

[COVER CELEBRITY](#)

“The Chefess”

[TRAVEL & RACING](#)

Luxury in Ascot

[PEOPLE IN RACING](#)

JESS JACKSON: UNCORKED

[HANDICAPPER'S EDGE](#)

by Steve Haskin
TRIPLE CROWN UPSETS

[BLINKERS ON/OFF](#)

BOB'S PLACE RESTAURANT:
Fast Track to Fine Dining

[VIDEOS - Click to View](#)

• Dino Baccari on Lady Luck

• HSM Featured
in a music video

• Inside Information -
Chantal Sutherland

• View LA Launch Party

[ARCHIVE](#)

Purchase the issues
you've missed

[THE BLOG](#)

Read our latest postings

• [But You Can't Pick
Your Family...](#)

• [Spring Ahead!](#)

• [What Our New President
Means For Gambling](#)

BLINKERS ON/OFF

**Bob's Place Restaurant:
Fast Track to Fine Dining**

review by Tom House | photography courtesy of Bob's Place



Thundering around the third turn and into the backstretch, *Horse Society Magazine* has hit full stride with this, our fourth issue. Controlled by neither mastery nor magic, this speedster of a publication now has a life of its own, pulling away from the rest of the pack with each new issue. I saddled up and headed for Belmont Racetrack, in Elmont, NY's Long Island area, to recommend another great dining establishment for our readers.

It was a cool Friday evening as I headed for Bob's Place Restaurant in Floral Park, NY, just five minutes from Belmont Racetrack. The restaurant, previously called Gebhardt's Restaurant, first opened in Glendale, Queens in 1933. Robert Manning became the owner of Gebhardt's in 1985, and moved to the Floral Park location in 2000. Under his passionate direction, Gebhardt's became a neighborhood favorite, serving Bavarian German Cuisine for another seven years. Growing tired of featuring only one kind of cuisine, Robert (Bob) decided it was time for a complete restaurant facelift.

Bob's Place Restaurant was born, becoming a first-class white-tablecloth restaurant in 2007, and it has been in full swing ever since. This beautiful dining destination now features cutting-edge victuals from Executive Chef Jeff Eustler, a 1983 graduate of CIA, in Hyde Park, NY. Before getting together with Bob, Chef Jeff honed his skills at some of the most acclaimed restaurants in New York City. Today, Bob's Place Restaurant is a "chef-driven," fine-dining restaurant, created from the passionate vision of owner Bob Manning. Some might ask, why the name Bob's Place? I say a restaurant this good can have any name it wants...after all, it's supposed to be all about food and service, not about trendy restaurants with chic names that fail to deliver the goods night after night. Quickly accepted by the locals and trackside alike, Bob's Place Restaurant is the place to go in the area for great food, service and atmosphere.



Click to Donate





A stunning rack of veal, with classic breadcrumb coating, laid over a stir-fry of baby peppers, white beans, sprouts, spinach and fresh herbs.

Upon entering Bob's Place Restaurant, an overall feeling of peace and tranquility greets your senses. Featuring beautiful cherry wood and sleek modern architecture, you quickly get the feeling that everything is going to be excellent here. My guest and I were greeted by the hostess, and escorted to a lovely room complete with burning fireplace and soft lighting. The divine sounds of a busy restaurant enveloped us, and we were charmed by the gorgeous dining room. Sharply dressed servers sporting long-sleeve button-down shirts, black trousers, each rockin' a different tie, were whisking through the dining room. The anticipation of the dinner to come reminded me of some famous words we all love to hear, "The horses are in the starting gate, and they're off!"

A distinctive basket containing a variety of fresh breads arrived, including olive, cinnamon walnut, whole grain and roasted garlic flatbread. Drinks and appetizers were served, and soon we were enjoying Thai Duck Spring Roll with hoisin-marinated duck confit, ginger, carrots, scallions, Asian cucumber slaw and a ponzu dipping sauce...phenomenal! We also enjoyed the Four Way Shrimp Sampler. The menu says, "Chef's daily selection of four eclectic presentations," and tonight's shrimp creations were served on top of four different salad creations, including kiwi, organic greens, spinach and a Caesar-like salad. Each shrimp perched atop the salads was prepared differently, including Thai-crust, Cajun-blackened, ginger-infused and sesame-glazed...just awesome! Not too spicy and perfectly balanced throughout.



A distinctive basket of bread starts the meal.

Later I asked Chef Jeff about his style of cooking, and he explained, "I consider our menu to be New American with some distinct Asian and Mediterranean overtones." He continued, "I like to serve each of my culinary creations on a different style plate, producing a pleasant and unique contrast for the eye. I strive to make each meal from carefully chosen and tested ingredients, layered with harmonious flavor combinations and interesting textures for the palate." Chef Jeff has instructed his food purveyors to supply Bob's Place with only the freshest local ingredients, and works closely with local farmers as well. "Small plate" options are now being offered on entrée pasta dishes in keeping with the current economy. Chef Jeff pointed out that a new spring menu will be ready by the time this story is published.



Thai Crusted Shrimp and Scallops served with pomegranate glaze and topped with a chiffonade of fresh fennel.

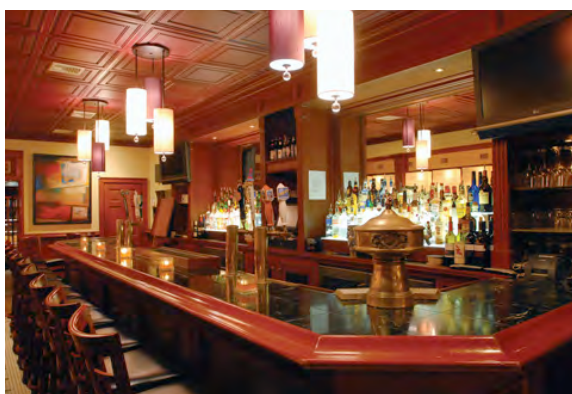
My entrée for the night was one of Chef Jeff's evening specials. A stunning rack of veal with classic breadcrumb coating was placed before me, cooked medium rare. The veal was laid over a stir-fry of baby peppers, white beans, sprouts, spinach and fresh herbs. Look for the tender and delicious rack of veal or lamb prepared different ways on the menu or in future chef specials. My guest enjoyed another special of the evening: Thai Crusted Shrimp and Scallops served with pomegranate glaze and topped with a chiffonade of

fresh fennel. Another great dish recommended by the chef himself is the Herbed Chicken Breast, topped with sweet cranberries and crunchy walnuts, served on a bed of pungent goat cheese and sun-dried tomato raviolis, and finished with roasted butternut squash, baby spinach and creamy sage velouté sauce. Great steaks and pastas are always available as well. Chef Jeff's excellent food, served by a caring and efficient staff, ensures that the tables in this dining room will always be full! The service staff works as one big team, and it is a pleasure to experience. The end result reminds me of one of my all-time favorite restaurant sayings, "Good service means never having to ask for anything!"



New York strip steak over mushroom bordelaise and a potato croquette.

Dessert was sensational, featuring Warm Apple Strudel, with "hot spiced" local cider and cinnamon stick ice cream, as well as a Fresh Fruit Napoleon, made from tropical fruits, berries and a classic lemon curd cream. Pastry Chef Antonio Lopez also makes homemade sorbets, ice creams and gelatos. Our check was presented along with a lovely stainless steel ice cream cone holder, revealing two house-made and individually-wrapped Swiss chocolate lollipops, emblazoned with the Bob's Place Restaurant logo. What a thoughtful presentation and finishing touch of class!



The handsome classic cocktail lounge in Bob's Place.

While you are in the area for some Thoroughbred horse racing action at Belmont Racetrack, check out Bob's Place for lunch or dinner. Open Tuesday through Saturday and for brunch on Sunday, make it a point to experience Bob Manning's passion for fine dining and warm hospitality, combined with Chef Jeff Eustler's culinary creations. Pack up all your cares and woes, cash those winning tickets, and get over to Bob's Place Restaurant...tell them Tom House and Horse Society Magazine sent you!



Owner Bob Manning & Manager Rody Carrillo.

[For full unabridged version subscribe to HSM](#)