

Southern Cuisine Meets the Caribbean for Alvin and Friends New Summer Menu

BY MIMI STEINBERG

Where to go for a great meal? A simple question, yet at times complicated to choose. Which restaurant fits the criteria – great ambience, flavorful cuisine for everyone (finicky eaters, kid-friendly, vegan, etc.), is close to home and priced fairly? Not only is there a restaurant that answers a resounding “yes” to all these points, but you are treated as though you are family or a good friend the moment you walk in.

Alvin & Friends is exactly “no place like home”! I was greeted by manager Theresa Leghorn, and the proprietor Alvin Clayton in a manner usually reserved for celebrities. The restaurant itself is light and airy with sophisticated décor and adorned with beautiful original art. Alvin, a talented and self-taught artist, has lined the restaurant with his paintings highlighting famous jazz musicians and his favorite, a brilliant copy of Clayton’s favorite painter, Matisse’s “The Dance”. He is also an accomplished musician, so naturally jazz is played live on Friday



Alvin Clayton

and Saturday evenings, and Sunday brunch.

The restaurant has been at 14 Memorial Highway in New Rochelle

for three years – across from the New Rochelle Public Library. Alvin felt strongly that, “I love New Rochelle, and felt inspired to bring something special here. I wanted to have a restaurant that felt as though I was having friends over for dinner.” Theresa added, “We’ve created a place, where we wanted to go!”

Alvin added, “We welcome every single person. Love is put into the restaurant.”

The cuisine at Alvin & Friends is a marriage of Southern and Caribbean recipes, simple like a “mom and pop” diner, but superbly packed with flavor and presented in a classic and chic setting. Alvin described his vision of replicating how his grandparents entertained their friends when he was a child. It is clearly evident that Alvin & Friends is a wonderful spot for ev-



erything from “date night” to family brunch on Sundays.

Alvin & Friends recently released their new Summer Menu with such specialties as Fried Chicken Salad (see Chef’s Corner), Southern Fried Catfish Fingers, and the all new – Alvin’s Burger, served with cara-

melized onions, white cheddar cheese, bacon, lettuce and tomato. Vegan offerings include options such as Sesame Soy and Ginger Infused Tofu. Classic southern cuisine with Caribbean spices and modern American food definitely satisfies all palates. One can’t forget Alvin’s famous Rum Punch that is a perennial hit.

This gem of a restaurant located in downtown New Rochelle brings a sophisticated “city” vibe, great food and warm customer service that stands out from the rest. Over eight years ago Theresa and Alvin met at the New Rochelle library organizing projects together and they instantly bonded. Once they revealed their shared dream of one day having a restaurant with a similar vision Alvin & Friends was born. Clearly, Alvin and Theresa realized their dream and succeeded!

For more information, call 654-6549 and visit alvinandfriends-restaurant.com



Alvin & Friends Fried Chicken Salad

Ingredients

Salad

6 ounces mixed greens (arugula, mesclun)

Buttermilk Scallion Dressing

2 cups Buttermilk

One bunch scallions

Olive Oil

½ tsp Salt

½ tsp Black pepper

1 tsp. Alvin’s Signature Spice Mix (Or substitute 2 tsp paprika, 2 tsp onion powder, 2 tsp garlic powder and 2 tsp brown sugar)

Chicken Strips

2 chicken breasts (skinless)

1 cup Buttermilk

2 tbsp Louisiana Hot Sauce

2 cups flour

Alvin’s Signature Spice Mix (Or substitute 2 tsp Paprika, 2 tsp onion powder, 2 tsp garlic powder and 2 tsp brown sugar)

Preparation

Make the dressing:

1. Drizzle the scallions with olive oil, then season with salt and pepper and roast on a flat baking sheet in a 375 degree oven for 5 minutes
2. In a blender combine the Buttermilk and the scallions, blending just until incorporated

For the chicken strips:

1. Cut chicken breasts into strips
2. Stir together the Buttermilk and Hot Sauce, then marinate the chicken strips for 10 minutes
3. Blend flour with Alvin’s Signature Spice Rub and dredge the marinated chicken strips
4. Fry the chicken strips at 375 degrees for 9 minutes or until golden brown

Assemble the salad:

1. Drizzle the greens with the dressing
2. Top with chicken strips



Fried Chicken Salad

— Alvin & Friends —

Chef Kimani Hines

14 Memorial Hwy, New Rochelle

(914) 654-6549 alvinandfriendsrestaurant.com

BY MARY DEYOUNG

We recently had the pleasure of sampling a few delicious items from the Alvin and Friends new Lunch Menu.

Alvin shared the recipe for his signature Fried Chicken, served over a fresh bed of greens.

When Alvin was just eight years old, his grandmother began passing down her recipes and he learned how to best prepare food by watching her.

Their private dining room seats up to 80 people and features two 60-inch flatscreen TV’s that can accommodate Powerpoint presentations or other media for corporate functions.

A full catering menu is available for events, parties and weddings.

Alvin and Friends will be featuring “Tango Night” on May 20th. Lessons begin at 7:30pm and will be led by Maype Vicens. Open dance floor is from 8:30 to midnight, with a special dance performance at 10pm. \$20 cover.

Call for reservations at 914-654-6549.