

TS Steakhouse, Turning Stone, Verona, NY, USA



[TS Steakhouse at Turning Stone Resort Casino](#) in **Verona, New York** features panoramic penthouse views to complement the delicious culinary fare created by Chef de Cuisine Steve Batur the talent in the kitchen. Attentive service and cuisine that pushes the traditional steakhouse fare to new levels, makes TS Steakhouse a winner.

A room with a view could be the nickname for TS Steakhouse with its soaring ceiling, columns, intricate wrought iron railings, and expansive windows perfect for watching the sunset. Leather chairs flank pristine white linen draped tables that are accessorized with candles in orange holders to softly illuminate.



Amuse Bouche

We had dinner at TS Steakhouse in early October 2014, and Chef Steve Batur began our dining experience with a delicious amuse bouche of Black Mission figs wrapped in Ibérico Spanish ham that was just flown in, brûlée Fontina cheese, and honeycomb from nearby Cold Brook, New York that was a lovely introduction to the chef's vision for the restaurant.

For Starters we had the Roasted Beet & Goat Cheese with baby greens, Chioggia, red, and golden beets, and Utica honey, which celebrated local products, and the Pan Seared Foie Gras with dried cherry compote, winter spiced brioche, and almond dust.



Roasted Beet & Goat Cheese

The Roasted Beet & Goat Cheese was a delectable melange of flavors from the inherent sweetness of the beets, to the slight saltiness of the goat cheese, the hint of bitterness of the greens, enhanced with drizzled honey on the plate, and was well complemented with a glass of Salmon Run Riesling from Keuka, New York.

Created by: Debra C. Argen and Edward F. Nesta

Chef Steve Batur graduated from the prestigious culinary school, The Culinary Institute of America in Hyde Park, New York and his classic French training was evident in his presentation of the foie gras, which was gorgeous and on the palate it was everything that one could hope for, tender, delicious, and flavorful, and paired with a glass of Vidal Icewine Pearl, Inniskillin, Canada it was sumptuous.



Foie Gras

For an entrée, (Edward) went true steakhouse fare with one of the specials of the evening, a Kansas City 20-ounce prime dry aged strip steak with roasted garlic and bone marrow on the plate and accompanied by sides of jalapeno creamed corn and truffle fries which were so delicious we would make a trip back just for the fries! The steak was perfectly cooked to order, tender, and juicy, and chef's addition of jalapeno to the creamed corn tweaked traditional steakhouse fare into something a little different.



Kansas City 20-ounce Prime Dry Aged Strip Steak

with Jalapeno Creamed Corn, Truffle Fries, and Baked Potato

(Debra) went the surf side of the house with another special of the evening, lobster roasted in parchment with vegetables and herbs. When the paper was pulled back to reveal the lobster, the air was redolent with its rich aromas. The lobster was accompanied with a grilled lemon, drawn butter, and sides of a loaded twice baked potato laden with a generous mound of sour cream and garnished with sliced jalapenos, and creamed spinach. Staying local, the pairing wine was a glass of White Birch Vineyards Chardonnay, Hobbit Hollow Farms, from nearby Skaneateles, New York.



Lobster Roasted in Parchment with Vegetables

In addition to a sweets cart laden with goodies, there is a very tempting dessert menu with rich, decadent, and generously portioned sweets. We had the Pecan Phylo Purse with maple brown butter custard, toasted pecans, and crispy buttery phyllo and buttermilk ice cream from the dessert menu that was beautifully presented and was a winner on the palate.



Pecan Phylo Purse

We also had the delicious ultra-decadent Chocolate Banana Tart, which had a graham cracker butter crust, malted milk chocolate cream, fresh bananas, caramel pastry cream, and sweet mascarpone whipped cream, with drizzled caramel on the plate that was large enough for two to share.



Chocolate Banana Tart

Created by: Debra C. Argen and Edward F. Nesta

After dinner we relaxed with a glass of Jameson Irish Whiskey, and reflected on our experience. Excellent cuisine, an attentive and professional service team, and an attractive ambience made for a memorable evening of dining at TS Steakhouse.

TS Steakhouse serves dinner Sunday, Wednesday and Thursday from 5:00 pm until 10:00 pm, and Friday and Saturday from 5:00 pm until 11:00 pm. The restaurant is closed on Monday and Tuesday.



TS Steakhouse

Read [Chefs' Recipes](#) for an interview with Chef de Cuisine Steve Batur who graciously shares a tasty menu of recipes: [Native Corn and Clam Chowder](#), [Crab Cake](#), [Creamed Corn](#), and [Cowboy Steak](#) to tempt your palate into making a reservation to dine at **TS Steakhouse**.



Chef de Cuisine Steve Batur

Read more about our experience staying at **The Lodge** in the **Hotels and Resorts**, about our experience at [Wildflowers](#) in the [Restaurants](#) section and [Chefs' Recipe](#) section where [Chef Dustin Tuthill](#) shares a delicious taste of the restaurant, about our experience at **Skana Spa** in the **Spas** section, and about our golf experience at **Shenendoah Golf Club at Turning Stone** in the **Adventures** section.



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