

James Lane

— Dining / Travel —

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THE SHOALS

OPENS DOCKSIDE IN SOUTHBOLD WITH
LITTLE RAM OYSTER COMPANY

Photo by Jeremy Garretson

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The Shoals

Boatel Opens Dockside In Southold With Little Ram Oyster Company

The Shoals, the recently opened waterfront hotel in Southold, offers visitors a way to come by land or by sea to its “boatel.”

Situated dockside and overlooking the Peconic Bay and Shelter Island, the venue features 20 hotel suites and 20 boat slips. Renowned architect Thomas Juul-Hansen designed The Shoals to pay homage to the property’s nautical history by integrating custom marine design elements, and framing rooms to accentuate the stunning coastal views.

Owned and operated by the group behind North Fork Table & Inn and Southold General, the Shoals will be open year-round.

Guest rooms are each situated with views of the bay and marina. As a place for rest and recreation, each room offers private outdoor space. The guest suites at The Shoals are spacious apartment-style accommodations that are fashioned for an extended stay. Guests can choose from a variety of room layouts, including one and two-bedroom suites with sleeping space for up to four people.

Juul-Hansen designed custom furniture for each room including built in beds with privacy curtains, modular furniture in natural tones, and lighting for a relaxed, coastal aesthetic. Natural materials such as light woods and linens are used throughout. To accommodate entertaining and cooking, each suite is outfitted with a bespoke kitchenette, complete with a sink, coffee machine, fridge, kitchenware and breakfast nook, an open-concept living area featuring a marble coffee table, a large sofa and a decorative chair for additional seating, and either a private terrace or balcony.

The hotel also offers access to the bay via its own vintage Chris-Craft charter boat — which can be used as a shuttle to private beaches and nearby restaurants, or to explore the area by water.

To support the working waterfront,

The Shoals has partnered with the female-owned family business, Little Ram Oyster Company, on a robust oyster program that is operated out of a renovated waterfront building on the property.

Little Ram owners Elizabeth Peebles and Stefanie Bassett have taken over the historical waterfront building, once referred to as the Scallop Shack. The building has gone through a renovation in an effort to maintain its historical significance.

“Aquaculture on the East End has seen rebirth over the past decade as increasingly more oyster farmers start farming our local waters,” said Peebles during The Shoal’s opening event. “As oyster farmers, we feel charged to encourage the viability of shellfish farming and reinvigoration of this historic industry. Oysters filter over 50 gallons of water a day.”

Parked on the lawn sits The Shoals Food Truck, serving an array of summer classics including Little Ram Oysters, lobster rolls, and soft serve ice cream, alongside a wide variety of grab and go meals like salads, bento boxes, and grain bowls. Picnic tables are positioned alongside the bay for those looking to grab a bite and wind down with friends and family. Every Wednesday evening throughout the summer months, Little Ram Oyster Company will turn the Food Truck into a “Shuck Truck,” offering an oyster happy hour.

With a goal to provide hotel guests with educational opportunities, Little Ram Oyster Company will also host offsite farm tours and private shucking workshops.

The Bait Shop on the property acts as a bayside retail outpost offering a selection of gift offerings. Situated across from the hotel’s check-in desk, in a sun-filled room, the shop serves as a nod to the property’s history as a former fish market. Connected to the Bait Shop is The Lounge, a spacious indoor gathering space offering stunning views of the bay.



Stefanie Bassett of Little Ram Oyster Company.



Photos by Jeremy Garretson



Photo by Brian W. Ferry

Daunt’s Albatross

Family-Owned Montauk Hotel Unveils Redesign; Opens Bird On The Roof Restaurant

Born and raised in Montauk, Leo Daunt grew up watching his grandfather and parents run Daunt’s Albatross, a 23-room hotel in the heart of Montauk village. It’s one of Montauk’s oldest family-run hotels, opened in 1977. Steps from the beach, it’s also just a short walk to the area’s restaurants and bars, shops, and cafes.

As the third-generation proprietor, Leo took over in 2020 as general manager. Today, the ho-

tel reopens following a year-long redesign by Brooklyn-based design firm Home Studios.

Leo wanted the new iteration of the property to convey its past while reflecting the surroundings, and sharing the area’s natural beauty with visitors and locals alike. The redesign captures the essence and history of Montauk, with a nod to the nearby Shadmoor State Park.

One of the few year-round hotels in the village, the new Daunt’s aims to stay true to its

down-to-earth and inclusive DNA while adding an updated and lasting design. Leo is passionate about paying homage to Montauk’s history and the redesign taps into a simpler time when Montauk was less in the spotlight and more of an off-the-beaten path vacation destination.

“Going back to the late ’70s when my grandfather purchased it, our goal with the Albatross has been to spread the beauty of Montauk and welcome everyone — from newcomers to those who have been coming with their families for decades,” said Leo, who is also co-president of the Montauk Chamber of Commerce. “In this new chapter, we’re excited to build on this legacy and continue to make guests feel a part of the family.”

Inspired by the colors and textures of the Shadmoor’s cliffs, you’ll find shades of white, warm grays, browns, faded yellows, and ocean blues used to create the palette for each guest room. Rooms are accented with raw materials such as knotty, heart pines. You’ll find select vintage pieces that accent each of the spaces, so no two rooms alike. Home Studios — which is also currently designing hotels in Nantucket, San Diego, and Marin County — sourced all the vintage furniture and decor for the hotel. As a former fiction editor, Oliver Haslegrave founded the studio to tell the stories of inspired outsiders through architecture and interior design.

Original artwork and handmade textiles further accent the rooms, as well as locally-sourced vintage lighting and decor to create the feeling of a home that includes heirlooms collected by generations, all while leaving the rooms spacious and in tune with the minimalist design.

The goal was to blend the Daunt family history while creating a modern sanctuary, where antiques and custom furniture coexist with the beautiful surroundings. Rooms range from standard doubles and queens up to the expansive Koda Suite (named after Leo’s golden retriever). Many rooms feature kitchenettes and balconies.

Outdoors you’ll find a revamped, landscaped courtyard complete with potted beach grass, fire pits, neutral Adirondack chairs, and globe lighting from above. A pool renovation will follow later this year, with guests able to enjoy the existing one for the summer. Also to come during the next stage of the renovation will be an expanded lobby with a wood-burning fireplace and communal dining area, as well as a yoga pavilion.

Leo has also acquired the neighboring Bird On The Roof restaurant. This summer, Chef Marcos Martinez Perez will revamp the menu, with the restaurant undergoing a redesign in 2023, according to Daunt. Chef Perez has worked in local favorites such as 668 The Gig Shack, Rosie’s, and Carissa’s. The Bird on the Roof will be serving an elevated brunch menu seven days a week with a full bar and live music.



The Shinnecock Lobster Factory Launches Food Truck

The Shinnecock Lobster Factory celebrates five years with a newly launched Lobster Roll Food Truck. You will find the lobster roll on the roads of Southampton and surrounding areas of the North and South Forks for the 2022 season.

Inspired by the sponsor restaurant, The Shinnecock Lobster Factory, located at 42 Montauk Highway, the mobile food truck features famous lobster roll recipes and signature sides.

Proprietors Chef Marco Barrila and tribal leader

Lance Gumbs, see this as a natural progression, now that catering requests have become so popular. “Our famous lobster rolls will now be on the roll for the 2022 season with the recipes our customers love.”

There are six types of lobster rolls in three different sizes called the Guppy, Shark, and Whale. Each are made with fresh poached lobster meat served on a buttered and toasted brioche roll locally baked and prepared with Chef Marco’s signature style.



Photo by Richard Lewin

Southampton Inn’s Memorial Day BBQ

To kick off the Hamptons Summer Season, the award-winning Southampton Inn will host its Annual Memorial Day Weekend BBQ on Sunday, May 29, from 2 to 4 PM. All are welcome to celebrate the holiday on the pool patio, surrounded by five acres of manicured lawns and private gardens. Offerings of a buffet style BBQ with Claude’s signature burgers, grilled chicken, fresh salads, sweet watermelon, and other delectable goodies, as well as a few culinary treats from

new Chef Giancarlo. Adults are \$30 and children under 12 are \$20, excluding tax and gratuity.

A cash bar is also available on the pool patio serving margaritas and chilled refreshments for sipping in the sun. Enjoy a live musical performance by Philip Gotthelf from Electric Circus from Days of Old, and more recently Tappan Hill.

In the event of inclement weather, the BBQ and festivities will be held inside the Inn’s ballroom.



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Photos courtesy Ram's Head Inn

Ram’s Head Inn

A Chat With Owner Aandrea Carter

By Jessica Mackin-Cipro

There’s a lot happening at the Ram’s Head Inn on Shelter Island — from its “Detox to Retox” wellness offering, its partnership with The Cornell Cooperative Extension Marine Program, to making the goal to become 100 percent sustainable. We sat down with owner Aandrea Carter to learn more.

Tell us little about your background.

I’m from Iowa — a true Midwesterner. I’ve also lived in Palm Beach for many years. I’ve never run an inn or worked in restaurants for that matter. But I knew what I liked and valued in both, so I came to the Ram’s Head Inn from a client’s perspective.

What inspired you to take over ownership of the Ram’s Head Inn?

I moved to Sag Harbor 10 years ago and fell in love with the glorious nature of the East End. As a boater, I visited Shelter Island often and loved it. I knew I wanted to be here. Covid was a chance to prioritize where and how I wanted to live. When the Ram’s Head Inn came up for sale, I thought, why not? It was during the height of Covid, so it was a huge risk, but it was also an incredible opportunity. I could create the kind of place I’ve always wanted to go — intimate, exclusive, chic, yet welcoming.

Tell us a little about the history of the property.

The Ram’s Head Inn was built and operated by a woman over 100 years ago. For just as long, it’s been a pillar of the community. Generations

of families have gotten married here and celebrated milestones, so it has a place in so many people’s hearts. It’s spread over 4.5 acres right on the water, which makes it a wonderful gathering place for all sorts of activities indoors and outdoors. I’ve always adored its charm, its character, its soul.

What are some of the improvements you’ve made to the property over the past year?

I’ve given this grand lady some rouge and lipstick, brightening and modernizing the look from head to toe. All the rooms have been updated in a clean and airy manner, personalized and punctuated with vintage pieces of the original period. I’ve found some really special items — grand mirrors, crystal sconces and chandeliers — and have reupholstered wingback chairs in bright, bold patterns. We’ve added a number of nods to Shelter Island’s infamous bootlegging traditions. We’ve also instituted a whole menu of programs, especially those directed by our new in-house wellness guru.

Talk a little about the programming you have coming up this summer. What are you most looking forward to?

Our Wellness program is extensive — Troy is our director and offers a combination of Wellness Therapy, Life Coaching, and Physical Therapy in personalized sessions as well as group yoga and meditations. Our evening entertainment has already started with loyal followers like our Sunday Live Jazz, Trivia Mondays, Thursday is Oyster Flight



night, and Friday’s live music and dancing. And then there is a myriad of fireside chats and salon gatherings featuring authors, entertainers, and newsmakers. We’re lining up names as we speak. Recently we had Michael Engler, director and executive producer of “The Gilded Age” give such a talk and the attendance was overwhelming.

Tell us about your partnership with The Cornell Cooperative Extension Marine Program.

We’re so excited about this, as it is both good for the environment, our beloved cove, and is an education for all us. We’ve just instituted our free

weekly Aquacultural Educational Tasting club, which was a huge hit. I learned so much — such as oysters can filter 100 liters of water a day!

Talk about the restaurant and the farm/sea-to-table menu you offer.

We now have a fairly extensive produce and herb garden as overseen by our agricultural director, Ariel Farmer. Not only do the majority of our salads and vegetables come from it, our mixologists use many of the herbs as flavors and garnishes to our artisan drinks. We work with many local fishermen to get our fish, so its fresh as can be. Every Thursday night is Oyster Flight night where

three local oyster farmers — all different ones — come and offer their oysters right off the boat.

Your plan is to be a fully sustainable property in the very near future. Tell us more.

Being fully sustainable is the ultimate goal, yes. We work toward it in every way, expanding our gardens, composing our trash and constantly asking what more can we accomplish while being sensitive to the environment around us. It’s a challenge, but if it’s your objective, you’ll get there eventually.

Visit theramsheadinn.com.

Dopo Il Ponte

Makes Its Debut

By Ty Wenzel

For months East Enders wondered what was going to take over the coveted World Pie space on Main Street in Bridgehampton — and the wait is over!

Maurizio Marfoggia, the restaurateur and chef behind Dopo La Spiaggia in East Hampton and Sag Harbor, and Dopo Argento in Southampton debuted Dopo Il Ponte last week. Unlike its sister restaurants, Il Ponte will serve wood-burning oven pizzas with a variety of other Italian classics that haerken back to a classic New York style pizza haunt.

Although the interior has been completely redesigned, the new concrete bar is sure to become a favorite for cocktails après beach and the tried-and-true seating offers a clean layout for friends and families to dine.

The hours currently are set at 5:30 to 10 PM and lunch will be added to the daily line-up soon, according to Dopo HQ.

To learn more, visit ilpontehampton.com.



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South Fork Bakery

Providing Meaningful & Paid Employment To Adults With Special Needs

By Jessica Mackin-Cipro

Not only does South Fork Bakery produce some of the finest baked goods on the East End, they provide meaningful and paid employment to adults with special needs. Employees at South Fork Bakery are immersed in all aspects of the business including mixing, baking, packaging, and selling.

The company first formed in May 2016 by Executive Director Shirley Ruch. Ruch holds a Masters in Speech and Language Pathology and has been working to improve the lives of adult children with disabilities for over 30 years through her private practice in Sag Harbor. She started South Fork Bakery with six employees, who were previous clients.

“They had graduated from high school and didn’t have opportunities for work and that’s why I started the company, to provide meaningful and paid work for many of my clients who had graduated and were just sort of lost,” she recalled, noting that there was not much support for adults with special needs such as autism, Asperger’s, Down Syndrome and other developmental disabilities, once they graduated from high school.

In 2018 South Fork Bakery applied for and received its non-profit status. It formed a board of directors and have now grown from six employees to 20. They are also focusing on a training program, which will prepare its employees with basic job skills so that they can be placed in jobs throughout the community.

The pilot program started last year and two participants from the program went on to work for another food producer at the Stony Brook University Incubator at Calverton. Ruch notes that there have been a number of food producers who have since asked to get involved.

You can find South Fork Bakery goods throughout the East End at a number of farm stands and shops including Amber Waves Farms, Balsam Farms, Sylvester Manor, Goldberg’s, Schiavoni’s Market, and Hampton Coffee Company. There are about 40 venues where you can find South Fork Bakery goods.

“We started out with four products — our blondies and brownies, and oatmeal and gingersnap cookies — then we added chocolate chip, we’ve added biscotti, we’ve added macaroons,” said Ruch.

The employees are involved in all aspects of the business from running the farmers markets (you can find them at Southampton, Sag Harbor, East Hampton, and Springs) to delivery and sales.

“We thought, ‘we need to be thinking about all of the skills that they’re capable of doing and trying to find places where they can fit into the community,’” said Ruch.

Most of the recipes for the baked goods were created by Chef Jessica Taccone, along with Ruch, from the beginning. “Jessica has been the baker since day one,” said Ruch. The blonde recipe was gifted to South Fork Bakery by pastry chef Lauren Chattman. “It’s a great recipe,” said Ruch.

Recently, in a program spearheaded by Linda Shapiro, local chefs and restaurant owners have been visiting the kitchen at Scoville Hall in Amagansett to talk with the employees. The first speakers included Jason Belkin, the owner of Hampton Coffee Company, and Chef Peter Ambrose.

“It was great to have Jason come in and talk to the employees and tell them about how he started the business. It’s inspirational for them... it’s really nice for them to see people who have been successful,” said Ruch.

Ruch expressed the importance of having the employees hear from people within the industry that they are a part of. “They take great pride in what they do — making the bars and cookies — and to see other people in the food industry recognize them and come out and spend time with them. I think it’s very motivational for them... and it makes them feel like they’re part of the industry,” said Ruch.

“Peter Ambrose came in and he was lovely and told them about his business and how he started out years ago, and how his business grew, and they ask great questions.”

To learn more about South Fork Bakery, visit southforkbakery.org.



Photos by Jessica Mackin-Cipro





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The Eccentric Bagel

Bringing Bagels To Shelter Island

By Jessica Mackin-Cipro

The Eccentric Bagel has opened its doors on Shelter Island. For the store’s grand opening last month, over 4000 bagels were made, all selling out, marking a successful debut. The bagels are made using co-owner Darryn Weinstein’s unique bagel recipe. They range from classic everything, unique za’atar, to Jalapeno cheddar.

Darryn and his wife and co-owner Amy have lived on Shelter Island for almost seven years. A Manhattan native, Darryn has always felt the island needed a bagel store. He decided to pair his 30 years of hospitality knowledge with his wife’s design experience and bring to the island not just a bagel store, but an experience.

Amy is the founder and CEO of Smash Entertainment, an entertainment firm that has provided services for Beyoncé to President Barack Obama, to name a few. Amy’s specialty is cultivating an experience and with the Eccentric Bagel she has set out to do just that.

With help of local artist Ricky Teevee, the store’s handmade visual experience was created.

We caught up with Darryn and Amy to learn more.

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

Darryn: I grew up on the Lower East Side and have lived in Brooklyn for a while and have been surrounded by bagels and bialys my whole

life. I worked in the luxury travel field for 32 years and pretty much had a bagel for breakfast every day. I just love them!

Amy: I’m born and raised on Long Island. I’ve been involved in art, design, creative, fashion from as far back as I can remember. About 22 years ago I started my business Smash Entertainment. I create the entertainment that becomes the cherry on top of parties and events. I start with having conversations with my clients to get an idea of what vibe and message they want to convey and then I run with it. I’ve worked with Beyonce, President Obama, P Diddy, Arod, Bloomberg, the list is endless. When Darryn said he was starting a bagel shop and making me his partner and I was the design, marketing, tech person, I knew if my name was on it I needed to convey to the customers what I am all about — unique, different, creative, and fun. This started my brainstorming process that led to what you see now as The Eccentric Bagel.

What inspired you to start The Eccentric Bagel?

Darryn: We have had a house on Shelter Island for seven years and would come out every weekend and during the summer and I was just unable to find a bagel that lived up to my “standards.” I would complain to my wife and she would jokingly say, “so do something about it.” So last summer I walked into her office and told her I am retiring from travel and am going to open a bagel store on Shelter Island. She literally started to cry saying that I have no clue how to make a bagel! I told her “I got this.” I hired a consultant who taught me how to make ba-



Photo courtesy Eccentric Bagel

gels and guided me in purchasing and arranging all the equipment needed, and seven months later here we are!

Amy: I had no choice (laughs). Darryn started and I ran with it, it’s just who I am. I needed this to read “different.”

We hear you’re the first bagel shop on Shelter Island. How is it going so far?

Darryn: It’s awesome! We love Shelter Island and all the people on the Island have embraced us and our vision for bringing fresh bagels to an Island that never had them.

Talk about some of the

unique flavors you offer. I’m a big fan of the Za’atar bagel!

Darryn: Besides the Za’atar bagel we have introduced black and white sesame and Jalapeno and cheddar. We will also be rolling out a garlic and Parmesan bagel and a few other surprises. There is nothing like creating a new flavor of bagel. I firmly believe that if you can think it, you can make it!

You worked with local artist Ricky Teevee to create a visual experience. Talk a little about the fun store design.

Amy: I was on a mission to find someone to run with my ideas and

have them come to life. After spending hours on Instagram, I ran across Ricky’s page and knew he was the one. Of course, with my luck, I assumed he was in Europe or on the West Coast. When I saw Greenport, I nearly died. After some convincing I had Ricky hooked. We clicked right away, our ideas were eerily similar, yet I gave him the room to put his twist on things. It was a perfect match.

What’s next for The Eccentric Bagel?

Darryn: Since we are just starting out, our goal is to get our feet under us and continue to grow and feed the island and all of its visitors. After that we shall see as we bagel on down the road!

Ten Homakase

A Chat With Sushi Chef & Co-owner Daniel Kim

By Jessica Mackin-Cipro

Ten Homakase Sushi Chef and co-owner Daniel Kim is bringing Omakase to the Hamptons this summer with a customizable, intimate, and unique experience readily available in the comfort of a private home. He’s doing it alongside partners and long-time Omakase enthusiasts Jake Poznak and Maxwell Weiss.

Diners can enjoy an expandable nigiri course menu and quality-driven add-ons like uni, wagyu, and sake tastings. We caught up with Kim to learn more.

Talk a little about your background.

My first experience in a Japanese-style kitchen was in San Francisco. My responsibilities mainly were cleaning initially; I had to mop and

clean the entire kitchen. Slowly my responsibilities grew, and I learned directly under my mentor. Several years later, my mentor and I were together again in New York City. I was initially supposed to be a manager for his new restaurant, but things don’t always go as planned. Lucky for me, it was the best-case scenario that I could have ever imagined: I became his sous-chef, and together we opened Sushi ZO Hanare. We worked together for over 14 hours a day with barely a day off; it was the best time of my life. My mentor built and installed the foundation of my craftsmanship. He is in Japan now, and I am here continuing his legacy.

Tell us about the concept for Ten Homakase and how it all started.

We began Ten Homakase in the



Photo courtesy Ten Homakase

first year of the pandemic. I met my partners Jake and Max with the same mission to serve Omakase whenever and wherever possible. It started with simply serving people who wanted high-quality sushi, and then it kept evolving. Our core concept is: wherever the location, we will serve premium Omakase in the comfort of any private space or home. I always tell our clients, “this is your restaurant tonight; please do as you like. Staying in doesn’t mean it shouldn’t feel like a restaurant experience.”

Talk a little about the expandable Nigiri course menu and the add-ons like Uni, Wagyu, and sake tastings. What should diners expect from the experience?

We have a wide range of additions

to our menus, including Uni and Wagyu, and can procure almost anything in the market. We can also provide service staff, such as professional catering waiters and bartenders. Therefore, our menu is entirely customizable; we prepare according to client needs, which Jake and Max excellently communicate. Every experience is curated and elevated. Guests can choose from Nigiri menus of 10, 12, 15, or 17 courses boasting uniquely curated fish, sake, and Japanese appetizers with Kosher and vegetarian menus available.

Tell us about the sushi-making classes and what that experience is like.

Our private sushi classes hope to educate guests on our sushi, showing them how to make personal maki rolls, hand rolls, and Nigiri. These

Omakase lessons are interactive and immersive, led by our team. They’re perfect for a fun group evening or a memorable experience with a friend or significant other.

What’s next for you and Ten Homakase?

We are excited to serve guests at larger events. We hope to serve people in their homes and be a part of special celebrations. We’ve had the privilege to be a part of wedding receptions, corporate events, and charitable functions. We’ve designed our service in a way where we can serve many guests by creating hand roll bars and sushi platters. We hope to continue creating memorable experiences across various unique settings!

For more info, visit tenhomakase.com



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The Ivy Hotel

The Itinerary

A Long Weekend In Charm City

By Jessica Mackin-Cipro

Welcome to Charm City! Baltimore has much to offer and is just a 3.5-hour drive (or 40-minute flight) from New York City. We’ve decided to highlight some of the very exciting things happening in Baltimore in terms of small business, hospitality, and dining. In the past it’s been home to the likes of Edgar Allen Poe, Billie Holiday, John Waters, and today it’s burgeoning with next-generation creatives. It seems the history of this city is as exciting as its future. We recently explored the city, and with the help of family members and our friend, journalist and author Crystal Berger, we’ve created a long-weekend itinerary.

Thursday

11 AM: Check in isn’t until later, so we’ll enjoy an early lunch at the Mount Vernon Marketplace. There are so many options here to support local Baltimore businesses. Try Fishnet. The fish is locally caught. Chef Ferhat Yalçin creates food that is naturally delicious, fresh, and simply prepared. Try the crispy catfish sandwich, the lake trout (a Baltimore tradition), or the salmon croquettes. Head to The Local Oyster, for, as the name would suggest, local oysters. Or visit the Taps Fill Station, which features 30 self-serve taps that include craft beer, wine, ciders, meads, and more.

1 PM: Off to the Walters Art Museum. This free public art museum was opened in 1934. The collection includes centuries of art — 36,000 pieces from around the world.

2 PM: Head to The Ivy Hotel to check in. It’s time for tea.

Your room may not be ready yet, but you’ll be glad if it’s not. Because sitting for afternoon tea at The Ivy is offered to guests daily during their stay. The majority of the teas on the

menu come from the Baltimore-based company Equitea, which offers a variety of organic full leaf tea. Matched with The Ivy’s finger sandwiches, scones, local honey butter, and chocolates, and there’s really no better way to enjoy the afternoon.

But let’s talk more about The Ivy, because it’s a very special place — and a travel experience that will stay with you for years to come.

Gorgeous, romantic, and welcoming are three words to describe The Ivy, located in the heart of Baltimore’s historic Mount Vernon neighborhood. From the moment you arrive there’s no wonder why it’s been rated one of the best hotels in the world by numerous outlets. It’s a refuge of world-class hospitality, located in what was once a magnificent private home. The mansion was built by architect Charles Carson in 1889 for John Gilman, a banker and industrialist. After being gifted to the city during the Great Depression, jump to recent day, the hotel is now owned by philanthropists Eddie and Sylvia Brown who reopened it as a hotel in 2014.

It’s the first and only Relais & Chateaux property in Maryland, offering top-of-the-line service and accommodations. The common areas are glorious and grand and transport you to the gilded age, and while you’re a guest, you feel like this is your home too. The Conservatory is accented by a restored piano. It belonged to the heirs of the original owners, and is encouraged to be put to use. The Mansion Bar houses a self-service, complimentary, fully stocked bar, where guests are encouraged to pour a classic cocktail... or a glass of champagne, which is always flowing. The Tea Room features a spectacular mural painted by local artists. It’s a place where guests can read, play board games, or enjoy a drink by the fire. The Library offers an extensive collection of books that guests are



The Ivy Hotel

also encouraged to peruse. The Game Room houses the original billiards table from the 1800s. And the ceiling is covered in 18k gold.

The inclusive nightly room rate includes the hotel accommodations, breakfast, internet, bar, wine, spirits and snacks, daily afternoon tea, car service, valet and all gratuities. Complimentary private transportation within three miles of the property is available. There are 17 accommodations available: ten suites and seven rooms, each uniquely de-

signed. Each room has a fireplace, an oversized bathroom, and a one-of-a-kind armoire designed by a local artist. It’s the perfect home base.

4 PM: We’ll do a little afternoon shopping and strolling around Mount Vernon. We suggest visits to Dollhouse Boutique, The Paper Herald, and Aunt Kelly’s Cookies. Be sure to also walk through Mount Vernon Place.

7 PM: Dinner at Magdalena, the restaurant located at The Ivy.

Magdalena offers elevated bistro fare inspired by the classic dishes of France. The seasonally evolving menu highlights the bounty of the Chesapeake Bay region, created by Chef Scott Bacon, a contemporary and classically trained chef. The courtyard garden and indoor dining offer classic bistro touches throughout.

9 PM: It’s time for a nightcap at Owl Bar, which is located at The Belvedere, and dates back to Prohibition with a rich history of exciting

guests like Al Pacino, Patti LaBelle, and F. Scott Fitzgerald.

Friday

9 AM: We'll start the day with a coffee from Vagrant Coffee at the Station North location (they also have an Inner Harbor location). Beans are sourced from locations such as Ethiopia, Guatemala, and Brazil. You can also order whole bean coffee online with some giving back portions to various local charities.

12 PM: Lunch at Duck Duck Goose. Chef Ashish Alfred and team present a modern French dining experience within a very chic and fun restaurant that focuses on local and seasonal ingredients. Signature cocktails like the Golden Goose exceed our already high expectations with exceptional taste and beautiful presentation (the golden goose egg is, of course, a nice touch). Treat yourself to the duck confit and waffles — you won't be disappointed.

1:30: Stop by The Cannon Room, an American whiskey bar located at the Sagamore Pendry Baltimore. Seventeenth-century cannons were discovered below the Recreation Pier during hotel construction leading to the name of the venue.

2:30 PM: Shopping around Fells Point. Try Katwalk Boutique, El Supremo Records, Poppy & Stella, E.C. Pops, Fells Point Surf Co, and Soigne Luxury Accessories.

4PM: The Horse You Came In On is America's oldest continuously operated saloon, open since 1775. It also claims to be the last destination before the sudden death of Baltimore's famed Edgar Allan Poe.

6:30 PM: A cocktail at The Bluebird. This cocktail bar is inspired by great literature and the world of botany. The cocktails are crafted with local and organic ingredients from nearby farms, producers, and distilleries. And there's a poem for each carefully crafted libation.

8 PM: Dinner at Blk Swan, a go-to for trendsetters, urbanites, and influencers. The menu, curated by Executive Chef Saon Brice, offers New American dishes, while the bar specializes in high-quality cocktails. Friday and Saturdays nights turn into a livelier dining experience as DJs spin into the night.

Saturday

10 AM: Start the day with a tea from Teavolve. They serve over 30 varieties of loose-leaf teas, as well as boba and locally-roasted coffee and espresso. For breakfast, we also hear that the shrimp and grits are the best.

10:30 AM: Schedule a facial with NKV Skincare. The location, founded by Nikia K. Vaughan, provides healthy and effective skin care services.

12 PM: A visit to the American Visionary Art Museum. The museum specializes in the preservation and display of outsider art.

1:30 PM: Lunch at Cindy Lou's Fish House. It's on the harbor, overlooking the iconic Domino Sugar Refinery sign, and offers spirited southern food from restaurateurs Tony Foreman and Chef Cindy Wolf.

3 PM: The Edgar Allan Poe House and Museum, a tiny brick house on Baltimore's North Amity Street where Edgar Allan Poe wrote some of his early work.

6 PM: A drink at Loch Bar located at the Four Seasons in Harbor East. It's a classic seafood house with a beautiful bar.

8 PM: Dinner at The Bygone, located at the top of the Four Seasons, the venue gives "roaring glamour." It also provides one of the best city views you'll find.

Sunday

10 AM: Breakfast at Golden West Café, located in Hampden. This is the perfect spot for many vegan options.

11 AM: Try out Dangerously Delicious Pies, a rock-n-roll style pie shop that's been open since 1999. Each Sunday it's Honky Tonk Hero's Sunday with live music on the porch of the Hampden stop.

11:30 AM: Shopping in the Hampden area. Visit spots like Trohvv Shop and Keepers Vintage.

2 PM: You can't visit Baltimore without experiencing a jumbo lump crab cake. Faidley's Seafood is an institution that's been around for generations, since 1886.

3 PM (or the afternoon sometime): If there's an afternoon game, like there is in our perfect itinerary, we're off to cheer on the Baltimore Orioles at Camden Yards. It's one of the country's nicest stadiums. For food, you'll want to visit Boog's BBQ or Jimmy's Seafood for the jumbo lump crab cake, founded by former player Boog Powell and Jimmy Minadakis respectively.

3 PM Alternate plan: If there is no game, we're headed just outside of the city to the Guinness Open Gate Brewery. The famous Irish brewery's only American location offers a brewery, taproom, restaurant, store, food truck, and beer garden, and also offers guided and self-guided tours.

8 PM: Dinner at Alma Cocina Latina. Located close to The Ivy, the restaurant offers a Sunday Prix Fixe for \$55. The menu is inspired by Venezuelan culinary roots.

8 PM: Alternate dinner option: Restaurante Tio Pepe for authentic and fresh Spanish and Mediterranean cuisine.



Duck Duck Goose



Scott Bacon, Head Chef at The Ivy Hotel



The Ivy Hotel



James Lane Post & Arte Collective Spring Celebration

James Lane Post and Arte Collective Contemporary & Fine Art hosted a spring celebration on Friday, April 22, at the gallery on Jobs Lane in Southampton. Guests enjoyed bites by Hen of the Woods, which is located on Hampton Road in Southampton Village, while music was performed by Omar Had-

dad. Dawn Watson provided a gift of Hamptons Spa Sand to each of the guests.



Photos by Lisa Tamburini, James J. Mackin, & Doug Young



The Parrish Art Museum's annual Spring Fling community celebration, fundraiser, and networking event on Saturday, April 30, attracted nearly 300 partygoers, and raised over \$120,000 toward supporting the Parrish's year-round educational programs for children and adults. The 2022 co-chairs were Maryanne Horwath (above) and Laura Wynne. Photo by Lisa Tamburini



The first Maestro Cares Foundation Celebrity Golf Tournament was held on April 5, at The Biltmore Hotel in Coral Gables, Florida. Over 100 guests and players came out to support the cause at the Biltmore Golf Course. Southampton gallery owner and tournament Host Committee Member Yubal Márquez Fleites of Arte Collective – Contemporary & Fine Art was a sponsor, pictured here with the organization's founder Marc Anthony. Photo by Nadia Ferreira



In honor of Nurses Week, which was May 6 to 12, Southampton Village Mayor Jesse Warren presented a proclamation recognizing Stony Brook Southampton Hospital's nurses for their tireless commitment to serving our East End community and for providing high quality healthcare delivered with compassion and respect. Michele Conrad, RN, MSN, Nurse Manager, ICU/CCU at Stony Brook Southampton Hospital accepted the proclamation on behalf of the entire nursing team from Mayor Warren.



LongHouse Reserve, the 16-acre nature reserve and sculpture garden in East Hampton, opened its 2022 season with hundreds of visitors and nearly a million blooming daffodils. New works on view include a commissioned installation by William and Steven Ladd and sculptures by Moko Fukuyama and Alexander Polzin, joining permanent installations by Buckminster Fuller, Yoko Ono, Willem de Kooning and many more. Above, William Ladd, Peter Olsen, Matilda McQuaid, Craig Konyk, Steven Ladd, Carrie Barratt. Photo by Richard Lewin



The Samuel Waxman Cancer Research Foundation held its Hamptons Happening kick off event at Versa in New York City. Above, Chef Julian Medina, Jamie Koff, Bess Freedman, Dr. Samuel Waxman, Richard Kind, Mark Melchiorre, Mark Friedman. Photo courtesy Bryan Griffin.



Over 300 guests raised about \$80,000 for breast cancer patients and research at the The North Fork Breast Health Coalition's Pink Pearl Gala. The event was held on April 8 at East Wind Long Island in Wading River. Above, NFBHC Board Members Lori McBride and Denise Vasilakos managed the raffle. Photo by Jim Lennon



On Saturday, April 9, Springs Food Pantry celebrated its 30th Anniversary at Springs Presbyterian Church, with its annual "Chili Chowdown." Above, Heather Richardson, Anne Chaisson. Photo by Richard Lewin



Canoe Place

Partners With ONDA Beauty

Canoe Place, which is set to open in Hampton Bays this summer, has teamed up with ONDA Beauty to bring a new spa experience to the East End. Co-founded by Larissa Thomson, Naomi Watts, and Sarah Bryden-Brown, ONDA Beauty offers esthetician-led facials, massages, energy healing, and body treatments. “I, along with the entire ONDA team, am so thrilled to be partnering with the storied Canoe Place for our very first hospitality project,” said Naomi Watts. “We’re enchanted by the history of the property, as well as its vision for the fu-

ture and can’t wait to share it with our beloved fans. We look forward to expanding the ONDA community and introducing the brand to those who have yet to experience its singular magic.” Canoe Place is a Long Island landmark founded in the 17th century as the Canoe Place Inn, the oldest inn established in America. The restoration of the property, led by developers Mitchell Rechler and Gregg Rechler of Rechler Equity Partners, includes 20 guest rooms, five rebuilt guest cottages, and residences. The venue includes a 350-seat private event space and 90-seat restau-

rant with outdoor seating for 120 guests. ONDA exclusively promotes and offers clean beauty products. The brand currently has locations in Tribeca and Sag Harbor and the location at Canoe Place will be its first within a luxury resort. “ONDA Beauty is one of the most renowned and visionary spa brands in the world and we are honored to be partnering with their team of clean beauty experts to establish Canoe Place as an ultimate wellness destination,” said Canoe Place Managing Director Michael Brod. “Their deep understanding of the industry and strategic approach to impactful brand alliances make them ideal partners to create a bespoke spa experience that will delight the Canoe Place guest.” ONDA Beauty will introduce four new treatments exclusive to its Canoe Place location including the Rejuvenating Facial and Body Bliss Treatment. Signature ONDA experiences such as the Ultimate Lift Facial and Total Wellness Massage will also be offered as well as its curated collection of clean beauty products.

The Bee’s Knees Cocktail



Ingredients

- 2 oz Barr Hill Gin
- .75 oz Fresh lemon juice
- .75 oz Raw honey syrup

Method

- Glassware: Cocktail glass
- Garnish: Lemon twist
- Mix two parts raw honey and one part warm water until the honey dissolves
- Combine ingredients in a mixing tin, add ice, shake, then double strain into a chilled cocktail glass. Garnish with a lemon twist

Jumbo Lump Crab Cake

Created by Executive Chef Eric Miller, Rita Cantina



Ingredients

- 2 lbs of fresh lump crab meat
- 1 oz of chopped shallots; finely diced
- 1 oz of chopped garlic sautéed in 2 ounces EVOO oil
- 1 oz each of chopped red pepper, green pepper, yellow pepper, .5 oz jalapeno
- .5 oz of diced serrano chillis
- Two whole eggs
- 8 oz of panko breadcrumbs
- 8 oz of homemade mayonnaise or substitute with Hellman’s
- .5 oz of sea salt
- .5 oz of fresh cracked pepper
- 2 oz of picked fresh thyme leaf
- 2 oz of picked fresh marjoram leaf
- Herbed panko breadcrumbs for breading after the cakes are formed

Method

- In a bowl, mix 4 cups panko and ½ bunch of flat parsley; pulse all until incorporated with panko, and the color is bright green
- Combine all ingredients in a stainless bowl and mix gently; try not to break up the crabmeat
- Form into 1.5 oz balls and press until ½ inch thick disc-like shape; roll in green breadcrumbs on all sides
- Pan sear in 1 oz EVOO and one portion of butter until it’s crisp and brown on both sides
- Serve!



Gurney’s Montauk

Unveils New Seawater Spa After Extensive Renovation

Gurney’s Montauk Resort & Seawater Spa has unveiled a renewed Seawater Spa after an extensive \$16 million renovation focused on holistic wellness, innovation, and sustainability. The 30,000-square-foot well-being destination features the only ocean-fed seawater pool

in North America, a full bathhouse experience including a caldarium, thermae baths, sauna and steam, a salt room, indoor-outdoor treatment suites overlooking the Atlantic Ocean, a curated indoor/outdoor wellness space which includes cardio and weight equipment, movement studio, and areas for activations and ac-

tivities. With the goal of curating a holistic and authentic experience, Gurney’s Montauk has tapped some of the leading partners in the spa space, most notably Alonso Designs, the team behind Manhattan’s Aire Ancient Baths, treatment expert Dr. Dennis Gross, and wellness brands including Biologique Recherche, QMS Medicosmetics, One Ocean Beauty, OSEA, Voya, and Aesop. Sustainability efforts the resort has taken as part of this overhaul include filters that reduce water waste, energy saving heating systems, and the use of UV to limit the need for harmful chemicals. The pool’s new filtration systems have also been implemented to purify the water. To coincide with the spa launch, the resort is now offering Spa Memberships. It’s one of the brand’s three new memberships – Resort, Spa and All-Access – offering access to the Beach Club, concierge services, and the seawater spa. New spa members also receive one-on-one fitness coaching and wellness classes and curated spa treatments. Memberships start at \$17,500.



SAMUEL WAXMAN CANCER
RESEARCH FOUNDATION

You're Invited

18th Annual Hamptons Happening

July 9th, 2022

Honoring:



Bess Freedman
CEO, Brown Harris Stevens



Mark Melchiorre,
Executive Managing Director CIO
& Head of Brean Investment Group



Chef Julian Medina,
Chef & Owner Toloache,
Tacuba, Coppelia, Kuxe, La
Chula & El Fish Shack

Chair & Co-Chairs:



Mark D. Friedman, Chair



Jamie Koff, Co-Chair



Erica Linden-Fineberg, Co-Chair

Event Committee:

Alexandra Adame, Chris Arlotta, Antonella Bertello, Timothy Burch, Jennifer Counihan, Maria Fishel, Michael Frank, Jacqueline Frank, Michelle Greenberg, Natalie Cohen Gould, Bryan Griffin, Dina Koutroumanis, Norah Lawlor, Jessica Mackin, Kristyn Mazza, April Murena, Lib Obeid, Christine Prydatko, Randi Schatz, Joshua Sechter, Michael Snell, Tiffany West

For more information about the event or to purchase
tickets visit www.waxmancancer.org/hamptons or
scan the QR code.

