

Deluxe Delights

Only the best will do at New City's Café Modage.

There's no substitute for training with the best. That's why New City's Café Modage, owned by Valdemar and Annette Figueiredo, is a hit. The married couple's impressive résumés—which include positions at prestigious Ritz-Carlton hotels in the U.S. and Europe (he as an executive chef, she as a catering and banquet director)—are reflective in both the food and the décor. With only 11 tables, this place is small. Yet wood and tile floors, walls of both solid and striped colors, framed mirrors, and funky sconces also lend it a distinctively eclectic vibe.

Dinner started with a goat-cheese-and-tomato tart and pan-seared sea scallops. The flaky puff pastry was enhanced by the dollop of creamy cheese and strings of sweet sautéed onions, all of which lay on a bed of baby arugula drizzled in balsamic reduction. The tender scallops sat atop slices of grilled

mushrooms, tomatoes, and zucchini, creating a complex combination of rich flavors. Next, we sampled hearty entrées. First up was a grilled Portuguese flank steak covered in shallots and paprika, served with roasted sweet potatoes. Cooked medium-well, the robust beef was tempered by the dulcet veggies, while the paprika—a red-pepper spice not normally paired with steak—imparted a pleasantly mild kick. Roasted chicken breast was prepared with equal precision. Crispy on the outside and moist under the skin, each bite of poultry blended perfectly with sides of sautéed spinach and cipollini onions.

Desserts were just as rewarding. Valdemar's "chocolate shadow" creation—scoops of white and dark mousse covered in a semi-sweet ganache—was a chocoholic's fantasy. The orange and white-chocolate mousse had the consistency of flan, with a crunchy almond meringue bottom, and was the perfect



way to end our warm-weather meal. Before taking over Café Modage, the Figueiredos traveled the world in order to advance in their profession. Let's hope the couple—and this unique eatery—have now found a permanent home in Rockland. 🍷

ABOVE: The interior of Café Modage is quaint and relaxing. **BELOW:** Valdemar's dessert creation, the "chocolate shadow," combines two scoops of mousse (white and dark) smothered in ganache.



PHOTOGRAPHS BY MARK VERGARI

CAFÉ | MODAGE

Town Plaza Shopping Center
191 S. Main Street, New City
708-2363; cafemodage.com



Dinner for two: \$60 excluding tax, tip, and alcohol.

Hours: Lunch and dinner, Mon.–Sat.; closed Sun.

Good to know: The Café holds monthly alcohol tastings, which rotate between wine, tequila, vodka, rum, and beer. Cocktails are also half-price Fridays and Saturdays, from 4:30 to 6:30 p.m.

🍴 = Poor 🍴🍴 = OK 🍴🍴🍴 = Good 🍴🍴🍴🍴 = Great 🍴🍴🍴🍴🍴 = Wow!