

Grey Gelding Bistro and Bar

423 Broadway • Saratoga Springs, NY • (518) 584-0957

Grey Gelding Bistro and Bar is an ideal destination to enjoy exemplary food and drink, in an atmosphere that embodies the character and charm that is Saratoga. Whether seeking the perfect spot for a business lunch, an evening out with friends, or someone special, Grey Gelding will not disappoint.

The ambiance at Grey Gelding is all about Saratoga, and its venerable reputation in the world of horse racing. The distressed grey walls and dim lighting are the perfect backdrop for the various pictures and wall sculptures depicting Saratoga's legendary reputation in the equestrian world. From the tin copper ceiling to their impressive wine collection on display, the Grey Gelding provides a charming cosmopolitan atmosphere that exudes warmth and style.

My companion and I dined at Grey Gelding on a weeknight, and both the bar area and restaurant were hopping. As we perused the eclectic menu, I sipped on a glass of one of their Chilean Merlots. The Terra Andina Merlot was rich, fruity, with a velvety feel and spicy finish. Grey Gelding's menu is exciting and innovative. Executive Chef Scott Beale is a true talent who learned from the best at both Johnson and Wales and The Culinary Institute of America. His unique style combines aspects of Tuscan, Cajun, and Californian cuisines. Pair this with his knack for using local seasonal produce, and the result is phenomenal. Some tempting choices on Grey Gelding's menu include appetizers of honey praline brie with warm baguette and apples, and cheesy artichoke dip. Their side salads and entrée salads range from Caesar, to voo doo filet. Kobe beef is featured as a burger or filet, with a plethora of toppings from caramelized onion and apricot barbecue, to peppercorn crusted and drizzled with Frangelico aupoivre sauce. Pasta dishes abound with selections such as rigatoni olmetti, and chicken St. John. Salmon Oslo is a great option for lighter fare, and the kids are not forgotten with chicken strips and pasta two ways. Many of the appetizers and entrees are offered in full or half portions, making sharing or sampling a few fabulous selections easy and fun.

We began our meal with delicious warm honey grain rolls and soft butter infused with garlic and herbs—a glimpse into the divinity of our meals to come. Our appetizers—cheesy artichoke dip and ragin' Cajun calamari—were marvelous. The artichoke dip was served warm with baguette and was oozing with creamy, cheesy flavor. The ragin' Cajun calamari—squid and shrimp sautéed with white wine, hot sauce, lemon, celery, carrots and pepperoncini—was also served with warm and crusty baguette. The dish had quite a kick to it, and was a big hit. For dinner I opted for the pasta Robles. Penne with toasted pistachios and asparagus in a delicate cream sauce sprinkled with fresh parmesan, it was a masterful fusion of flavors. My companion ordered the single filet (Kobe beef) with the royal sonesta topping. The filet, dressed with the andouille sausage Creole sauce, was an experience. The succulent Kobe beef was offset beautifully by the andouille Creole sauce. Served with red quinoa, farm fresh carrots and green beans, this was a meal fit for royalty.

After such an outstanding meal, we just had to try some dessert. There were many tempting options, but we decided to share a piece of pecan pie. This pecan pie was like none I have ever tasted. To say it was divine would be an understatement. Bourbon pecan pie drizzled with caramel sauce and served warm—it was pure and utter decadence. The filling was silkier than most and the crust was a treat in itself. My companion and I were totally enthralled with this pie, and agreed it was the best we've ever had. Our smooth and robust cups of decaffeinated coffee were just the thing to top off our evening of fine dining.

Chef Scott Beale was recently the first runner up in the National Chef Cook-Off for Firestone Winery Inca Trail Chef Challenge in Santa Barbara, California. His talent is undeniable. Lunch or dinner, inside or al fresco, the Grey Gelding is exceptional. From the fresh cuisine, to the service and generous portions, it is truly a jewel in the heart of Saratoga!

