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WESTCHESTER

WESTCHESTER EATS

by John Bruno Turiano



The look of Myong Private Label Gourmet is café-meets-TV cooking show.

WHAT'S MYONG IS YOURS

LIFE HAPPENS IN STAGES, BUT FOR CROSS RIVER RESIDENT MYONG FEINER, THOSE STAGES have come at an increasing rate over the past few years. Since 2002, this self-taught chef has gone from cooking for friends and part-time catering, to running the Bedford Hills Women for Fitness's luncheonette, to opening Myong Private Label Gourmet, a gourmet shop and café.

"I pour love into everything I make," says Feiner, a native of Korea. The 44-year-old mother of two, cooks what she calls "world cuisine," including Mexican (quesadilla of the day), American (crab-cake wrap), and myriad Asian dishes (Asian bok choy salad, Vietnamese cellophane shrimp) at a custom wok station. Organic yogurt-based smoothies, low-sugar muffins, and a variety of custom-blend coffees are also available.

The shop, which has a TV cooking studio-inspired design that includes 22 TV-grade lights above the open kitchen, hosts cooking demonstrations and after-hours cooking classes.

» **MYONG PRIVATE LABEL GOURMET**, 360 N. Bedford Rd., Mount Kisco (914) 241-6333;
www.plgourmet.com.