

## On the Way Up

Nyack's dining scene reaches new heights with Vertigo.

**B**y now, we can safely assume that self-respecting Nyack residents know all about Vertigo, the over-the-top restaurant that opened with Art Nouveau décor and a New American menu on July 4th weekend. How could you not? The restaurant, right in the middle of Main Street, is about as subtle as a Las Vegas mega-resort. And even if you live far from Nyack, it's still worth a visit.

Right from the get-go, Vertigo wows with a dizzying display—you won't know where to focus first. Perhaps the giant wall murals on the first floor will catch your eye. Or maybe the ornate metal railing, which wraps up three floors (and 22 feet!), will steal the scene. As for me, I'm drawn to the high-back red and blue velvet chairs, poised front and center on the cherry-wood floors, their big white polka dots calling out, "Look at me!"

But let's face it, while Art Nouveau-style may be new to Nyack, good food isn't. So any well-dressed newcomer had better come through where it counts—the kitchen. Vertigo does. Like the décor, the menu is creative, inventive, and rather unpredictable. The restaurant seems intent on being all things to all people. Stop in for drinks, a casual burger, or to celebrate a romantic anniversary, and you'll leave pretty much feeling like you got what you came for.

The menu presses the same crowd-pleasing button. I start with the smoked Norwegian salmon. It exudes smoky flavor first and ends with a smooth freshwater finish. Delicious. Surprisingly, though, the celery-root soup is my favorite starter. With one spoonful, it diminishes celery's for-dieters-only reputation. Each sip is rich with chives and garlic.

Like the restaurant itself,

the entrées offer something for everyone: Your culinary-challenged brother will be happy with the cheeseburger (just remember it's gorgonzola cheese), and your foodie sister will have plenty of pretty dishes to choose from: lamb, red snapper, steak. I'm stuck on fish, so, I order the halibut. It's deftly cooked—I never have to chew—and served with a lemon vinegrette. Even the potatoes, crispy strings, are light and summery. The seared tuna arrives with a peppery crust, the spice accented by the Pinot Noir the chef pairs with it. While the broccoli and string-bean sides make the dish look artistic, both could stand a clove (or two) of garlic.

As for dessert, I make room for a few: The creme brûlée is sweet and particularly creamy. Yum! The chocolate mousse is very rich—I'd recommend it for die-hard chocolate lovers only. On the other hand, the white-chocolate mousse is a bit too subtle for me—and way too subtle for Vertigo. 🍷

### THE DISH

Vertigo  
91 Main Street  
Nyack  
358-3202  
[www.vertigonyack.com](http://www.vertigonyack.com)

**Must-tries:** celery-root soup (\$7); halibut (\$25); creme brûlée (\$8).

**Dinner for two:** Around \$80.

**Hours:** Mon.-Sat.: lunch 12-3 p.m.; dinner 5-10 p.m.; Sun.: brunch 12-5 p.m.; dinner 5-10 p.m.

**Kids:** You can bring them, but why waste your money?

**Reservations:** Suggested.

**Parking:** On the street. Bring quarters!

