

James Lane

— Dining & Travel —

June 2023

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Photo by Doug Young

Chef Michael Rozzi

On Celebrating 10 Years At The 1770 House

By Jessica Mackin-Cipro

Chef Michael Rozzi is celebrating a decade as executive chef at The 1770 House in East Hampton, and 30 years working in commercial kitchens, which included 15 years at Della Femina Restaurant. We caught up with Rozzi to learn more about his work on cookbooks, his famous fluke tartare, and celebrating the milestone.

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

Growing up out here we have a real service-based industry. It was something I always loved. I grew up around the local farms and fisheries. I fell in love with it. I realized at a young age that I was pretty good at it. And people gravitate to the things that they're good at. Traveling and going places with family, going out to dinner was always such a big event. It was always captivating to me. You know that feeling when you're a young kid and you go to a nice restaurant, the food and flavors, it's not what you eat at home usually.

As a third-generation East Ender, how has that influenced your cuisine?

Having my grandparents be from out here — I think that their connection to things influenced me

greatly. There were a lot of baymen and hunters. Everybody uses the word "local" now as a popular thing, but it's really the way people have always eaten out here for a really long time. That's what we did — we fished and clammed, we all had gardens. That was the influence from my grandparents especially.

Let's talk your famous fluke tartare. How and when did this become a signature dish of yours?

I'm not a signature dish guy. I have a repertoire that I like to work from, but I never really do much twice. I don't like to fall back on food. I think as I've grown as a chef over the years my philosophy has really been food forward — to use some of the things I've done in the past. Being the fluke tartare guy, that would probably be the only thing I'd consider a signature dish. I didn't set out to make it that, but you don't really do that anyways. Other people decide what your signature dishes are. We have a small dining population, in retrospect, compared to a city, and people like to see new things. The exception to the rule — the fluke tartare. It's the trifecta — flavor, texture, and color, and that's why the fluke is good, those contrasting flavors. And the best part about it is the beautiful fluke is caught locally and you have to treat it with

such respect because it's so fresh. I think that's why people really love the dish, the level of freshness.

Are there any special dinners or events that have stood out to you at The 1770 House over the past decade?

Truthfully, I hadn't even realized it had been 10 years. What I've really put into perspective turning 50 this year is the 30 years I've spent working in commercial kitchens. As chef you only start to get really sharp after that 10, 15, 20-year period. I'm enjoying the longevity of it and how much I still learn and love to cook. It's definitely a milestone being at 1770 for 10 years and it's been an honor for me to be there as long as I have and I'm looking forward to many more years there and enjoying how beautiful the house is. I'm lucky to be a part of it and the incredible team front and back of house.

I always want to mention the experience and professionalism of our staff. I'm honored and privileged and fortunate to work with people who are very hardworking

and motivated to cook amazing food with me. Nothing happens without them.

Talk a little about your 15 years at Della Femina Restaurant.

What really comes to mind is Jerry [Della Femina] himself. I was a young chef and working for him in a different position and he gave me the opportunity of a lifetime. The opportunity came about for me to run the kitchen and it was my first really big chef job, for a 30-year-old chef who had been working really hard. Jerry gave me his restaurant and told me to run it — probably the biggest promotion of my life that put me on the map. I'm forever indebted to Jerry for that, for letting me be creative, for letting me grow there, letting me take chances, and making me part of the decision process. It was such an iconic restaurant and people still talk about it. When Della Femina closed it was a sad moment, but it was a celebration. In the Hamptons, that was one of the best restaurant runs. Jerry, he is one of the most creative and kindest people and to give a guy a shot

like that, I'll never forget that. He's one of the great ones.

Talk a little about your work on the cookbook "Dinner with Jackson Pollock" and the "LVIS Cookbook."

I've been really lucky and fortunate to work on a couple great books. The Ladies Village Improvement Society cookbook was a tremendous honor. It was so cool to cook all of those recipes selected by author Florence Fabricant and bring them to life as well as styling the dishes with photographer Doug Young. I've always been interested in food, food art, and the whole process. It was an amazing learning experience working on both books. Working with the photographers, the recipes.

Jackson Pollock was very interesting to me because we knew him for being a local artist, being one of the great artists of his time, but not knowing much more about him. But being given his recipes, Lee Krasner's recipes, his mother Stella Pollock's recipes — I was handed hand-written family recipes by author and photographer Robyn

Lea that I had to sort of translate into modern cooking and to be able to cook and put on a plate to create photos for the book. They were written on postcards, on slivers of paper, back of receipts. We had to find ingredients that don't get used anymore. Bringing that to life was interesting. For me it was a real study of their lives. It was a big honor to be involved in that project. A huge honor and memorable life experience was cooking in his house. I cooked his recipes on his stove. That's a very rare opportunity.

You're an avid collector of cookbooks.

I was super young when I started cooking. I got into my grandmother's cookbooks or whatever was around. I started collecting cookbooks. It started with simple cookbooks like "James Beard American Cookery" and I got into the New York Times cookbook. I'll never forget my first celebrity chef cookbook that my dad gave me. It just sort of spun into collecting cookbooks. There are a ton I have on the science of cooking. There's a broad spectrum of what I like to collect. I love them signed.



Chef Rozzi's fluke tartare. Photo by Robyn Lea

A Week In Italy

Exploring Rome, Praiano & Gaiole In Chianti

By Jessica Mackin-Cipro

Rome is known as the Eternal City. It's an outdoor museum that one could spend months exploring and never see all of. The best way to discover Rome is by walking the city. At every cobblestoned turn you'll be met with a piece of history that you'll marvel is still in existence — a treasure for the eye and for the mind. And while the major attractions (Trevi Fountain, Spanish Steps, Colosseum, etc.) can be filled with tourists, a one block difference will provide a break from the rush, offering cafe-lined alleys, beautifully crafted leather goods, gelato, and the beating heart of the city.

Finding respite from the hustle and bustle is key in Rome — you are on holiday after all. One place to find that in the center of it all is Six Senses Rome, which opened its doors in March in the historical Palazzo Salviati Cesi Mellini. It's a peaceful haven that offers a sense of calmness and tranquility from the moment you arrive. And it will welcome you home after each busy day seeing the sights and navigating the city.

In the Palazzo housing Six Senses Rome, you'll find a monumental marble staircase with a decorative skylight and newly restored 600-year-old columns in the main entrance.

While you're there, you'll want to pay a visit to BIVIUM Restaurant-Café-Bar and the NOTOS Rooftop. The food program highlights local culinary traditions. You'll find plant-based, meat, fish, and sweet classics with Sicilian touches to honor Executive Chef Nadia Frisina's home. Breakfast offers an extensive buffet. When in Rome start your day with a maritozzi, a cream-filled brioche bun — a local specialty.

It's all about sustainability at Six Senses. While opening the hotel, the group also renovated the façade of the adjacent San Marcello al Corso Church, the first sustainability project sponsored by the hotel. During your stay you can choose to learn more about the hotel's sustainability efforts in the dedicated Earth Lab that includes interactive talks and hands-on workshops.

The design by architect Patricia Urquiola is also something to really take in during your stay. The use of Travertine, an abundant local resource, is a way that Six Senses pays homage to the city's storied architectural history.

The hotel also offers a sanctuary of wellness. The Roman baths are a modern-day take on the ancient ritual, reproducing the caldarium, tepidarium, and frigidarium to reduce inflammation (goodbye, jet lag!) and muscle recovery by heating the body up and then cooling it down. Spa treatments range from personalized facials to signature body massages. Wellness experts are there to guide guests with high-tech and high-touch therapies like biohacking, sound therapy, body cocoons, and breathwork. Don't miss the healing herbal Hammam and sensory immersions at the Alchemy Bar.

And at night you'll experience a five-star



Photo courtesy Six Senses Rome

sleep in one of the hotel's 96 guest rooms and suites on homemade and organic mattresses with cotton bedding and pillows.

While you're in Rome there are many restaurants that you will want to visit. In Rome, it is all about the pasta and you'll want to try a variety. Some of our favorite spots included Mazapane, Pianostrada, Roscioli, and Colline Emiliane. An authentic dining experience is Ristorante la Campana, the oldest restaurant in Rome. For a Roman-style slice of pizza, try Bonci.

For the Michelin experience, La Pergola is the city's one three-starred restaurant. Others favorites include Aroma, Il Convivio Troiani, Giano, or Moma.

Shopping in the Monti neighborhood is also the perfect way to spend a few hours. The area houses many independent brands and vintage shops. Try shops like NouS, Radiation Records, or MimiCa. For secondhand finds, Fabrica or King Size are great stops. And while you're there, stop for gelato at Glauco.

Casa Angelina

Il dolce far niente... the sweetness of doing nothing. This sweetness has been perfected on the Amalfi Coast. But what you'll be doing here is not nothing. It's recharging your battery, it's enjoying fine food, it's reveling in a spectacular view that makes you feel the world is infinite. A stunning location to enjoy all of this is Casa Angelina in Praiano, a five-star hotel and member of Leading Hotels of the World.

Room amenities will put you right at home, the Jo Malone lime basil & mandarin toiletries are the perfect citrus scent for the stay. Light cashmere throws will line your bed. And the sea views of the Amalfi Coast are breathtaking. No detail in this luxury hotel is left unfinished.

You'll want to enjoy a cocktail poolside or an aperitivo on the deck. The spritz menu is impressive with options that include a menu of Aperol spritz cocktails, all made with Casa Angelina's own Champagne. The hotel's casual dining is informal and relaxed and open from noon to midnight. The hotel's breakfast includes a sprawling buffet of the finest pastries, fruits, and savory dishes.

For fine dining, the hotel's Michelin-rated Un Piano nel Cielo is a must try. You'll experience the splendor of the terrace's unparalleled views of the sea. And the dishes created by Executive Chef Leopoldo Elefante will put you into a state of euphoria.

And then there are the lemons. If you've ever come across the Amalfi Coast on Ins-



Photo courtesy Six Senses Rome



Photo courtesy Castello di Spaltenna



Photo courtesy Casa Angelina



Photo courtesy Casa Angelina

gram you've probably seen a reel for Casa Angelina's famous lemon pergola. The fruit is plentiful in the region and Praiano has its own limoncello factory, Il Gusto Della Costa, just down the street. While you're here, you should also shop the local boutiques for linens. Linens and lemons are the way of life.

The hotel also offers a fully equipped gym, sauna, and indoor and outdoor swimming pools. You can also get your morning workout in on a trip down to La Gavitella beach. It's reachable by the hotel's elevator plus about 250 steps to the glistening seas.

The Rooftop Terrace at Casa Angelina offers spectacular views over Positano. This space is available only for dinner for private dining experiences. These experiences include a live cooking show with the executive chef curating a menu for a small

and intimate group of up to 12 guests.

While you're in the region you'll want to visit Positano, just a few minutes drive down the winding Amalfi coastline. Casa Angelina offers a shuttle service. Once you arrive in Positano, if a day at the beach is what you're looking for it's best to reserve a chair at a beach club. Chairs are relatively inexpensive and since there is only limited space on the public beach, you'll be thankful you did.

Shopping in Positano is spectacular as so many of the artisans make their own items that are sold in boutiques that line the pedestrian streets. Beautiful linen dresses and shirts are found at shops like CB By Kore, Blitz Boutique, Boutique Rino, and La Bottega Di Brunella.

Down at the beach, sit down to a seaside meal at Chez Black, while enjoying

the view and the activity that surrounds you. Grab a gelato and stroll the seaside walk. Rada is another great options for an aperitivo. You can also visit Pupetto beach or take a boat to Ristorante Da Adolfo. For lunch or breakfast, Casa e Bottega is another excellent choice.

A wonderful and romantic dinner experience is at La Sponda, which is located at Le Sirenuse hotel, where more stunning views await you. Singers will serenade your table as you dine by candlelight after a day soaking in the sun.

Castello di Spaltenna

During your drive through Tuscany to Castello di Spaltenna, you'll be met with views that are as spectacular as the destination. It's best to rent a car to visit this resort, located on a breathtaking piece of earth. Sprawling

hills, vineyards, olive groves, that Tuscany light. The boutique hotel can be found in Gaiole in Chianti and will enthrall you in history and wine, at a castle that will make you feel like you're living a fairy tale.

It's an area famous for its wine production, including the Chianti Classico. In the hotel, each bedroom is unique and offers Sangiovese vineyard views. Or opt for a country-style apartment with a sun-drenched terrace.

There's an indoor and outdoor pool and spaces throughout the property offer views of the astonishing natural landscape. The dining options at the resort embody Tuscany's cuisine. Executive chef Stelios Sakalis of Michelin-starred Il Pievano creates innovative interpretations of these dishes with Greek influence that offer a sensory journey. There are options for dif-

ferent tasting menus, or you can select the menu that's blank — chef's choice.

La Terazza Restaurant is located in a dramatic stone vaulted room, overlooking the vineyard. It serves as the hotel's more casual dining option. Enjoy the extensive wine or cocktail list as well — perhaps you fancy a Kir Royale?

To amplify your relaxation time, La Pieve Spa at Castello di Spaltenna offers not only a peaceful backdrop but treatments like hot stone massage and Turkish baths.

While you're visiting, explore the town of Gaiole in Chianti — olive oils of Castello di Cacchiano, the cellars of Meleto Castle, the local restaurants that line the village. Or visit some of the local markets. Make sure to leave room in your luggage, there is a Dolce & Gabbana outlet close by.



Photo courtesy Castello di Spaltenna

Amy Racine

A Talk With North Fork Table & Inn's Beverage Director

By Jessica Mackin-Cipro

Amy Racine is the Beverage Director of JF Restaurants, Michelin-starred Chef John Fraser's restaurant group, which includes North Fork Table & Inn in Southold. We caught up with her to learn more about the restaurant's offerings this summer.

Tell us about your background and what brought you to North Fork Table & Inn.

I grew up in Ohio. Cooking and family dinners were a big part of my life. We would go to the farm stand and grab corn, peas, fruit... anything that looked good and the whole family jumped in to shuck and prep for dinner. Wine was also always on the table, but I never really thought about its importance in the culinary world until I went to Culinary Institute of America, Hyde Park and later moved to Napa. Seeing wineries and diving into that world was wild. I couldn't believe how magical the process was from growth to glass. Fast forward through cutting my teeth at The Greenbrier Resort, Amangiri, Sons & Daughters in San Francisco, and finally Dovetail, where I landed with Chef John Fraser. Five years into my time with the company we go out to the North Fork and there's this whole world of farms and wineries just a stone's throw away from my home in New York City. I was so excited to start working out there. I invited some winemakers to meet me and dine with us in the city, went out to see them, and spent as much time as I could on the North Fork to get as best of an understanding as I could.

Tell us about the beverage program. What can diners expect this summer?

After my introduction to the North Fork, I wanted to make a list that was highly representative of the area. We started with a small list that was about half represented by the North Fork. Since then, we've made more friends, drank more juice, visited new properties, and that

list has grown. We have what we call a "Global:Local" blind tasting. It's one grape (or style/blend) from the North Fork and its global counterpart presented as a blind tasting. It's so much fun — we give our guests as many or as few hints as they want. I found it's the best way to summarize how great the North Fork wine country is in the little amount of time we have with guests. Through the summer, guests can come in and experience new wine on our list weekly. We keep the selections rolling. Cocktails are changing with the season. Our bartenders visit local farms, find ingredients they're excited about, and incorporate them into our menu. It's really incredible.

Do you have a favorite cocktail on the menu?

The Stonefruit Old Fashioned has been on our menu since we opened. It's so simple but so good. We take local fruit, and incorporate that into an old fashioned as the season best dictates. In the winter months, we keep the peaches and plums as a preserve and stir them in. In the summer, they are so ripe and juicy we just gently massage the slices into bourbon. Regardless of the season, we're presenting local goods in the best, most organic way possible.

Tell us about the wine & cocktails classes you're offering.

We have this amazing wine country around us and want to present our guests with a place to taste local vineyards in one space. Our sommelier is extremely talented and can walk guests through why local Nebbiolo is comparable to Barolo or who makes local sparkling in the same method you find in Champagne. It's a very approachable and comprehensive approach to the world of wine. We offer local classes, or can customize to whatever our guests want to learn more about. Our cocktail classes are a side-by-side experience with the North Fork Table & Inn head bartender. We build cocktails together, taste together,



Photos by Conor Harrigan

experiment together. It's really an opportunity to start with an intro to cocktail building, and quickly expand into variations on cocktails. These, too, can be tailored to taste or we offer some really fun curated experiences on our site.

What do you love most about the North Fork?

The people. The land and climate has so much to offer and manipulates the fruit to create flavors you can't find elsewhere, but it's really the people at the wineries who make these wines world class. The talent has more knowledge of the land than ever before, and there is so much creativity behind what the wine is aged in, how long, creative

new varietals, etc. IE: Macari makes a pet nat, Corey Creek makes a Chardonnay fermented on oyster shells, One Women Wines grows Gruner Veltliner. The knowledge of the land is there, it's what those with the knowledge do to push the North Fork forward that is what separates it from anywhere else in the world.



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North Fork Summer

By Kelly Siry of @nofo_endless_summer

Somehow along the way, I went from a small Instagrammer sharing my North Fork adventures to the girl in the know about all things NOFO! I make it my personal mission to discover all the best spots. I'm excited to share with you my insider tips of what's hot on the North Fork this summer.

DINE

Claudio's Restaurant, Greenport

The iconic restaurant, which first opened its doors in 1870, has a long and storied history as a waterfront destination for locals and tourists alike. Over the years, Claudio's has undergone several renovations and expansions, but its most recent rebranding seeks to recapture the charm and character of its early days as a cozy tavern. The lobster crispy rice, a culinary masterpiece, combined succulent chunks of lobster with perfectly crisp rice, creating a delightful fusion of flavors and textures. The local oysters, fresh from North Fork Oysters, were expertly shucked and served, allowing us to savor the briny essence of the North Fork. You can sit at the spacious bar to enjoy classic cocktails expertly crafted with the finest spirits. Claudio's reputation for quality with a twist is evident around every corner.

The Minnow at Galley Ho, New Suffolk

One of my favorite North Fork chefs, Cheo Avila (formerly of Kontiki, Greenport) is bringing his talents to a new restaurant. Located on the water, The Minnow at Galley Ho has a totally unique concept, complete sustainability. The efforts for complete sustainability don't end at locally line caught seafood and locally grown produce but extend to everything from décor to silverware being reclaimed and refurbished. With Chef Cheo in the kitchen, I know we will be wowed by innovation and quality. I look forward to being one of the first to try The Minnow at Galley Ho early summer 2023!

DRINK

Meadowlark, Cutchogue

Meadowlark is a new concept vineyard developed by Macari Vineyards. Meadowlark is an extension of Macari which is known for its quality wines and commitment to celebrating the bounty of the North Fork and embracing the spirit of living life to the fullest. Meadowlark's wine bar is focused on limited wines, and innovative winemaking techniques available only at the Meadowlark property. The property itself is sprawling and is perfect for city dwellers who want to spend the day outdoors sipping wine and enjoying

the ideal North Fork weather. Meadowlark will be offering an impressive array of events throughout the season so keep an eye out for their full schedule.

Alpina, Greenport

If you are a fan of unique, European inspired cocktails you are going to want to sample every libation on the cocktail list at Alpina in Greenport. Alpina curates an impressive list of Amaros which pair perfectly with their Swiss / Italian brunch or are perfect for a night cap with friends. Amaros are typically made by infusing a base spirit, such as neutral grain alcohol or grape brandy, with a mixture of herbs, spices, roots, barks, and other botanical ingredients. The flavors range from deep and earthy to citrus and floral. My personal favorite cocktail, "Somewhere Only You Are," made with Rosa Luna mezcal, locally made Matchbook Distilling Co., Elsewhere blood orange aperitif, valencia, lime, and soda.

SHOP

North Fork Apothecary, Cutchogue

North Fork Apothecary is owned by the incredibly stylish Stephanie Sack who has an amazing eye for fashion and curates a collection of everything from men's and women's clothing to housewares, clean beauty products, cool art pieces, and custom surf boards. She carries amazing brands like Bembien, Caddis Eye Appliances, Zadig and Voltaire, and Birkenstock to name drop a few. She also created a collection of scents inspired by North Fork living. Photography by the legendary Deborah Feingold is available for purchase. (Deborah is even rumored to visit the store on occasion!) Like every good apothecary you can find locally made products like textiles and honey. Whether you're a fashion enthusiast seeking the latest trends or someone looking for unique pieces that reflect your personal style, North Fork Apothecary is the go-to destination. With its combination of renowned designer brands and representation of the best of the North Fork, you are sure to find the perfect something to take home.

J. McLaughlin, Southold

Southold welcomes J. McLaughlin this summer. The brand embodies classic American style with a modern twist. Founded in 1977 by brothers Jay and Kevin McLaughlin, the brand has become synonymous with quality craftsmanship, vibrant prints, and timeless designs. At the core of J. McLaughlin's identity is a commitment to creating clothing that effortlessly blends comfort, style, and versatility. The brand offers a wide range of apparel for both men and women, including dresses, tops, sweaters, pants,



Chef Chris Kar

skirts, jackets, and accessories. Having an amazing shop, with fantastic wardrobe staples, in the heart of Southold will be welcomed by locals and visitors alike!

PLAY

Layla Sailing, Greenport

Layla Sailing is an inspiring all-women sailing crew based in the charming town of Greenport. With Captain Liz at the helm, the classically crafted Fastnet 45 was built to the highest standards — a gorgeous yacht that boasts beautiful classic lines. You can charter a sail with Layla and the crew for morning, afternoon, or sunset. The yacht has a capacity of six guests who will enjoy all refreshments brought aboard. Plan to bring wine from your favorite North Fork vineyard and a picnic from somewhere local like Lombardi's Love Lane Market.

The Dimon Estate, Jamesport

North Fork meets South Fork in the orchard at The Dimon Estate this summer. Chef Chris Kar has partnered with wine maker Roman Roth of Wölffer Estate to bring an exclusive wine pairing dinner to the estate on Friday, July 21. The dinner will feature five Wölffer Estate rosés paired with a locally sourced menu. So local in fact, you are bound to experience some of Chef Chris's famed tomatoes which he nurtures seed to plate, the care truly evident in every dish. If the food and wine weren't enticing enough, picture dining and sipping rosé amongst the trees in the quaint apple orchard of the estate, café lights aglow as the sun sets on the North Fork. Truly magical!

Southold Bay Oysters, Southold

Take a tour of a real working oyster farm and learn how we get those delicious North Fork oysters we all love. On the tour you'll learn the process of farming delicious local oysters at a working aquaculture farm. The tour takes you through the life of an oyster from spawning process through the grow-out phase. You'll get to see the gear used to farm oysters. And my favorite part of the tour, the shucking lesson! I can thank Ben and Dave for my awesome oyster shucking skills! Your experience at the farm concludes with an oyster shucking lesson and a waterfront sample of Southold Shindig Oysters. This is a summer experience you will not want to miss.



Claudio's



Alpina

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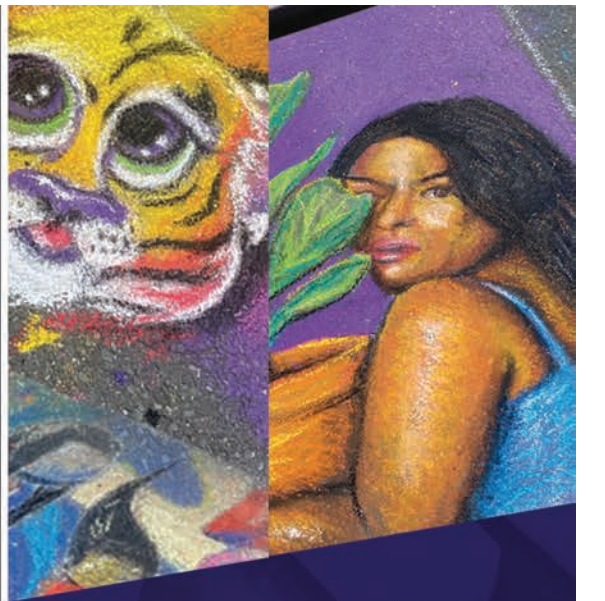
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