## Where the C-suite dines



e asked eight Albany-area presidents and CEOs where they like to dine when it comes to the power lunch. They had plenty to say on eating out in general, too.

Here, they weigh in on everything from where to take an important client to their attitudes on good food.

#### Scott Stevens

President, Dimension Fabricators Inc. Lives: Glenville Where you take business lunches: Oliver's in Schenectady



Lunch with co-workers, friends: Oliver's Where you take your family for lunch:

Caribbean Cowboy in Lake Placid Favorites: Any of the burgers at Oliver's On eating: Less is more

#### **Andy Marsh**

CEO, Plug Power Lives: Saratoga Springs

Where you take business lunches: I usually let the



Lunch with co-workers, friends: Maurice's Sandwich Shop on Wolf Road is a favorite. The sandwich options are unique and the soup is always fresh and delicious. They are very attentive, so we're in and out quickly.

Family lunches: My wife and I enjoy the fresh foods used in home-grown restaurants such as Maestro's and Scallions in Saratoga. Capriccio Saratoga has fabulous woodfired pizzas that are a perfect size to share. Italian food has always been my favorite. It provides a sense of comfort.

Indulgences: Jumpin' Jacks in Scotia has a legendary cheeseburger that just melts in your mouth. I'm sure to go there as soon as it opens every season. In Saratoga Springs, Spring Street, a little corner deli, has a sandwich called the Sea Biscuit. It's mix of grilled chicken, bacon and Cajun mayo. Hits the spot every time.

On the Capital Region lunch scene: I've lived in and visited many places. The Capital Region has a unique selection spread across the different counties, including Indian, Greek, Italian, Japanese and even Turkish. If you're willing to explore, you're sure to find gems along the way that are certainly diverse.

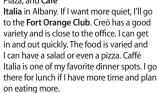
Your eating philosophy: I eat in a way that I operate many other facets of my life—take chances and enjoy the ride.

### **John Bennett**

President/CEO, CDPHP Lives: Loudonville

Where you take business lunches:

> Creó in Stuyvesant Plaza, and Café



Lunch with co-workers, friends: On most days, I eat in our cafeteria. We have a great food service—the food is restaurant-quality, with a large variety ar 🗗  $^{\circ}$ many specials. I like to mingle with the employees.

Family lunches: I never take my family to lunch. We go out for dinner so much that I don't find the need to go out as a family for lunch.

Menu favorites: Creó has some great salads with Ahi tuna—and of course the pizza of the day. Just about any veal dish at Caffé Italia.

Italia.

What's missing: Lthink we need more diversity. An Order traditional deli would also be good. Having grown up in Brooklyn, I'm never quite satisfied with the quality of the Capital region's pizza!

On eating: I like to eat. When one meal is done I'm already thinking about the next

# **Annmarie** Lanesey

President, Greane Tree Technology Lives: Wynantskill Where you take

business lunches: The Ilium Cafe in



also a hot spot for the Troy tech scene. Lunch with co-workers, friends: Beirut Restaurant in downtown Troy. Eli [Hajnasr] is one of the friendliest, most charming, pleasant proprietors I have ever met.

important private conversation. Despite

that, I am there at least once a week. It is

Family lunches: Ali Baba in Troy. It has a great menu that can be adjusted easily to accommodate gluten-free/dairy-free items for my loved ones with allergies.

Can't resist: The sinful lavash bread at Ali Baba and the American cheese and pear salad at The Ilium Cafe. Both are amazing and they keep me coming back.

On Troy's restaurant diversity: Troy has really come a long way over the past 10 years. I may be biased, but I think it is the best destination for international cuisine in the entire Capital Region. There is Muza (European), Beirut (Lebanese), Ilium (French inspired) and DeFazio's (Italian), just to name a few. There are also other great distinctively "Troy" establishments like Brown's Brewing Co., Daisy Bakers and Dinosaur Bar-B-Que



# 2012 Festival Events

MAYOR'S VIP RECEPTION - Presented by The Business Review and Angelo's 677 Prime

Wines generously donated by Korbel & Sonoma-Cutrer

Thursday Jan 12th \$125

SLIDER SLAM - Presented by Metroland

Ten Chefs competing for Best Sliders - People's Choice and Judges Choice Awards - Craft Beer Pairings presented by Brewery Ommegang - Wine & Spirits presented by Empire Merchants North - Music and Dancing

Friday Ian 13th 8-11pm

Friday Jan 13th 4-8pm, \$50

Saturday Jan 14th 12-4pm, \$50

GRAND TASTINGS AND SEMINARS - Presented by Columbia

40 Innovative Chefs • 250 Global Wines, Spirits and Beers Select to attend Educational Seminars

RISING STAR CHEF PAVILION - Presented by Times Union.com

SIGNATURE CHEF INVITATIONAL - Presented by Different Drummer's Kitchen

Watch 5 Chefs compete in a Mystery Basket Competition to win the coveted spot in The Gala Dinner for Festival 2013

Saturday Ian 14th 1:30-3:30pm (Admission included in Sat Grand Tasting ticket)

GALA RECEPTION AND DINNER - Reception presented by CDPHP  $Dinner\ presented\ by\ WNYT\ News Channel\ 13$ 

A six course Culinary Masterpiece created by our 2012 Signature Chef Team, to present "Food as Art" paired with

Saturday Jan 14th Reception 6pm Dinner 7pm \$150

\$125 (under 35)

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