

James Lane

— Dining —

August 2022

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BEN SOFFER

p. C-3

Photo courtesy Spritz Society

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Ben Soffer

Boy With No Job brings Spritz Society to the East End

By Jessica Mackin-Cipro

Ben Soffer, the media influencer and entrepreneur also known as @BoyWithNoJob, founded Spritz Society on the idea that taste matters, with the motto, “Life is too short for drinks you don’t love.”

The canned beverage comes in a variety of flavors, takes recognizable ingredients, and packs them into convenient sparkling cocktails. They’re made with 100 percent real wine, real flavors, and real ingredients.

The spritzer was also founded alongside Soffer’s wife Claudia Oshry (@GirlWithNoJob) and her sister Jackie Oshry, both of the popular podcast “The Morning Toast.” Claudia will bring her “Not Like Other Girls” tour to Westhampton Beach Performing Arts Center on August 12 at 8 PM and the event is in partnership with Spritz Society.

We caught up with Ben to learn more.

Tell us a little about your background as an entrepreneur.

I started my career in marketing and advertising, eventually moving into the influencer marketing space — which really helped as I kicked off my career as an influencer myself! Knowing the ins and outs of the influencer world was also an asset in the creation of Spritz Society. I leaned into my following for first-hand consumer insight on what they were looking for in a beverage — everything from flavors, to alcohol percentage, to packaging, to branding, they were involved every step of the way. During the early stages of Spritz Society, I maintained my 9-to-5 and only quit once the brand was really ramping up. I’m so grateful to be in the position that I am as founder and CEO of Spritz Society and I owe a lot of it to our fans who have been there with us since the beginning!

Let’s talk more about Spritz Society. Where did the idea come from and how did it get started?

Every time I’d go out to a restaurant or even to a party at a friend’s, I would stray away from beer and other malt-based liquors. I didn’t love the taste and I didn’t love the way they made me feel. I would always feel sluggish and bloated after drinking them. My go-to would be a spritz cocktail, and I started doing fun reviews of the cocktails and rating them wherever I went, in New York City, where I live, and beyond. I noticed my followers were really interested in this type of content and I always saw super high engagement when I posted about spritzes. A majority of them were also huge spritz fans and wanted to know where I was ordering them, or they weren’t familiar with the drink, but intrigued. I had no idea there were so many other spritz fans out there and seeing a gap in the market for an accessible, convenient spritz cocktail ultimately led to the creation of Spritz Society.

Talk about community and how you created Spritz Society to bring people together.

The Spritz Society was originally a select group of my followers whom I consulted on what would become the bones of the brand. I personally DM’d thousands of them and polled them on flavors, packaging, brand messaging, and more. This level of involvement created a great sense of community pre-launch. Now, as the brand has grown massively, all of our fans are in the Spritz Society — we like to call them

Spritzers! I like to think Spritz Society has made spritz cocktails less pretentious and easier to obtain. Everyone can be a Spritzer, and that sense of community is prevalent on our Instagram page, we love posting real people enjoying Spritz Society!

The beverage is made with real wine and real ingredients. How does this set you apart from other beverages?

One reason I’ve never been a fan of canned malt beverages is their mystery ingredients. I never knew exactly what I was drinking, and soon realized this was because many brands aren’t using high-quality ingredients. When creating Spritz Society, I knew ingredient transparency was important, being able to see and recognize each ingredient makes a difference — each can of Spritz Society contains seven or less ingredients, with real California wine being the first and foremost ingredient. We really do focus on taste and that’s why we’ve made a great tasting, quality product that you really enjoy drinking.

Do you have a favorite flavor?

I really love all of the flavors equally but I do want to call out our newest flavor, peach, as it’s only been available for the past few weeks. Since we launched in August 2021, our community has been very vocal about wanting a peach flavor and they were right. It’s a delicious combination of juicy sweetness and fruity flavor, and it’s the perfect summer drink.

You’ve partnered with BLADE. Can you tell us about this partnership?

Everyone knows there’s no better way to get to the Hamptons than via BLADE — it’s my personal favorite way to travel! Making the travel experience even better is the opportunity to enjoy a nice cold Spritz Society cocktail in both the lounge pre-flight and in-flight, it really kicks off any weekend getaway. Beyond the Hamptons, Spritz Society is available in BLADE’s six other lounges throughout the East Coast, and its pop up lounges. We’re so excited about this year-long partnership, we’ll also be collaborating with BLADE on events and members-only deals — keep your eyes peeled for more to come!

Where can we find Spritz Society on the East End?

Currently, Spritz Society is available for purchase at the Sag Harbor Liquor Store and available to enjoy at the Dune Deck Beach Club. We are looking forward to expanding in the area soon — so stay tuned via the store locator on the Spritz Society website. You can also get Spritz Society delivered to you through GoPuff, Drizly, and Instacart and directly on our site.

When you’re visiting the Hamptons, how do you like to spend your time? Any favorite spots to visit?

Because I’m born and raised in New York City, I’ve been going out East for the past two decades. It’s a relaxing reprieve from the hustle and bustle of the city, and one of my favorite places to visit especially on a summer weekend. Some of my favorite spots include LUNCH, Gurney’s, Bostwick’s, The Surf Lodge, and more. And, of course, Sag Harbor Liquor Store and Dune Deck Beach Club, where you can now get Spritz Society!



Photos courtesy Spritz Society



Chef François Payard

James Beard awarded chef opens Southold Social

By Jessica Mackin-Cipro



James Beard awarded Chef François Payard's newest restaurant, Southold Social, has recently opened on the North Fork.

The famed pastry chef's latest venture is a labor of love and hard work, offering both the sweet and savory dishes, while showcasing menu items that focus on seasonality and provenance.

Payard, a fourth-generation chef, honed his skills by his family's side as well as at La Tour d'Argent in Paris. He later brought his talents to New York, working at Le Bernardin and Restaurant Daniel. Following that, he opened his namesake venue, François Payard Patisserie & Bistro.

He currently splits his time between Manhattan and Southampton. We caught up with Chef Payard to learn more.

Tell us a little about your background as a chef. How did you get started?

I grew up in pastry. My parents were third-generation pastry chefs, and as a young boy, I was always helping, working in the store. I eventually started working for a contemporary of my father's, an incredible man and pastry chef. He took me under his wing. I was working 12-hour days when I was just 13 or 14 years old, and learned so much from the experience. After that, I worked at two- and three-star establishments in France before moving to America and opening Payard, which was always my dream.

You've opened Southold Social on the North Fork. What inspired you to create this restaurant?

Last year, I was working on the Southold General and some other projects out here, and the owners also had the Southold Social space opening. Once I saw the kitchen and the space, I fell in love with it and jumped at the opportunity to do a partnership.

What are a few of the menu highlights?

People must think I'm Italian — we have six pastas. What I love about the menu is that we have something for everyone. The watermelon salad is very light and refreshing, and people really love it. We do an excellent lobster roll, lots of crudo, embracing the local fish on the North Fork.

What do you love most about the North Fork? What inspired you to go into business in this region?

I really love the people here. They're very relaxed, very low-key and patient. It's a small, tight-knit community, and I love making them happy with our food and service as much as possible. We adapt the menu and pricing to the people, to make it accessible and enjoyable for the clientele.

Talk about how you're embracing the maritime and wine culture of the North Fork.

The wine list is very French, but we rounded it out with local options as well. Our wine director, François Latapie, spent weeks going out to the local wineries, creating relationships with the owners, and finding the best wines. We also have a great relationship with our fish guy, Charlie. We get some of the best seafood and love to embrace what's available locally. For example, we took a very typical, popular dish, rigatoni with vodka sauce, and added local mussels to it. We get beautiful local sea bass, beautiful tuna, oysters, everything.

When you're not working, how do you enjoy your time on the East End?

I try to relax as much as possible, but I find myself working so much, and late. I finish at one in the morning sometimes at the restaurant, so I sometimes have to just go home, rest, clean up the house, and get ready to go back to work!



Photos by Dave Benthal





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Mamma Lombardi's sauce is a family recipe from Lauren's grandmother and is sold at the store.



Mattituck

In love with Love Lane

By Lisa Frohlich of Hamptons NY Style



My family looks forward to our excursions to the North Fork since we're on the South Fork year-round. Cruising on the Sag Harbor and Shelter Island ferries reminds us of how lucky we are to be surrounded by water and live on the beautiful East End. Mattituck's Love Lane is three blocks long, but its real center is a one-block stretch from Main Road to Pike Street. Over a dozen small businesses reside on this one block, many woman-owned, offering everything from cheese to candy, from flowers to local wine.

We ate our way through our recent trip to Love Lane, starting with a variety dozen at North Fork Doughnut Co. Then we grabbed paninis for lunch at Lombardi's Love Lane Market and chocolates at Love Lane Sweet Shoppe. On our way home we picked up a "Barely Buzzed" and "Honeybee Goat Gouda" from The Village Cheese Shop for our evening cheese platter. Mattituck is a wonderful community and Love Lane is a great stop to support local small businesses.



NORTH FORK DOUGHNUT CO.

About: North Fork Doughnut Co. is a small family-owned doughnut shop, operated by husband and wife Jimmy and Kelly Lyons. They have 10-14 different flavors daily.

Most Popular: Caramel Coffee Cake, Jelly, and Strawberry Frosted.

Fun Fact: Their doughnuts are about 2 to 3x larger than most other doughnuts.

What makes them unique: They make their yeast doughnuts fresh daily, and they create all the flavor in house.

Giving back: Nofodoco participates in charity work throughout the year and is always giving back to their community. Doughnuts left over at the end of the day are donated to homeless shelters on the North Fork.

Locations: 100 Love Lane, Mattituck & 5 E. Main Street, Bay Shore

Website: nofodoco.com
Instagram: @nofodoco



LOVE LANE SWEET SHOPPE

About: Love Lane Sweet Shoppe offers a wide variety of vintage candy, gummies, and seasonal candy items. They feature Asher's Chocolates and have a selection of gourmet food products from Stonewall Kitchen, Republic of Tea, and Really Good Jams made in Cutchogue.

Most Popular: The store's most popular items are its chocolate and candy. North Fork clothing and gift items are next in terms of popularity.

Fun Fact: Love Lane Sweet Shoppe has been on Love Lane for 32 years. It opened in 1989 and was originally where Roanoke Winery was located. It has been in its current location since 1999.

What makes them unique: Love Lane Sweet Shoppe is always evolving with the seasons, and they make a total transformation for each holiday. Each time you visit the store it has a fresh look with new merchandise. However, they always have the staples that their customers know and love year-round.

Giving back: Owners Ashley and Chelsea both grew up in Mattituck and now raise their children in this community that they love. Supporting their local schools, churches, libraries, and organizations is very important to them.

Location: 125 Love Lane, Mattituck

Website: lovelanesweets.com
Instagram: @lovelanesweets



LOMBARDI'S LOVE LANE MARKET

About: Lombardi's Love Lane Market is in the heart of the North Fork on Love Lane. They are committed to the pleasure of simple, rustic, and delicious foods. Keeping in the North Fork tradition, they source from local farms when preparing their family's old-world, Italian recipes.

Most Popular: Their most popular items include house-made fresh mozzarella, wood-fired pizza, pressed paninis, gourmet sandwiches, small batch tomato sauce, and prepared foods to-go. Their local items such as Jamesport Sourdough Bread, North Fork Flower Farm Bouquets, and Browder's Birds Eggs are always a favorite. They also specialize in boutique catering with an emphasis on all things being local, beautiful, and seasonal.

Fun Fact: Lombardi's Love Lane Market is one of the many women-owned businesses on Love Lane.

What makes them unique: Lombardi's is right near the beautiful surrounding vineyards of the North Fork, and they have a special relationship with these neighbors. Collaborating and catering with the vineyards allows visitors of the North Fork to enjoy their delicious food, warm hospitality, and the local wine.

Giving back: They support CAST (Community Action Southold Town, Inc.) and various community programs. The North Fork is a tightknit community, and many are gracious to lend a hand to those in need.

Location: 170 Love Lane, Mattituck

Website: lombardislovelanemarket.com
Instagram: @lombardislovelanemarket & @lombardislovelaneweddings



THE VILLAGE CHEESE SHOP

About: Founded in 2001, The Village Cheese Shop remains Long Island's number one destination for serious cheese enthusiasts, attracting clients weekly from as far as Nassau County. A large part of their activity is custom cheese boards starting at \$100, as well as gift baskets starting at \$75. They offer a wide range of local artisanal products and are a trusted destination for serious food enthusiasts. The Village Cheese Shop delivers!

Most Popular: Délice de Bourgogne Triple-Crème, Catapano's Chèvre from the local dairy farm, and an assortment of Dutch Goudas.

Fun Fact: All their employees are professional chefs or serious cooks. They travel regularly to visit producers, as far away as France. The Village Cheese Shop offers "sidewalk café" fondue service and a variety of wines. They've become a destination for fine Osetra Caviar.

What makes them unique: The Village Cheese Shop's customer service is top notch and they have built a solid, loyal customer base that includes celebrities too. They conduct tastings and seminars off-premises and deliver as far away as Brooklyn. They ship nationwide including Hawaii and San Juan. They have three full-time food artists, and their platters are wonderful.

Giving back: The Village Cheese Shop is active in the North Fork community. They remained open throughout the pandemic and offered free delivery for the first six months. Their employees are locals and have been working for the company for years.

Locations: 105 Love Lane, Mattituck
Website: thevillagecheeseshop.com
Instagram: @thevillagecheeseshop

RGNY x Ten Homakase

Vineyard held chef spotlight dinner with Chef Daniel Kim

RGNY winery on the North Fork held a private Chef Spotlight event, featuring Ten Homakase's Chef Daniel Kim on Friday, June 24. Chef Kim served up an 11-course Omakase dinner featuring specially paired wines from RGNY.

Kim brought Omakase to the Hamptons this summer with a customizable, intimate, and unique experience which can be readily available in the comfort of a private home.

"It started with simply serving people who wanted high-quality sushi, and then it kept evolving," said Kim. "Our core concept is: wherever the location, we will serve premium Omakase in the comfort of any private space or home."



Photos by Estefany Molina



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Pretty Hamptons Cocktails

Seven options that we are dreaming about this summer

By Vanessa Gordon

Photo courtesy T Bar



Photo courtesy Lulu Kitchen & Bar

A perfect pairing for the most gorgeous sunsets, lush gardens, and beautiful beaches, the pretty cocktails in the Hamptons and Montauk take these restaurant dining experiences up another notch. Shaken or stirred, there is a picture-perfect cocktail waiting for you.

Rosa Peligrosa, Coche Comedor

Refresh your weekend with the Rosa Peligrosa made with Rejón Blanco, Cep Russian River Rosé, Capitoline Tiber, Velvet Falernum, and Nick & Toni's garden rhubarb syrup, finished with a hibiscus popsicle. Pair this pretty, pink agave punch with the Pink Shrimp Aguachile ceviche with smashed avocado, prickly pear, lime, radish, jicama, pickled red onions, and tostaditas. This gorgeous, rosy sangria-esque cocktail has underpinnings of rhubarb, ginger, and bitter orange which pair exceptionally with the sweet shrimp and creamy rich avocado.

Hot-Tauk, Backyard Restaurant at Solé East

The popular Hot-Tauk cocktail is crafted with Tanteo Jalapeno, local fresh watermelon, lime, and Tajin Rim with a lime and watermelon garnish. The perfect food pairing is The Backyard's fish tacos.

Loaded Paloma, Navy Beach

The perfect cocktail to toast the sunset is made with tequila Blanco, Rosé Prosecco, grapefruit liqueur, grapefruit juice, and lime. Pair this with their Tuna Crudo with its

vibrant flavors of papaya, pickled serrano, and lemon soy.

The Gardener's 'Repose,' Lulu Kitchen & Bar

The Gardener's 'Repose' is made with Don Fulano reposado, locally sourced watermelon juice, muddled blackberries, and lime juice. Enjoy as an aperitif before a meal. Or this cocktail pairs nicely with the big-eye tuna tartare with ginger ponzu and avocado or tomato three ways: heirloom tomato carpaccio, smoked cherry tomato confit, harissa-tomato vinaigrette, and fried feta cheese.

Whatever's Clever, Roberta's Montauk

"A summer chugger for summer lovers." This refresher is crafted with house made genmaicha hibiscus syrup, Bahnez Mezcal, and blood orange juice. The smooth smoky and floral tones of this cocktail pair well with their marinated cucumber salad.

Watermelon High, EHP Resort & Marina East

Seize the summer season with the Watermelon High cocktail at EHP Resort. Crafted with Tito's Vodka, fresh watermelon, lemon juice, basil aroma, and refreshing mint syrup.

Elderflower Cosmopolitan, T Bar

This show-stopping cocktail is made with Chopin Vodka, fresh grapefruit juice, fresh lemon juice, and St. Germain. It pairs beautiful with their yellowfin tuna tartare and crispy sushi.



Photo courtesy Navy Beach by Eric Striffler



Photo courtesy EHP Resort & Marina



Photo courtesy Roberta's Montauk



Photo courtesy Solé East



Photo courtesy Coche Comedor

Hamptons Interactive Brunch

Origen Vodka presents event co-hosted by Vanessa Gordon and LeeAnne Locken

On Saturday, August 6, Vanessa Gordon of East End Taste will host the Origen Vodka Presents: The Hamptons Interactive Brunch co-hosted with LeeAnne Locken at Baron's Cove in Sag Harbor.

The third Annual Hamptons Interactive Brunch, which is held by invitation, is produced by co-creators and celebrity event planners Brian Kelly and Sean Koski of Ticket2Events. The event will benefit the Children's Museum of the East End.

The day offers an opportunity to enjoy an afternoon of delight including a gourmet brunch menu paired with Holistic Spirits, Origen Vodka, and Baron's Cove's culinary favorites. BeachWaver will provide complimentary services to keep guests picture-perfect. The brunch will also include exciting integrations for guests to interact with as well. Participating brands expected at the event include SummerGo, Press Alcoholic Hard Seltzer, Nippies, and KoKolu. Joanna Buchanan is at the helm of the event's design elements. Brands in the VIP luxury gift bag include Honey Mamas, Mama Mio, Lights Lacquer, BigMouth, Nécessaire, Dive Into Yoga,

Members Only, and more. There will also be a raffle featuring brands like Meyer, SANG, and Divine Chocolate.

We caught up with Gordon to learn more.

What inspired you to start the Hamptons Interactive Brunch?

The Hamptons Interactive Brunch sparked as an idea for an initiative to create an intimate brunch series with colleagues and friends, utilizing the beautiful Hamptons as an iconic backdrop. At the time, Saturday afternoon events were practically non-existent. It was then that I presented the idea to my longtime friends, Sean Koski and Brian Kelly of Ticket2Events, simply as a casual conversation. It was with the help of this dynamic duo that brought the event well above par. I had attended many of their events in the past and knew the quality and dedication that they are able to execute. I cannot thank them enough for their help in co-creating the Hamptons Brunch!

This year will be at Baron's Cove in Sag Harbor. Tell us



Sean Koski, Vanessa Gordon, Brian Kelly. Photo by Satin Sky

a little about the programming and what guests can expect.

Baron's Cove is one of the most beautiful properties in the Hamptons. It is also the hotel I refer family and friends to when they come to visit me year-round. This year's event will be more intimate, with a curated sit-down experience along with beauty treatments, signature cocktails by our presenting sponsor, Holistic Origen Vodka, and of course our signature loaded VIP gift bag.

How have you seen the event evolve over the past few years?

I am looking forward to this season's intimate experience. The first two years

were perhaps more freeform. We wanted to allow for more people to have the full Hamptons Interactive Brunch experience. For this year, we are delighted to unveil an even more refined, intimate, and curated experience. This year's event will be a sit-down brunch experience, featuring passed hors d'oeuvres and a full spread of brunch favorites from eggs Benedict and omelets to avocado toast and quinoa grain bowls by the incredible team at Baron's Cove. The brunch experience will be paired with signature cocktails and libations from our presenting sponsor, Holistic Origen Vodka.

Ticket sales will benefit the Children's Museum of the East End. Can you tell us a little about their work and why this charity is im-

portant to you?

My family and I have been members of the Children's Museum of the East End (CMEE) for over six years. The museum holds a very special place in our hearts; I remember bringing my daughter there for gardening and cooking classes when I was pregnant with my son, and then bringing both my son and my daughter there on a regular basis for weekend programming and to explore the museum's activities throughout the year. The staff is always so kind and so helpful and the organization truly goes above and beyond to help families in need, especially during this pandemic. We are truly blessed to have CMEE as a part of the East End community and I am grateful for the opportunities they have provided for families, including my own.



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Photos courtesy Union Sushi & Steak

Union Sushi & Steak

Supper club vibes & good eats

Union Sushi & Steak, which is located in the same building as Union Burger Bar, at 40 Bowden Square in Southampton Village, is an ideal spot to enjoy fare from both land and sea. It is a take on the old-fashioned steakhouse, with a modern twist and plenty of options for every type of diner.

For the carnivore, mouthwatering bliss will awaken your taste buds with the dry aged bone-in rib eye and Australian grass fed lamb chops. The eatery's sublime USDA prime steaks and cuts are renowned.

For those who favor fish, the sushi selections are delectable. The Little Plains Roll, named aptly for the beach down the street, offers up fluke tempura topped with a mix of crab, scallops, yuzu mayo, tobiko, and eel sauce. Try the signature Union Roll with with lobster and avocado topped with

marinated skirt steak, eel sauce, and a yuzu mayo. Vegetarians can also delight in the vegetarian roll.

Brought to East End diners by Ian Duke and partner David Hilty — who are also the owners of the Southampton Social Club — the cuisine is crafted by Chef Scott Kampf. And it's open all year round.

The restaurant offers a supper club feeling for patrons, and as dinner wraps, guests are encouraged to stay for a DJ and cocktails on weekend nights. Union Burger Bar, located on the other side of the building, continues to serve up American comfort food. There is something here for every mood.

And don't skip dessert, the chocolate lava cake is calling your name.

Visit dineatunion.com.



Photos courtesy Origen Holistic Spirits

Holistic Houndtini

By Origen Vodka

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