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— Dining —

Spring 2022

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R.AIRE

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Photo by Doug Young

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Chefs For Impact

A Talk With Olivia Chessé & Kristina Ramos

By Jessica Mackin-Cipro



Kristina Ramos.

Chefs for Impact is an organization supporting food sustainability that includes a community of culinary industry specialists. Though the organization is young, they have already partnered with world-renowned and household-named chefs like Dan Barber, Anita Lo, and Victoria Blamey, who act as Chefs for Impact Ambassadors. The team intends to bridge the gap between food producers and consumers, while empowering people and connecting communities to make sustainable food decisions.

“We believe that making the food sustainability movement more inclusive is critical to reverse the breakdown of our food system — and that lasting change starts from the ground up,” reads the organization’s website.

We caught up with Chief Chef Educator Kristina Ramos and Founder and President Olivia Chessé to learn more.

Olivia Chessé

Talk a little about your background and what brought you to this point.

I grew up in the south of France, and have always been passionate about food and the community around it. I spent the last 15 years collaborating with chefs and luxury food brands throughout France, Asia, and the U.S. When I moved to New York, I launched Epicurean Nights, an experimental multi-sensorial dining event agency. In 2020, when Covid hit and the world fell apart, my company was forced to pause. That’s when I began to

rethink my goals and what I wanted to contribute to the world. Food was what I knew best. I decided to create Chefs for Impact to inspire change in the food industry, and cultivate a community of culinary professionals committed to environmental and social impact.

What inspired you to create Chefs for Impact?

Like many others, the pandemic has changed my perspective on the industry. I realized the influence and responsibility restaurants and trend-setting chefs have within the larger food system. I had to use their voices, knowledge, and exposure to educate people and raise awareness. Who better than chefs to address food sustainability in a delicious way?

Give us a little background on what you do as an organization and the network of sustainable chefs that work with you as ambassadors.

Our mission as an organization is to inspire a more mindful relationship with food in ways that are good for the planet, our health, and our tastebuds. We do this mainly through our media and programming, such as our youth program, Chefs for Kids which has taught over 400 kids so far, and our food and wine events. We are able to create such far-reaching impact because of our Ambassador Program, made up of 80+ food change-makers (mostly chefs) who collaborate and consult on our projects and programs, lending their expertise. We truly believe that chefs are our most powerful advocates for a better



Olivia Chessé. Photos courtesy Chefs For Impact

food future. They play an integral role in the fight for food system disruption as they facilitate the cultural changes needed to eat responsibly.

You’ve become a leader in the sustainability movement. Talk about the importance of raising awareness for a more sustainable food system.

Food is our great unifier, touching us all in unique and impactful ways. Unfortunately, the majority of our food system does not function in a way that benefits our personal and planetary health. To put it bluntly, not all food is created equally, and most people don’t realize the severity of how bad our food system has become, and the steps that can be taken to fix it. Roughly 80 percent of adults don’t think about the production of food, 40 percent of youth say they know little to nothing about the topic of food sustainability, and 56 percent of young people don’t believe they can do anything about climate change. There is a general lack of hope, and raising awareness for a more sustainable food system is the first step towards reigniting that hope, and sparking change.

What’s next for Chefs for Impact?

We’re currently in the process of building our first community garden with our partners at Grand St. Settlement at Rutgers Community Center that will open in April. We are really excited to start bringing our Chefs for Kids youth program outside into the garden. Starting this summer, we’ll also be collaborating with a new luxury sustainable resort with accompanying

mother would roll hundreds of spring rolls and have me sit, watch and roll alongside her. When my family moved to Long Island, there was a major shift to Italian-American food — pasta, pizza, and chicken cutlets — a whole different side of food I hadn’t been exposed to. I grew up in an era where food network and the cooking channel was at its peak. Anthony Bourdain would be playing on TV after school and I was able to get front row seats to food from every corner of the world. Becoming a chef gave me an opportunity to take my passion of eating and learning from different cultures, and share that with others.

How did you begin working with Chefs for Impact?

As many people experienced, the pandemic really shifted the way I thought about cooking. The way we treat the people we feed and how we treat the food that feeds us. I met Olivia and immediately felt that we shared the same passion for food and the necessary changes people need to make towards a more sustainable path. I’ve utilized all of the knowledge I’ve learned throughout the years in fine dining space towards helping people eat healthier and more sustainably.

As Chief Chef Educator, talk a little about some of the programs you’re leading for Chefs for Impact.

Our youth programs provide kids the opportunity to create a better relationship with food. Each class covers topics of sustainability, agriculture, nutrition, and how to cook from scratch. It’s a hands-on program where kids ranging from ages four to 17 learn where their food comes from and how to get it on to their plate. We partner with other chefs, farmers, and artists to create a fun and creative hands-on learning experience with the goal of transforming kids’ relationship to food and encouraging more sustainable eating behaviors.

Talk about your volunteer program. How can people get involved?

Because we are still a relatively young organization, we’re always looking for people to lend their skills and expertise in a variety of ways. If you go to our website under “Get Involved,” you’ll see a form for volunteering. Right now, the most hands-on way to get involved with our programs is volunteering to support our youth program Chefs for Kids, and more specifically, our new Community Garden opening this April. If you want to help plant, weed, water, or facilitate a lesson, reach out!

Visit chefs4impact.com.

farm in upstate New York, bringing some of our projects from the city to the greater Hudson Valley area. Throughout the year we’ll be hosting more food and wine events (keep an eye out on our website for more details.) And as always, we’re constantly connecting with change-makers in the food space, telling their stories, and exploring ways to collaborate and create more impact.

Kristina Ramos

Talk a little about your background and what brought you to this point.

As a first-generation Filipino-American born in Queens, New York — food was always a big part of my life. After getting a Biology degree, I decided to pursue my passion in food by attending the International Culinary Center in New York City. I worked in Michelin starred restaurants in both New York and France, including Eleven Madison Park, Auberge La Feniere, and Oxalis. When everything shut down during the pandemic, I worked with Eleven Madison Park and Rethink to provide thousands of meals to essential workers and communities suffering from food insecurity. That shift from fine dining kitchen to cooking for those who needed it most, pivoted the direction of my career and brought me to Chefs for Impact.

What inspired you to become a chef?

Growing up in Queens, one of the most diverse counties, I was surrounded by all different types of food. Filipino culture is all about sharing through food. My grand-



The Dimon Estate

Jamesport Manor Inn Reopens Under New Name

Since 2007, the Kar family has operated the Jamesport Manor Inn, a property and building with historic roots on the North Fork. The Second Empire Victorian mansion at 370 Manor Lane was the home of the Dimons — generations of family who carved an American legacy out of the land for 200 years. In March, the property and restaurant reopened as The Dimon Estate and plans to weave the rich and layered stories of this Jamesport family into the space.

From humble beginnings as famers and Revolutionary War minutemen, the Dimons became merchant mariners and builders of the fastest American clipper ships in the China Tea Trade. The Smith & Dimon shipyard was a pioneer in the early steamship industry and by the mid-19th cen-

tury, the Dimons were the wealthiest family in Jamesport.

“There are incredibly interesting stories to tell, and we have the perfect venue to do so. The first structure built in the space where the Manor is today dates to 1750 and Dimons lived here from that moment until the 1930s. John F. Dimon who built the manor as it appears today was a merchant mariner, he had access to ports, teas, spices, and goods that were atypical of the period. While we are making the main floor dining more casual and contemporary, we want to weave bits of these stories into everything from the decor to the cuisine. At the same time, the menu will embrace local, sustainable, and seasonal flavors because farm-to-table is a way of life that has always characterized the North Fork,” said Chris Kar, co-



Photos courtesy Dimon Estate

owner and executive chef.

The rebranding of the Dimon property as an estate speaks to a multi-year plan to revamp the grounds and gardens. The overall vision includes the building of a practical kitchen garden for culinary herbs, spices, and hyperlocal ingredients, the inclusion of more native plantings and pocket meadows around the orchard as well as ornamental gardens that speak to the Dimon family’s ties to Hong Kong and Peru.

“The Dimon family has so much rich connections — to the history of the North Fork, the clipper ship era, 19th century Peru and even architec-

ture of Second Empire France — as well as its own stories of scandal and tragedy. It is great to have their home come to life as a destination restaurant and venue,” said Richard Wines, the chair of Riverhead Town Landmarks Preservation Commission and a local historian.

In 2004, the Kar family undertook the restoration of the manor which had sat empty and neglected for a time. During the renovation, the oldest section of the house dating to 1750 was revealed. In 2005 as the restoration was nearing completion, a devastating fire incinerated the

building with the exception of a few salvageable beams and roof tiles. The Kar family rebuilt the mansion, sticking closely to the original design. The few surviving pieces of the original building are prominently featured in the upstairs dining lounge.

“Jamesport is a special place — I’ve been in business here for 37 years, since before Chris was born. There’s nothing better than having my son come on with fresh ideas and help me take it to a new level. Local history is important to hold on to with so much changing around here, we want to be a part of that,” said co-owner Matt Kar.

Barn & The Bees

An Earth Day Cocktail By The Beverage Team At North Fork Table & Inn

The beverage team at North Fork Table & Inn in Southold has created a special Earth Day-inspired cocktail with the honey from the restaurant’s own beehives, called the Barn & The Bees.

Barn & The Bees is infused with The Botanist Gin, a B Corp certified spirit meeting the rigorous standards of environmental and social performance, accountability, and transparency. The homegrown sweetener in this cocktail is not only delicious but it’s extracted in its purest form directly from North Fork Table & Inn’s own beehives, meaning that it contains all of the health benefits that are typically

stripped away during the filtration process that many store bought honeys go through. With the environment in mind, the restaurant’s beekeeping efforts also help to maintain the health of the local ecosystem as bees support the growth of trees, flowers, and other plants.

For the entire month of April, for each Barn & The Bees purchased, \$1 will go to The Bee Conservancy — a nonprofit organization dedicated to protecting bees, safeguarding the environment, and securing food justice through education, research, habitat creation, and advocacy. The cocktail is a great pairing for ei-

ther brunch or dinner, transitioning into a spritz-style drink for daytime.

Barn & The Bees

- 3 dashes Peychaud’s bitters
- .5 oz raspberry syrup
- .75 oz lemon juice
- .75 oz Roots Rakomelo mountain honey liqueur
- .25 oz Vicario Dragoncello tarragon liqueur
- .5 oz Metaxa 7*
- 1.5 oz The Botanist gin

Top off with Mediterranean tonic. Garnish with fresh tarragon sprig.



Photos courtesy North Fork Table & Inn



R.AIRE

The Brainchild Of Chef Alex Bujoreanu Is Open At Hampton Maid

By Jessica Mackin-Cipro

For decades, The Hampton Maid in Hampton Bays has been known for its famous breakfast service, which on weekends can bring about waits that are always well worth it.

The hotel and restaurant, overlooking Shinnecock Bay, recently added dinner with the introduction of R.AIRE, a new restaurant concept and the brainchild of Chef Alex Bujoreanu.

Chef Bujoreanu's career spans 20 years and began while he was studying at the School of Hospitality and Tourism in Lleida, Spain. The chef went on to run several fine restaurants in Spain, Sweden, Italy, and New York. Now with R.AIRE, Bujoreanu offers two unique dining experiences for patrons.

"We created R.AIRE to bring a totally unique dining experience to the Hamptons," stated Chef Bujoreanu.

The a la carte menu, which is new this season, features authentic Spanish tapas and paella. Each dish is meant to be shared, while enjoyed with one of the restaurant's signature cocktails or a

glass from the curated wine selection.

Starting at the modern farmhouse style bar, a unique signature cocktail menu offers a variety of handcrafted cocktails, local wines, and beer.

Shareable menu highlights include tapas like patatas bravas or the grilled chorizo. The paella section of the menu, which is also meant to be shared, offers a variations on the dish with everything from the De Marisco with calamari, mussels, shrimp, and clams, to the Rustic, made with chorizo, pork, and chicken. There's also Huerta paella with seasonal vegetables or a mixture with the Land & Sea that includes Wagyu filet mignon and lobster. You'll also find raw bar items like oysters, shrimp, clams, and ceviche, as well as a salad menu and a selection of entrees.

The second dining option includes a six-course chef tasting menu, which combines global cuisine with local ingredients. The tasting menu is \$120 per person and is served Saturday and Sunday with advanced reservations for seatings at 6:30 or 8:30 PM.

Photos by Doug Young



The Sakura Martini

Created By Bar Maven Kenta Goto

The Sakura Martini is created by bar maven Kenta Goto of namesake Bar Goto on the Lower East Side and sister concept Bar Goto Niban in Brooklyn.

Sakura (Cherry Blossom) is the national flower of Japan, where Kenta grew up. In place of the typical olive martini garnish, Kenta utilizes salted,

preserved blossoms, which are available throughout the year — making it easier to recreate. The martini is delicate, clean, and smooth, with just a hint of floral salinity from the blossom, presented in the glass in a way that it almost looks as if the flower is blooming — creating a perfect spring drink.



Photos by TinaBFoto

INGREDIENTS

- 2.5 oz Sake (Ryujin)
- 5 tsp Gin (Roku)
- 1/8 tsp Maraschino (Maraska)

METHOD

- Stir x 50

GLASS

- Coupe Glass

GARNISH

- Cherry Blossom

Main Prospect

New Southampton Restaurant Offers Bar Bites, Dinner, & Brunch

By Jessica Mackin-Cipro



Photo by Michael O'Connor

Main Prospect opened its doors in November of 2021, at the former location John Duck's and Seasons of Southampton. Opened by owners Binh Douglas and Sean Curneen, the 225-seat eatery offers a bar area, dining room, and garden, bringing a new and welcoming concept to the iconic venue.

The menus at the newly renovated and designed location include bar bites, dinner, and brunch. Bar bites like the Waygu dumplings, wings, and pork belly arepas are perfect to go along with a craft cocktail or beer.

Dinner menu highlights include tuna poke tacos made with pickled ginger, edamame, wakame, sriracha aioli, a wonton "taco," and tobiko. The pesto pan seared cod on the dinner menu is also a must-try, created with charred corn, roasted red pepper and blue crab chow chow, and a tomato tarragon beurre blanc.

Don't skip dessert. Try the banana

caramel cheesecake chimichanga tossed in cinnamon sugar and served with raspberry coulis. Or why not go for "The Finisher" and try all of the desserts for the table?

Grab your mimosa, for brunch there are fan favorites like pancakes, grilled focaccia avocado toast, and the "Fancy Smancy" eggs Benedict. These are just a few of the highlights, as each of the restaurant's menus offers a wide variety with something for every palate.

Last month, the restaurant began supporting Ukrainian people with a special menu of Ukrainian dishes and a specialty cocktail called The Zelensky. One hundred percent of the net profits from Ukrainian dishes and cocktails go to World Central Kitchen to help feed those in need in Ukraine.

"World Central Kitchen was a natural choice. They rush to the frontlines to provide food for those affected by crisis. No one needs our support more now than the people of



Binh Douglas & Sean Curneen. Photo by Sean Zanni

Ukraine," said Douglas.

"A sizable percentage of people on the East End are of Eastern Euro-

pean descent," said Curneen. "Our restaurant sits a block away from Our Lady of Poland Church. It's the right

thing to do."

Main Prospect is located at 15 Prospect Street in Southampton.

Disset Chocolate

Easter Bonbon Collection & North Fork Chocolate Easter Egg Hunt

Disset Chocolate has designed an all-new Easter Bonbon Collection and is bringing back its wildly popular North Fork Chocolate Easter Egg Hunt for a second year.

The 2022 Disset Easter collection is handcrafted, using local ingredients and the finest chocolate. Founder Ursula XVII, a Michelin-trained pastry chef and chocolatier, has created a palate of decadent flavors inspired by the spring season including Blood Orange Pate de Fruit, Meyer Lemon Crunchy Hazelnut Praline, Signature Sugar Cookie, Toasted Coconut with Passion Fruit Caramel, Rosemary Infused Olive Oil Cake, and Cheesecake with Graham Crust.

The collection is available in six pieces (\$20) or 12 pieces (\$39) as-

sortments and can be purchased either online at www.dissetchocolate.com or at Atelier Disset in Cutchogue.

In addition, Disset's North Fork Chocolate Easter Egg Hunt returns. As they did last year, Disset will place several handmade chocolate egg sculptures in various locations throughout the North Fork. Each 18" egg is designed in a theme that reflects its location. Starting April 6, Disset started sharing "sneak peaks" about the eggs on its Instagram feed. Then, through April 17, individuals can check for daily clues about the locations of the eggs for a chance to win one of these chocolate creations.

The participant's goal is find and take a photo with each of the eggs. Then they must post



Photo courtesy Disset Chocolate

the photo to Instagram, tagging @dissetchocolate. Individuals who post a photo of each of the eggs will be entered for a chance to win one of

the eggs. Participants can post entries through April 18, and a winner will be chosen at random on April 19.

Eligible contestants must be over

18 and able to pick up the prize from Atelier Chocolate in Cutchogue. To participate, Instagram accounts must not be private.



Photo courtesy Union Sushi & Steak

Five Spring Dining Highlights

Selected By Vanessa Gordon Of East End Taste

When the spring seasons blossoms across the Hamptons, it brings the ideal opportunity for dining at some of our favorite restaurants without the hassle of the summer crowds and rush to make those coveted dining reservations. We welcome the season with several new dishes and highly anticipated restaurant re-openings from Southampton to Amagansett.

Celebrate the season with brunch al fresco. **Si Si at EHP Resort & Marina** serves up a Mediterranean-inspired brunch menu with dishes like the shakshuka baked eggs with stewed tomatoes and barrel-aged feta and start with their za'atar roasted cauliflower or avocado toast. Pair the experience with breathtaking views of the marina, it is the perfect way to kick off the season.

You know the warmer weather is just ahead when the **Clam Bar** on the Napeague stretch opens for the season. The favorite roadside eatery is beloved for its clam chowder, Montauk pearl oysters, local steamers, and one of the best lobster salad rolls around! When the busy season arrives, place your takeout order online, pickup, and then head straight for the beach. Until then, enjoy being able to snag your favorite outdoor table or spot at the counter.

Calissa in Water Mill is a year-

round fixture in the Hamptons, and it is always fun to visit during the spring when their gorgeous outdoor dining space begins to open. Some spring dishes to know include their artichoke labneh, a spring rocket salad made with fresh garbanzo beans, artichoke, Parmigiano reggiano, and avocado. Another great choice is the spring lamb keftedes with cumin, tomato and chili and a hamachi crudo with pickled spring vegetables, citrus, and pineapple.

To complement those afternoons strolling through Southampton Village, **Claude's at the Southampton Inn** is an excellent spot for grabbing lunch on the patio. A lighter, midday dish is the spring salad with arugula, strawberries, ground pistachios, almonds, and feta. It is sprinkled with a homemade citrus sage and rosemary balsamic vinaigrette. Pair the salad with Claude's new Prosecco and elderflower spritzer.

For dinner this spring, **Union Sushi & Steak** is consistently thinking of new and innovative dishes to bring to the table. Try the new bouillabaisse l'été this season. It is pan seared and served with mussels, Shinnecock little neck clams, and shrimp in a butter basted shallot broth. It pairs beautifully with Hampton Water Rosé.

Where are you dining this spring? Share and tag your favorite spring dishes @JamesLanePost.



Clam Bar. Photo by JPV Photography

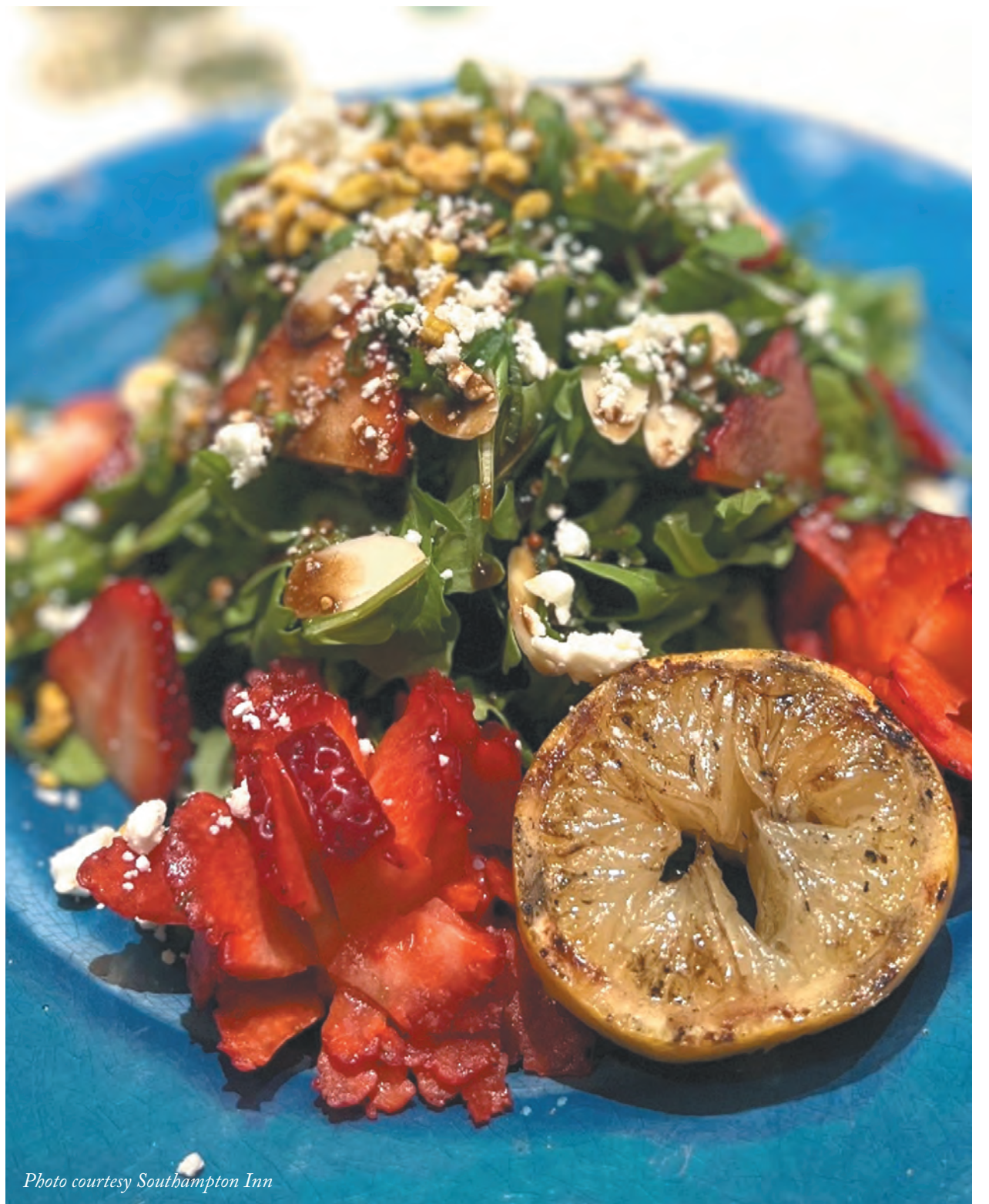


Photo courtesy Southampton Inn



Photo courtesy Calissa

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