

Thyme for a treat: New Yorktown restaurant features wine station

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Posted: Wednesday, October 27, 2010 8:43 pm | Updated: 8:54 pm, Wed Oct 27, 2010.

By Laura Scharf |

YORKTOWN - Contemporary, elegant and sophisticated, Thyme restaurant is the kind of dining establishment you would expect to find in Manhattan.

Thyme opened last month on Route 202 in Yorktown, next to Snap Fitness, in the building that was formerly home to the Tuscan Market.

You can witness the artistry of two master chefs, owner Tom Costello and co-chef Neil Ferguson, recently of Monteverde and Allen & Delancey, respectively, as they prepare your meal in Thyme's open kitchen.

"Every dish is properly executed or it doesn't leave our kitchen," Costello said.

"It's that little extra touch of love that we give to every dish," added Costello, who was trained at the Culinary Institute of America and brings more than 20 years of restaurant experience to Thyme. "We don't just cook our vegetables in water the way most restaurants do. Every vegetable is prepared individually to bring out the essence of that vegetable."

Seafood and fish dishes, such as roasted salmon and red snapper, have proven to be the most popular choices at Thyme, although the menu also offers a good selection of meat dishes. If you prefer meat, you can choose from three "Thyme Cuts" of steak, as well as other well-prepared selections such as short ribs with polenta.

Thyme has a full bar, but one of the restaurant's special features is the Wine Station, an innovative wine serving system made by Napa Technology that uses argon gas that enables them to properly store open bottles of wine at 62 degrees for up to 60 days.

This makes it possible for Thyme to offer full or half glasses of wine, so you can create your own tasting of several wines, rather than having to order a full bottle. If you'd like a different wine with each course, or you'd like to sample several zinfandels to see which you like best, you can do that at Thyme.

While Thyme has a selection of moderately priced wines by the glass or bottle, they also have several high-end wines for you to enjoy. So, if you've dreamed of savoring a \$150 bottle of wine but don't want to blow the month's budget, you can order a half or full glass of some of the world's most acclaimed wines and enjoy them for less than the cost of a low-priced bottle.

Costello plans to offer wine-tasting evenings and cooking classes in the near future, so let him know if you're interested.

On Sundays, Thyme serves brunch from 11 a.m. - 2 p.m. with traditional brunch favorites and unlimited champagne.

Thyme, which is 1,900 square feet, only has 42 seats, so reservations are strongly suggested. It is open for lunch and dinner Tuesday-Sunday, 11:30 a.m.-3 p.m. and 5-10 p.m. Sunday brunch is from 11 a.m. - 2 p.m.

Thyme is located at 3605 Crompond Road, Yorktown Heights. Call (914) 788-8700 or visit www.ThymeRestaurant.net



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