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### Vertigo wins Nyack Magazine's "Hot Spot of the Month" !

Rockland County and the Hudson Valley have never seen anything quite like Vertigo, Nyack's newest restaurant. located at 91 Main Street.

Since it opened its doors on July 1st, Vertigo has drawn rave reviews and promises to be a destination place for people from Manhattan, Westchester and Bergen. Vertigo is a concept developed by owners Caroline Gilsenan and Leslie McGettigan, who have invested two years into creating an extraordinary combination of fine cuisine, stunning décor, impeccable service and late-night excitement.

So what makes Vertigo so special?

A world-class menu created by executive chefs, Gary Bell and Donal O'Rourke, who have trained with some of the world's finest chefs and worked at top restaurants in Manhattan and London.

A dramatic Parisian-themed Art Nouveau setting.

A 200-seat restaurant that takes its name from its stunning, three-story-tall atrium dining area that has outdoor balconies on each level.

Sunday brunch with live jazz music.

Valet parking on Thursday, Friday and Saturday nights.

Late-night entertainment featuring national acts and some of the top bands from the New York metropolitan area.

The selection of entrees and appetizers offered at Vertigo is unique to any restaurant in the region. After working with some of the world's finest chefs, Vertigo's chefs have conceived a distinctive, seasonal menu that has strong European influences. The menu features roasted rack of lamb, steamed filet of halibut and breast of Barbary duck. One of the signature appetizers is penne pasta with gorgonzola, sweet pear and port essence. Seafood lovers will find sautéed whole lobster, red snapper and a raw bar.

It's the attention to detail and culinary creativity that make Vertigo's food special. Main courses feature delicious entrees such as New York strip steak accompanied by a truffle potato puree, and port and thyme reduction. Rack of lamb is served with crisp polenta, tomatoes, fennel confit and a caramelized onion jus. All of the pastries and desserts are made in Vertigo's kitchen. The presentation of the dishes is unparalleled in the region.

The scale and drama of Vertigo is immediately apparent on entering at ground floor when one's eye is drawn skywards by the back bar, which stretches to the ceiling three floors above through a balustrade central opening. The attention to detail throughout Vertigo is typical of European design, carried through in the wall murals, original lighting fixtures and custom-designed metalwork

The back bar consists of a combination of aged mirror, glass shelving and pewter detailing, with a backlit glass canopy feature at roof ceiling level. A twist in the design is the performance stage, which is integrated into the back bar design and is visible from all levels throughout the venue. The 22-foot main bar is an eye-catching structure as well, topped and trimmed with pewter that supports statuesque figureheads.

Vertigo is open seven days a week for lunch and dinner. For directions and to view Vertigo's menu visit: [www.vertigonnyack.com](http://www.vertigonnyack.com). For reservations or to schedule a special event, please call (845) 358-3202.

**Artist of the Month**

Presents:

**Ellian Diaz,**  
Photographer  
Nyack, NY

Check out more  
of her work...

Olympia Dukakis comes to Nyack!



Winner or loser, one of them is going to go off!

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Sep 8

12:25am

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