a dozen "little plates" that include items such as duck liver pate, marinated feta cheese, mildly spiced and slightly

### Blue Mountain Bistro ★★★★★☆ (Very good)

Route 212 and Glasco Turnpike, Woodstock; **845-679-8519**; French-Mediterranean cuisine; closed Sunday-Monday; serving dinner, Tuesday-Saturday from 5 p.m.; loft available for private functions; call for information about entertainment; reservations suggested; handicapped accessible; major credit cards accepted. **Entree price range** — \$13-\$21; children can be accommodated. **Directions** — From Poughkeepsie, take Route 9 north to Route 9G north and cross the Kingston-Rhinecliff Bridge heading west. Follow Route 209 to Sawkill Road exit; make right onto Sawkill Road; go about 7 miles to the end, which is Route 212. Make a right; restaurant will be on the left, just past The Red Onion.

#### Rating breakdown

Food.....★★★★☆	Service.....★★★★☆
Ambience.....★★★★☆	Value.....★★★★☆

smoky Spanish garlic mushrooms, an intensely delicious caponata, and Moroccan couscous and shrimp, enhanced with fresh cilantro and pinoli. These fabulous little plates also make for a pleasing entree that allows a taste of seven items (\$13.95).

Don't let the sides (\$5) go undiscovered.

Wild boar sausage and polenta, mashed Yukon gold potatoes, shoestring potatoes or even the vegetable of the day could make a nice addition to any order.

If you're not careful, however, you'll have too much fun with the tapas and sides, and miss appetizers of steamed clams romesco (\$9) — a deep bowl of littleneck clams, hot andouille sausage and red pepper almond sauce. A triangle of light-

ly breaded sheep's milk feta cheese was sheer bliss atop a bed of lush, inviting greens dressed in black olive vinaigrette (\$9). The combination of earthy mushrooms, vegetables and barley in a broth of deep chestnut hue (\$5) was flawless; its construction seemed to elude us.

By the time we finished our appetizers, we were already perfectly satisfied and wondering how we would manage the entrees. We took in the cozy surroundings and admired the oil paintings of a local artist hanging on the walls.

We marveled at the aromas as they wafted in with the entrees. Jumbo sea scallops (\$21) were served resting on a thick base of enviable fennel mashed potatoes, sur-

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# Bistro: Tasty tapas make satisfying meal

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rounded by a bright puddle of red pepper orange sauce. An outwardly simple array of ingredients was transformed into a masterful dish (\$15) of long, silky ribbons of papardelle bathing in a luxurious mushroom essence, and abundant with tender leaves of spinach, sauteed portobello mushrooms, caramelized onions and white beans.

Just as I readied for another bite of pasta, a whiff of saffron wafted from across the table from a spirited paella Valenciana (\$20). The dish was mounded high with spicy andouille sausage, organic chicken, shrimp and littleneck clams.

There are numerous opportunities to taste chef Erickson's talented artistry. The roasted organic chicken looks soul-satisfying with mushroom bread pudding and mashed potatoes (\$17), while Provencale-style beef stew (\$18) is probably served with a guarantee to take the chill away, with its roast-

ed vegetables and mashed potatoes.

## Save room for dessert

You'll be sorry if you don't save room for desserts, especially the creme brulee Catalan (\$4.95), which could bring out the passion in even the most solemn of diners. The smooth, fennel-scented custard, still warm and loaded with vanilla beans, surpassed our expectations. Chocolate hazelnut torte (\$5.95) could easily challenge a confessed chocoholic with its intensely rich cake, espresso sauce and hazelnut ice cream (\$5.95).

Blue Mountain Bistro was a purely delicious escapade, and after 10 years, the proprietors have much to celebrate.

*The Poughkeepsie Journal pays for the meals that are the subjects of restaurant reviews and reviewers do not identify themselves prior to the end of the meal. Lori Pierce Abendschein is a graduate of The Culinary Institute of America and a member of Women Chefs & Restaurateurs.*