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Winston, Mount Kisco: Restaurants We Love

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Published 5:59 p.m. ET March 27, 2015 | Updated 2:04 p.m. ET April 1, 2015

The food is New American, but the chef injects dishes with his own interesting twists and turns, using locally sourced ingredients whenever possible.



(Photo: Ira Block)

One of the things I like about Winston in Mount Kisco is that there are options.

When I've been here with my girlfriends and the weather is ideal, we head to the rooftop deck for a cocktail among a buzzy crowd; my husband and I sat at the ground-floor gastropub bar and caught a basketball game during March Madness; there's also a quiet and upscale dining room on the middle floor.

The space is really pretty — a total overhaul of the old Brass Horn — with exposed brick, polished hardwoods and exposed steel with an impressive soaring skylight capping off the entire space. That top floor rooftop bar also has a cool glass skylight over a polished steel bar with open-air seating in comfy banquettes at either end.

The food is New American, but executive chef Michael Williams — who attended the French Culinary Institute as a pastry chef, so save room for dessert — injects dishes with his own interesting twists and turns, using locally sourced ingredients whenever possible.

Winston, by the way, is the name of Williams' rescue dog. There are some neat framed photos of canine around the restaurant.



(Photo: Ira Block)

For me, eating in the pub area is a perfect option. There's great people watching, televisions are not too far away and you can order from either the bar menu or the dining room menu. On my last visit, my three girlfriends and I requested a seat in the bar and then shared almost everything on the pub (or as we called it, the small plates) menu.

What we tried

Crispy Brussels sprouts: If it seems like everyone is on a mad rampage for crispy Brussels sprouts, well, you'd be right. I've seen them on practically every menu I've encountered recently, but these were sublime.

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Spring rolls: Thai chili gave these crispy shrimp rolls just a hint of heat. Since the wrapper is light and flaky and the shrimp inside ample, these disappeared in a flash. We should have asked for three orders, not two!

Karaage chicken: Bite-sized pieces of fried, ginger marinated chicken is served with an airy lemon and miso dip and a portion of cool, creamy Asian-inspired slaw. It's hard to tell which one to dip these bites into.

Hanger steak: One of my go-to favorites. A nice portion of sliced, grilled Asian-style steak that was marinated in soy and ginger.

Salmon burger: Another winner, this was more than a slider-sized burger served with wonderful pickled cucumbers and gribiche, which is apparently a cold mayonnaise-based egg sauce.

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(Photo: Ira Block)

Crabcakes: Two luscious, gorgeously pan-seared cakes draped over some guacamole with pickled watermelon and a deep, smoky chipotle sauce. These are on the appetizer list on the main dinner menu.

Drinks and dessert

Okay, so let's just get it out there, I had a drink called Governor Cuomo's Day Off and I liked it: grapefruit juice, bitters, vodka and agave nectar. (Apparently the governor is a repeat customer and this is his go-to cocktail.) The non-political drinker can choose from among some very intriguing cocktails, like one made with muddled grapes, basil and gin, a classic Mai Tai and some inventive margaritas, as well as nice wines by the glass including an amazing tempranillo Vivanco Crianza and a really lovely light Trebbiano Affreschi.



(Photo: Ira Block ira@irablock.com)

For dessert, even though Williams desserts are killer, we all shared one creme brulee tasting that came with a green tea, chocolate and vanilla and vanilla butter cookie flavors. Another case of under-ordering!

Who goes

A well-dressed, well-heeled crowd including the aforementioned governor and his significant other, food maven Sandra Lee.

Inside scoop

The rooftop deck is due to open in early May, but it's weather dependent so check before you head over. Reservations are strongly suggested, especially on weekends. There is ample parking, both on the street in front and from the lot in back which can be accessed by a rear door.



(Photo: Ira Block)

What we'll try next

The restaurant begins serving Sunday brunch today and I am dying to try the buttermilk pancakes described thusly: Wild blueberry compote, salted almond candies, New Hampshire maple syrup and whipped coconut sour cream. Enough said. Also, note that the main menu will be adjusted for spring, so expect some changes.

What's nearby:

Mount Kisco has it all— shopping, movies and a strollable downtown, so whether you come for lunch or brunch or dinner before or after a movie, there's a lively vibe in the immediate area.

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The 411 on Winston

Cuisine: New American

Entree price range: Bar menu \$10-\$15; dinner menu \$19-\$36

Great for: Big Groups, Date Night, Watching the Game, Excellent Desserts, Seasonal Menu, Craft Beer, Brunch, Cocktails, Dining at the Bar, Girls' Night Out, Meeting for a Drink, Outdoor Dining, People Watching, Private Room, Romantic, Dinner with Grandparents, Singles Scene, Small Plates, Special Occasion Dining, Wine List



(Photo: Ira Block)

Noise level: Moderate.

Hours: 11:30 a.m.-4 p.m. Thursday-Sunday; 5-10 p.m. Tuesday-Thursday 5-11 p.m.; Friday and Saturday, 5-9 p.m. Sunday.

Go: 130 E Main Street, Mount Kisco, 914-244-9780, winstonrestaurant.com

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