

WHITE PLAINS TIMES

Dine Green at Emma's Ale House
First City Restaurant Certified as Environmentally Friendly Opens

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Published: December 12, 2008



Photo credit: Paula Markowitz Wittlin

Dine Green at Emma's Ale

There's a new restaurant in town, and already it's a hit. Named after owner Casey Egan's yellow lab, Emma's Ale House, located at 68 Gedney Way, opened its doors to the public on Nov. 28 for a special preview of its menu featuring "American comfort food with a flair," and judging by the crowd that was still toasting the onset of the holiday season late Friday, Emma's is already a success. Patrons, throughout the weekend, were treated to a free tasting of Chef Gonzalo Martinez's specialties including mini-burgers, flatbreads, and chicken lollipops, while enjoying a variety of European and local brews.

Earlier in the week, invited guests also had the opportunity to sample Emma's fare, and none walked away disappointed. Meatball sliders, lobster rolls, Buffalo chicken lollipops, grilled chicken parmesan flatbread, mini bowls of chili, and house-cut fries with sea salt, were just a few of the incredibly tasty appetizers served that evening. A sense of excitement and satisfaction was shared by all who experienced the opening of this new neighborhood eatery.

Egan likes to describe his menu as "American comfort food, two real positive terms," he says, adding he's hoping to convey a "relaxed and fun" atmosphere. Entrees listed on the Web site include a seared hanger steak, buttermilk fried chicken, pepper-crusting pork chop, pan-roasted Chatham cod, short rib bolognese lasagna, and lamb confit on baguette. Starters include a house salad with mesclun, cranberries, almonds and goat cheese with champagne vinaigrette, spinach and artichoke dip, and a classic French onion soup. The bar will feature 10 drafts which will be rotated—"a little different variety of beer," said Egan—12 wines by the glass, and a selection of bottled wines and beers.

Egan also suggests Emma's as an alternative for those not wishing to battle the downtown crowds for parking along busy Mamaroneck Avenue, where pubs seem to line either side of the street and often cater to a younger clientele. There is plenty of parking at Emma's: on both sides of Gedney Way and across the street in a city lot.

Egan is most excited and proud of the certification Emma's Ale House has received from the Green Restaurant Association for its environmental efforts. A national nonprofit organization founded in 1990, GRA "helps the restaurant industry improve its environmental practices through research, environmental consulting, education, and certification," according to a recent press release.

Notable as the only restaurant in White Plains to have received such certification, Emma's offers patrons a delicious dining experience while reducing its own carbon footprint. According to dinegreen.com, the restaurant industry is the number-one electricity consumer in the retail business sector. By installing energy-efficient kitchen appliances including the refrigerator, freezer, oven, and ice machine, as well as energy-efficient hand dryers in the bathroom—which save 80 percent more energy than conventional hand dryers and eliminate the need to purchase and dispose of paper towels—Emma's is able to offer its guests a more environmentally sound night out. Further, Egan says, Emma's uses no Styrofoam, and even the onsite computers are classified by the GRA as more environmentally sound. In all, Emma's has completed 15 steps toward becoming environmentally sustainable according to the Certified Green Restaurant Guide.



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Other GRA-endorsed products for the restaurant industry are listed on its Web site: everything from 100 percent recovered, 60 percent post-consumer waste; recycled and processed chlorine-free bathroom tissue to 100 percent recovered content; and chlorine-free molded fiber trays for use by the wait staff.

Additional steps to "greening your premises," said Egan, include recycling, choosing the right paper your menus are printed on, and even the way your grease is handled, and he says Emma's is committed to an ongoing process of improving their environmentally friendly standards as outlined by GRA. In a recent press release, Michael Oshman, executive director of GRA, stated: "Emma's Ale House has made great strides toward becoming an environmentally sustainable restaurant and we're thrilled about their Certified Green Restaurant status. We commend them for the accomplishments they've made and look forward to helping them make more changes each year."

So, next time you're considering eating out, try Emma's Ale House—you'll enjoy a great meal in a relaxed atmosphere at less cost to the environment.

For more information on the Green Restaurant Association and dining green, visit dinegreen.com.