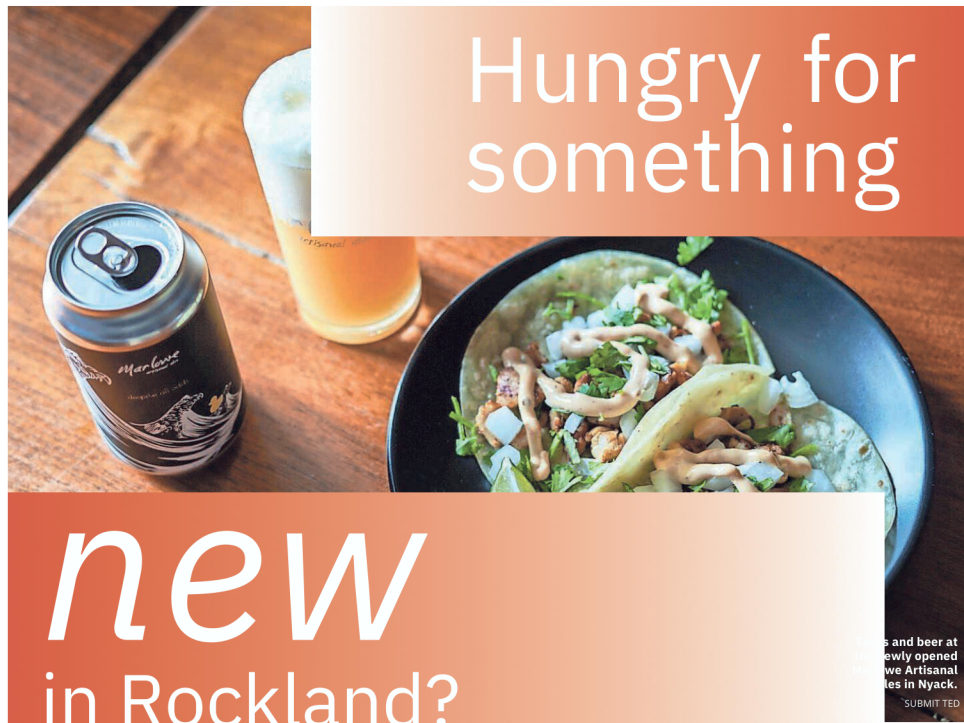


LIFE

FOOD & DRINK



From Spanish tapas to smashburgers, 7 new places to eat have opened, with more coming soon

Jeanne Muchnick Rockland/Westchester Journal News | USA TODAY NETWORK

New dining options continue to open in Rockland, everything from a brewpub to a Spanish-influenced wine bar to a sports bar complete with golf simulators and ax throwing. Here's the latest, including two more coming soon.

Alain's Wine and Tapas, Nyack

What had been Alain's Petite Bistro has been transformed — as of Oct. 20 — into the kind of wine bar you might find in Spain or Portugal. Entrees include *gambas al ajillo* (shrimp in garlic sauce), *pulpo a la plancha* (seared octopus), *lomo de cerdo* (roasted pork filet mignon wrapped in double smoked bacon au jus) and the mussels chef Alain Eigenmann has long been known for, including mussels with garlic, tomatoes and chorizo sausage as well as mussels in white wine, garlic and cream sauce. Eigenmann also owns Brasserie D a few doors down, which opened July 14, 88 Main St.

Fire & Cork, Blauvelt

This is the second location for Fire & Cork, See NEWS PAGE 4C New City last July and now has a

new spot in Blauvelt. Open since Oct. 13, diners can expect a host of signature cocktails (try the Fire Rum Punch with rum, amaretto, mango puree, pineapple and lime juice, and a splash of grenadine) and wines, along with salads, sandwiches, burgers, bowls and brunch dishes including an excellent challah French toast with fresh strawberries and bananas. 135 East Erie St., 845-680-1111

Hudson Market on Main, Nyack

It's confusing, we know, but this cafe, which is part of Rockland Community College's culinary program, opened in August, then closed, and is now officially open as of Oct. 26 after being temporarily closed due to sidewalk improvements on Broadway. The market uses ingredients and



Chef Alain Eigenmann who recently opened Alain's Wine & Tapas in Nyack. Photographed Nov. 4, JEANNE MUCHNICK

Pleasantville bakery, in business almost 14 years, has closed

Jeanne Muchnick

Rockland/Westchester Journal News
USA TODAY NETWORK

Cait Dwyer knows she's breaking a lot of buttercream and cake lovers' hearts by closing Flour & Sun in Pleasantville. The bakery, which has been on Washington Avenue for almost 14 years, served the last of cupcakes, scones and other treats on Saturday, Nov. 12. That's the bad news. The good news is that Dwyer said she'll be back, albeit in a different location.

Details are still to come — follow Flour & Sun on Instagram — but plans are in the works to open something new next year.

"I'm very excited about my new adventure," she said. "It's time to close the Flour & Sun and give Westchester something even more amazing."

Got a food tip?

Know of an opening or closing? Email JRMuchnick@gannett.com

Jeanne Muchnick covers food and dining. Click here for her most recent articles and follow her latest dining adventures on Instagram @lohud_food or via the lo-hudfood newsletter.



Flour & Sun has been in Pleasantville for almost 14 years. It will close on Nov. 12. Photographed Nov. 9, 2022, JEANNE MUCHNICK

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New places

Continued from Page 1C

products sourced from the Hudson Valley as a Taste NY vendor and offers a variety of sandwiches, salads and entrees along with its **NYC** **845-875-7559**, sunyrockland.edu/hudson-market-on-main

Kong Dog, West Nyack

All kinds of crazy corn dogs are available at Kong Dog on Level Four of the Palisades Center, open as of Nov. 11. The corn dogs, which reached TikTok fame as the "New Bite to Grab," feature flavors such as Hot Cheetos crumbs, ramen crumbles, or crunchy fruity rice puffs. Kong Dog also offers an eclectic drink that includes a Strawberry Matcha Boba. The new space opened Nov. 11, 1000 Palisades Center, Level Four, kongdog.us or palisadescenter.com

Marlowe Artisanal Ales, Nyack

There are eight beers on tap, two of which are made in-house, six of which brewer and owner Zac Ross made in Connecticut where he's been brewing for three years; he also offers one which is a collaboration with King Ferry, New York-based Aurora Brewing Company. The goal of his new brewpub in the former Two Villains Brewing space, is to stock the taps with beers made on-site. As for food, expect a smashburger, Nashville Hot chicken sandwich, Nashville Not-Chicken sandwich (a mushroom Nashville hot sandwich), tacos and Belgian style frites with a plethora of dipping sauces. The brewpub has been open since Nov. 2.

132 Main St., and — naturally! — cheese and charcuterie boards. The two also offer evening cheese and wine classes and special events. 4 South Broadway, 845-535-3736, scottandjoe.co

Scott & Joe, Nyack

What had been Simard & Co. has now officially changed — as of Nov. 10 — to **The Patriot Lounge, Stony Point**. Scott & Joe to better reflect the owners' names and vibes. Scott Young and Joe Garreffa, Robert McFadden, Robert McFadden took over the cheese and charcuterie shop a year ago and wanted their reconstructed the business model of what place, which is also a wine bistro, to feel had long been a catering hall at Patriot more approachable. "We hope folks step Hills Golf Club and divided it into inside Scott & Joe and have an immediate areas which offer eats and activate sense that they are a part of our families for all age groups. As of Sept. 1, ily, discovering that the excellent cheese guests will find the 10,000-square-foot and other provisions we sell are fancy Patriot Lounge which also serves as a yes, but that they are also for everyone," sports lounge and entertainment center said Young. ter. That means, along with salads, Added Garreffa: "We are hopeful that sandwiches and burgers, there's also our lovely community in Nyack and be-axe throwing, corn hole, golf simulators, yond will see us as a place for top notch pool tables and giant games like Confod and service in the most inclusiveness and Jenga. Diners will also find 16 and authentic environment possible!" large screen TVs with the NFL ticket. An The shop, for those who have upscale chophouse is coming. 19 Club been, specializes in cheese, charcuterie, House Lane, Stony Point, 845-523-6213, and all that goes with it including offer thepatriotlounge.com ing fresh bread daily, along with preserves, mustards, pickles, olives and ol-What else is coming?

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S'more Pumpkin Cookies combine variety of fall spices

Angelina LaRue take me back to days of summertime Special to the *Avalanche* journal camping.

USA TODAY NETWORK - TEXAS You can use gluten-free flour, or even almond flour, if you prefer. And if November is ushering in some cooler you are eating plant-based, vegan temps and I'm ready for the cozy, warm marshmallows are available in many flavors of fall. Pumpkin spice markets now, lattes are nice, and all but I love the nuttiness of the ready for baking pecans. And the toasted The aroma alone when wear marshmallows and smooth start to bake with cinnamon, dark chocolate create that fat nutmeg and other warm milder s'mores combo, spices is intoxicating. Pump-S'more Pumpkin Cookies kin pies, pumpkin bread, and make a go-to snack this fall. In this case, pumpkin cook-and will also be a good option ies, all provide that depth of ANGELINA LARUE for holiday cookie exchanges. flavor I crave this time of year. Enjoy the warm seasons year, and inviting flavors of autumn.

This particular cookie combines Angelina LaRue is a food writer, recipe developer and author of "The Whole and mini marshmallows and chocolate *Enchilada Fresh and Nutritious Southwestern Cuisine*."

S'more pumpkin cookies

Makes 1 dozen.

- 1 1/2 cups flour
- 2 cup brown sugar, or coconut sugar
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 3/4 cup pure pumpkin puree
- 3/4 cup creamy almond butter
- 1 teaspoon vanilla extract
- 1/4 cup chopped pecans
- 48 mini marshmallows
- 12 small squares dark chocolate

Preheat oven to 350 degrees. Line a baking sheet with parchment paper.

Place flour, sugar, baking powder, cinnamon, nutmeg, and salt into a large mixing bowl. Stir to mix.

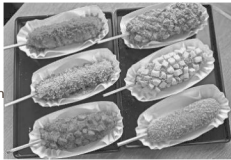
Add pumpkin, almond butter, and vanilla to the dry ingredients. Stir until all the flour is incorporated. Add pecans and stir until evenly distributed.

Divide dough into 12 equal balls. Place them 2 inches apart on prepared baking sheet. Top each cookie dough ball with 4 mini marshmallows. Bake for 19 to 21 minutes in preheated oven. As soon as they come out of the oven, top each one with a square of chocolate. Serve warm or room temperature.

Store in an airtight container for up to one week.



The interior of the Patriot Lounge, a sports lounge and entertainment center in Stony Point. SUBMITTED



Gourmet corn dogs like sweet potato, churro and ramen are the specialty at Kong Dog, which recently opened at the Palisades Center in West Nyack.



Scott Young, left, and Joe Garreffa, right, have renamed Nyack's Simard & Co. to Scott & Joe. SUBMITTED

191 Main St., baileysmokehou-seny.com h The Battlefield Chop House, Stony Point: This upscale steakhouse, part of the Patriot Hills Golf Club complex, will open sometime in late November/early December. theclubhouse Lane, thepatriotlounge.com/battlefield

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WHAT TO WATCH | CONTENT BY TV WEEKLY

All times listed are Eastern/Pacific Time. Shows air one hour earlier in Central/Mountain Time.

Limitless With Chris Hemsworth **Disney+ New Series** In this six-episode (all available today) Nat Geo production, host Chris Hemsworth tests new scientific research that may unlock the human body's superpowers to fight illness, perform better and even reverse the aging process.

The Santa Clauses **Disney+ New Series** Tim Allen is back as Scott Calvin/Santa Claus in this six-episode spinoff of his hit feature film franchise. On the brink of his 65th birthday, Scott is realizing that he can't be Santa forever. So he sets out to find a suitable replacement Santa while preparing his clan for a new life south of the pole.

The Wonder **Netflix Feature Film Exclusive** This period drama that also has a limited theatrical release is set in 1862, when Lib Wright (Florence Pugh), an English Nightingale Nurse, is sent to the Irish Midlands by a devout community to conduct a 15-day examination over one of their own. Anna O'Donnell (Kila Lord Cassidy) is an 11-year-old girl who claims not to have eaten for four months, surviving miraculously on "manna from heaven." As Anna's health deteriorates, Lib is determined to unearth the truth, challenging the faith of a community that would prefer to stay believing.

The Conners **ABC, 8 p.m.** Finding reasons to be thankful is a challenge for the Conner family this Thanksgiving. Daughter Darlene (Sara Gilbert) struggles with her job search, and the family must face feisty Grandma Bev's declining health.

The Masked Singer **FOX, 8 p.m.** **Guest Star Alert** **The Masked Singer** analysts roast each other as two new characters enter the competition. Legendary comedians Drew Carey and Jon Lovitz make special guest appearances.



"The Wonder" AIDAN MONAGHAN/NETFLIX

Chicago Med **NBC, 8 p.m.** Will (Nick Gehlfuss), Crockett (Dominic Rains) and first-year resident Justin Liu try to facilitate a trans-organ exchange.

Rooted **Smithsonian Channel, 8 p.m.** In "Tangled in the Tides," follow the life of one of the world's tallest red mangrove trees, as well as the creatures that live in, on and under it. See how this big red has adapted to its home of tidal extremes, using a tangled root system to stand above the waterline.

Abbott Elementary **ABC, 9 p.m.** When the eighth-grade science class participates in an egg drop activity, Janine insists her second-grade class joins in. Even when the science teacher and Gregory tell her that her students aren't ready for physics lessons, Janine is determined to prove them wrong.

LEGO Masters **FOX, 9 p.m.** In the new episode "Mini Golf Masters," teams must transform a putting green into a playable mini golf hole, complete with obstacles that propel the ball and the story within the build.

American Horror Story: NYC **FX, 10 p.m.** **Season Finale** The 11th season of Ryan Murphy and Brad Falchuk's **American Horror Story** concludes with a two-hour finale.

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