ill on block

(Weston Forum/Brian Gioiele photo)

ie market by its owners.

WHY THE FRANKLIN DELANO ROOSEVELT ROOM?

Recently we met with Domenic Cocchia of Cobb's Mill Inn and asked if he had any stories of the restaurant in the days since he became manager in 1986. Mr. Cocchia remembers stories of Presidents Carter, Bush and Roosevelt all dining at Cobb's Mill and Marilyn Monroe having a suite of rooms at the Inn as did Philip Wein and Al Capp.

However, Mr. Cocchia favorite story is how the main dining room came to be known as the Franklin Delano Roosevelt Room. Frank I. Cobb, owner of the Cobb's Mill Inn and surrounding land and buildings worked in New York City for New York World. Mr. Cobb had many connections through his job and in 1912 President Elect Woodrow Wilson asked Frank Cobb who he thought would make a good Secretary of the Navy. Without question, Frank highly recommended Franklin D. Roosevelt for the job.

This tidbit of information was gleaned by Domenic as he was reading the Age of Roosevelt - Vol. 2, by Arthur Schlesinger. We are glad that Mr. Cocchia has such a love of history or that question may have gone unanswered for generations.

usiness as usual

hing's changed at Cobb's Mill Inn

alk of Cobb's Mill Inn's demise has been greatly exag-gerated. While it is up for sale, the historic restaurant remains open for business and will remain open for the foresee-

re, according to one of the owners, : Cocchia. re and will continue to be a full-

estaurant as well as offer a comering business," said Domenic, is the restaurant with his brothers, I Frank, and Robert Testa.

rs had circulated for weeks about nding sale and possible closure of ime local landmark restaurant, but less only officially went on the wo weeks ago.

seen getting calls ever since the s in the newspaper (The Weston eb. 7 issue) from brides asking if till hold their reception; from peoig if they can redeem gift certifi-Somenic told The Forum Thursday. seople to know we are still open, vill be open for the foreseeable

s Mill Inn is being marketed by ESG — one of the country's ommercial real estate services 5 — but, according to Domenic, 10 set sale price and no potential

natter of fact, Domenic said, the it is not only functioning as usual s also expanded its offerings in an o even further expand its clientele. uesday, Cobb's Mill Inn began lunch. And the restaurant will also t to monthly theme wine dinners. er unique program available to the the prix fixe menu, a four-course r \$20 Sunday through Wednesday. rsday through Saturday. And do not I by the price, Domenic said. The emains the same - for example, nesday's meal choices consisted of mussels; field greens salad; and

choices of pan-seared mahi-mahi, broiled lemon sole, baby veal rack or grilled rib-eye steak; with a dessert selection of banana cream brulée or New York cheesecake.

"This has been a very profitable business over the years," Domenic said, "but we are trying to attract the local resident who might have just pass us by over the years. Hopefully, these new offerings will help attract those people."

One of the restaurant's most successful ventures is wedding receptions - Domenic said some 150 are booked through the next 18 months and all will go on as sched-uled, whether he is the owner or not.

"We will book more and honor every one. Whoever buys Cobb's Mill will have 150 weddings on the books and they'll honor every one," he said.

And one of the main reasons for the popularity of this restaurant is its charming appearance both inside and out, overlook-ing the Saugatuck River as it tumbles 40 feet over a 200-year-old dam.

The structure is also one of the oldest in the country, with the south end of the current building built sometime between 1750 and 1775, according to historians.

During the 1800s, the building, then known as the Davis Mill, was operated as a grist and lumber mill that used manmade dams to harness water power. In the early 1900s, however, the mill ceased to func-

In 1913, the mill was purchased by Frank Cobb, then editor-in-chief of the New York World, and his wife, Margaret Ayer Cobb, who made the purchase for the rights to the mill pond for swimming and skating.

Mrs. Cobb sold the inn in 1927, at which point it housed its first commercial enterprise, an antiques shop and tea room. In the early 1930s, alterations added the terrace under the falls and the northern wing.

From 1952 to 1986, the facility was operated as an old-fashioned New England inn. Since 1770, Cobb's Mill Inn has had only

Domenic Cocchia wants the community to know Cobb's Mill Inn is DEOrunning business as usual. prietors, including its current owners, who purchased the business 16 years ago. The demographic of the town

Over the past 15 years, the mill has become one of Fairfield County's most well-known restaurants. Its gournet food and excellent service has perennially earned Wine Spectator's "Award of Excellence" and Connecticut Magazine's "Best Continental Restaurant-Statewide, and Most Romantic-Fairfield County. become one of the region's most sought after locations for parties or events for brunch, dinner or "anything in between."

At present, nine different dining rooms serve the restaurant's continental cuisine in scenic settings that include a manmade waterfall, as well as river and woodland

"So much has changed over the years..." said Domenic, who serves as the day-today operations manager.

"We never used to get walk-ins. We were almost exclusively reservations. Now that's about equal," he said. "And we used to be exclusively jacket and tie. Now we have a more relaxed atmosphere, to mirror the cor-porate casual of today."

With regard to dining, the menu has gone from classic French cuisine to regional American; from flour-based sauces to more natural juices.

has changed, with a huge influx of savvy New Yorkers coming in," Domenic said. In years past, we were more of a touristy

But while the years have seen much change with Cobb's Mill Inn, one aspect that will not change, whether it is sold or not, according to Domenic, is the present function of the establishment.

"This has been and will always be a food-service operation," Domenic said. What I want people to know is that we're not closing anytime soon. It's still business as usual."