



The Otesaga Resort's Fine-Dining Steakhouse Opens 7 Days a Week

Cooperstown, New York (June 3, 2024) – Cooperstown, nicknamed “America’s Most Perfect Village,” is nestled in the foothills of the Catskill Mountains in Upstate New York. Here, boutique stores and countless restaurants pay homage to America’s pastime, baseball. What visitors might not expect to find is a modern-day steakhouse tucked inside the village’s historic lakeside gem, [The Otesaga Resort Hotel](#). But a restaurant called “1909,” named for the year the hotel opened, is truly making a name for itself among visitors and locals alike.



Inside 1909 restaurant at The Otesaga Resort Hotel.
Credit: The Otesaga Resort Hotel

Reopened for its sixth season this spring, 1909 started to welcome guests every day of the week beginning this past Sunday, June 2. Featuring local seasonal ingredients with the finest cuts of meat, seafood and salads, the restaurant offers a serene, resort-casual setting with views of glimmering Otsego Lake as its backdrop for dinners Mondays through Saturdays and an a la carte brunch on Sundays.

Resort executive chef Jim Perillo is at the helm of the steakhouse, inventing seasonal menus while also keeping core dishes that guests have come to expect, year after year. With a focus on keeping menu items current – but not necessarily “trendy” – Perillo taste-tests new dish ideas to determine if they’ll appeal to modern-day guests. Even if a particular recipe isn’t a total win, sometimes he finds a new method or ingredient along the way and incorporates that into something that does land on a menu.

“As a chef, I enjoy change and have a passion for trying new things to breathe life into each seasonal menu,” Perillo says. “We also pride ourselves on being consistent in the experience that we deliver.”



Butcher's-cut dry-aged steak at 1909.
Credit: The Otesaga Resort Hotel

Among the restaurant’s most consistent dishes is its dry-aged steaks. 1909 uses the award-winning [Creekstone Farms](#)’ prime Black Angus beef that is then dry-aged in-house for 36 days. The process increases the flavor and texture for a perfect steak, and it’s a taste not found anywhere else in Cooperstown.

Perillo also partners with nearby purveyors for select menu items, sourcing duck eggs from Gilbertsville, New York, (roughly 45 minutes away) for the restaurant’s Khachapuri brunch dish; produce from Chicory Farms in Mount Vision; maple syrup from [Maple Hill Farm](#) in Cooperstown; and extra-aged, extra-sharp white cheddar cheese from [Spurbeck’s Grocery](#), which has been in Cooperstown since 1941.

Though 1909 knows its way around steaks, Perillo also created vegetarian and vegan options for its menu, including the use of enoki, maitake and morel mushrooms. In fact, guests can enjoy an entirely plant-based steak made with charred maitake and a chimichurri sauce.

In addition to its well-rounded food menus, 1909 also features more than 275 wine selections from both domestic and international wine-producing regions. Its curated mix of varietals and vintages helped earn it a place on *Wine Spectator's* "Award of Excellence" list in 2023.

1909 is now open for dinner from 5 to 9 p.m. Mondays through Saturdays and brunch from 11 a.m. to 2 p.m. on Sundays. For more information about the restaurant and to book a reservation or a stay at The Otesaga Resort Hotel, please visit www.Otesaga.com.

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ABOUT THE OTESAGA RESORT HOTEL

The Otesaga, a 132-room resort, has appealed to travelers visiting Cooperstown's historic attractions for more than a century. Voted several times by *Conde Nast Traveler* readers as a top resort in the Northeast, the hotel has combined gracious hospitality, luxury accommodations and fine dining since 1909. The resort offers first-class dining options, a spa and the 18-hole Leatherstocking Golf Course, which is ranked among the Top 100 public-access golf courses in the country by *Golfweek*. A member of the Historic Hotels of America and a AAA Four-Diamond hotel, The Otesaga is open year-round.

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