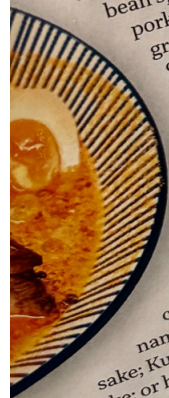


an a handful of
so we think we've
ays Fontaine.
t diners—and has a
apanese flourishes,
oar of the rising sun
e said, was to make it
ounge.”

ishito peppers and bao
ge and roasted tomato
oyaki, a beloved street
ls filled with octopus.
de shoyu, a flavorful
oodles topped with scallions,
nboo shoots), fishcake, bok
marinated egg, seaweed, and
d pork. Another option called
ne Illuminator” consists of
spicy tantanmen broth with
noodles and add-ons like
bean sprouts, ground
pork, chili paste, and
ground sesame.



9 U U (a playful
moniker for Route
9W) is a blend of
pork-miso broth
and served with
noodles and a
variety of toppings
such as corn, or soft-
boiled eggs.
Finish your meal with a
cup of Kikusui's Funaguchi
nama genshu, a full-bodied
sake; Kunizakari nigori, a rustic,
sake; or house sake available by the
variety of

velvety sake; or house sake available by the
variety of
ottle. District Ramen also serves a variety of
local craft beers.
Fontaine says he is proud to have built
it will contribute to Newburgh's renaissance.
“Lander Street was once known as one of the
most violent streets in America, but people
are feeling safer now. It's definitely quieter at
night, and there's a diversity of people who
come here just to explore. For me, that's a great
accomplishment,” he explains. “My vision was to
build up the city, and I think we've done that with
District Ramen. It's not only a great place to get
authentic ramen, but to socialize and dream of
what's possible.”



FARM-FRESH COCKTAILS

Goshen's All One One All Farm opened for its fourth season on April 5—with some new perks. Beyond the organically grown produce at the farmstand and unique workshops (like wool spinning and herbal medicine), they debuted a farm-forward, small-batch distillery. “Just like we sell eggs from our pasture raised heritage hens and produce from the veggie garden, we have begun to concoct artisanal liqueurs made with nuts, herbs, fruits, and vegetables from our farm,” says project director Alix Daguin. A line of five liqueurs— from crème de menthe to anisette—and fruit brandies will be available on weekends. You can buy bottles or enjoy them in cocktails like Tippy Fizzes and Moscow mules. “The distillery is not only a delicious way to make the most of our abundant harvest, but it makes for a fun new offering for our visitors, too.” For more information, visit alloneoneall.com.

—Francesca Furey

Valley



TIPS