

James Lane

— Dining —

July 2023

www.jameslanepost.com



JOE GURRERA

Photo courtesy Citarella

CALISSA SOUNDS

7.27 ASHANTI X FATJOE

8.03 GORGON CITY

8.10 COMING SOON

8.17 WYCLEF JEAN

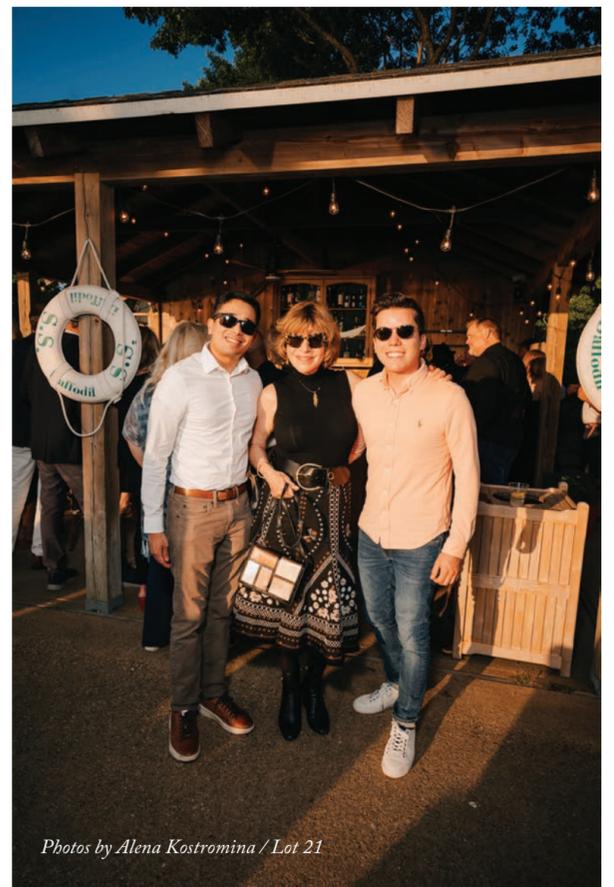
8.24 SAMANTHA RONSON

8.31 SIGALA

A portion of proceeds go to benefit
Southampton Volunteer Ambulance Corps.



James Lane Post & The Pridwin Host ‘Cheers To Summer’



Photos by Alena Kostromina / Lot 21



To celebrate the summer season, James Lane Post and The Pridwin on Shelter Island held a “Cheers To Summer” party. The venue offered an authentic, whimsical, and cinematic appeal to guests as they arrived for the evening.

Attendees enjoyed bites from The Pridwin’s restaurant while sipping a signature cocktail from Origen Holistic Spirits — The Holistic Hound made with all-natural botanical ingredients — and Château de Berne rosé from Provence Rosé Group.

The Pridwin Hotel and Cottages is a classic American resort hotel that has been providing guests a unique experience on Shelter Island since 1927. The nearly 10-acre site on Crescent Beach offers protected waters, gentle bay breezes, and a breathtaking water view of the Peconic Bay. Every space at The Pridwin has been recently refreshed with new color and creative twists.

Gift bags for guests included items from Yolaine Paris, PLAIN-T, and Scott’s Protein Balls.

Top Hops Half Pint

Owner Ted Kenny's Mobile Tap Truck

By Jessica Mackin-Cipro

Top Hops is a unique beer-obsessed hybrid: part-tasting bar, part-retail and online shop, part-mobile party in a three-wheeled Piaggio Ape Classic imported from Italy.

Top Hops owner Ted Kenny's mobile tap truck is perfect for large and small parties. His passion and knowledge is as robust as his offerings and the Half Pint aims to satisfy a broad range of tastes.

This summer, Top Hops Half Pint is poised to put your party "over the top" adding Wölffer's Summer in a Bottle rosé, Kidd Squid beer, and more.

We caught up with Kenny to learn more.

Tell us a little about your background.

I was born in New York City and raised in the suburbs of northern New Jersey. I have two wonderful children and a fabulous wife. I have lived in and around New York City my whole life but I always loved to explore and see new places. I met my wife on a blind date in 2001. A short seven years later we were married on the west coast of Ireland in a beautiful fly fishing lodge. We were both avid travellers, and continue to be so. A few years post the nuptials we traveled to China to adopt our oldest son. Two years later we were back in China to adopt our younger son. We had many overseas adventures in the interim and somehow managed to squeeze in our fair share of brewery and tap room visits along the way in Ireland, France, Italy, China (such a surprise), Spain and, of course, the holy grail, Belgium.

Until Covid, my family and I lived happily

in the City and spent most of our free time on Shelter Island and the North and South Forks.

Tell us about the concept for Top Hops and how you came up with the idea.

About 13 years ago I decided I needed a change. It was time to leave the world of big beer and open my own business. I had left my first career in finance to work for Anheuser-Busch six years prior. Beer has been my passion since my first Belgian beer in 1989. I can still taste that St. Sebastian Blonde. The idea for Top Hops unfolded in 2010, as all great ideas do, over dinner and beers with friends. It was a memorable evening and the plan was hatched. My dream was to open the best beer bar and bottle shop and we did. My wife and I opened Top Hops Beer Shop on Orchard Street on the Lower East Side in January of 2012. Anyone who paid us a visit will tell you that 94 Orchard Street was special. Beer tourists from around the world would come to our hybrid tasting bar, bottle shop, classroom, and our LES home became a required stop for any traveling beer enthusiast. I personally curated one of the most extensive bottle and can selections around. We carried 750 to 850 different brands of beer from all over the globe. We had 20 rotating draft lines, which changed daily. In a year we would pour approximately 1000 unique beers. Sadly, Covid dealt us a nasty hand in so many ways but especially when our landlord was forced to sell 94 Orchard Street. Our 10-year lease was up and we were out.

Fortunately, my wife and her sisters had bought a house in Shelter Island in 2002. When the pandemic arrived in 2020, we



Photo by Christina Cabill

left the city for beautiful Shelter Island. During the pandemic everyone was forced to "pivot" and we were no different. All signs pointed to outdoor gatherings. We had always been big fans of 1943 Pizza and were well acquainted with the Rolling in Dough pizza truck. Inspired, we saw a similar opportunity to bring the spirit of Top Hops, with its knowledge, passion and selection, to private homes on the East End via the Top Hops Half Pint.

We spent a year getting the Piaggio Ape (a three-wheel big brother to a Vespa) customized with a refrigerated tap system. We have six taps so we can pour a wide range of drinks and not just beer. Most clients want a mix of beer styles as well as wine, usually a rosé and Sauvignon Blanc. We also have great non-alc options thanks to our pals at Athletic Brewing.

Talk a little about your experiences with events on the East End.

The Top Hops Half Pint has allowed me to bring my passion for craft beer from the Lower East Side to the Hamptons. I enjoy curating our tap list for individual events, a different kind of gathering and clientele, all with a seasonal bent. Everyone loves a great Pilsner and a hazy IPA, but how about

a Kolsch, Belgian Wheat, Saison, or a tart Gose? A fresh, local draft is hard to beat on a sun-filled afternoon or evening. While I have access to beers from all over, I'm enjoying being part of the East End community and embracing local.

The craft beer scene out here is well established with Greenport, North Fork, Twin Forks, and Montauk to name but a few. These are being joined by newer breweries such as Springs, Kidd Squid, and über-geek, all of whom are brewing top notch beers. The Half Pint allows me to get out from behind the bar and an indoor tap room and into the fresh air and sunshine. It is a tremendous treat for me to be outside in these beautiful communities talking beer with other beer enthusiasts and beer curious folks all while pouring the freshest Kidd Squid full moon IPA. Our truck has such a unique look and puts people in a great festive mood.

Our Tap Truck has been enthusiastically received at many events and private parties. We have poured our selected beers and wines at The Bridge in Bridgehampton, the Parrish Art Museum, The Church, Sylvester Manor, the Shelter Island Historical Society, and other organizations as well at private parties all over the East End.

It's summer on the East End. What are your favorite things to do?

For me, the East End has always been for biking. Having to spend so much time in the Top Hops van battling traffic is a drag. I love biking to the beaches at Peter's Pond and Town Line, a solid ride from Shelter Island. Add on a Dark and Stormy stop at The American Hotel and you have a perfect day. Taking a family bike ride to Orient Village for BLT lunch at the Orient General Store is always treat as is fishing with my boys, followed by ice cream at Shelter Island's Tuck Shop. Of course, there's not much better than watching Wednesday night sailboat races from the deck of the Shelter Island Heights Beach Club with the perfect summer picnic, surrounded by friends, neighbors, and happily screaming kids. Of course, I'm a grill guy and also love cooking swordfish and steaks for family and friends on our porch. Other summer faves include Vine Street Calamari Salad, picking up oysters from a roadside cooler, Candy Kitchen peach ice cream post a rough day of body surfing, regular visits on the ferry to Greenport for 1943 Pizza, Shelter Island Bucks games, and of course a bacon, egg and cheese sandwich from the Shelter Island Pharmacy. My go-to summer beer? Greenport Lucha Lager. Yep, I'm an exceptionally lucky guy and I know it.



The Baker House 1650

Offers Afternoon Tea On Sundays



Photo by @mixmediaplus

The Baker House 1650 in East Hampton presents an afternoon tea every Sunday from 1:30 to 4 PM.

Take a moment for yourself to enjoy bubbles and tea at this smart and sumptuous affair. The Baker House 1650 of-

fers an afternoon of elegance with a fine assortment of teas by PLAIN-T, with a glass of champagne, savory bites, and sweet treats.

Select your seating and reserve in advance. Space is limited.



Joe Gurrera

Citarella Owner Knows Fish

By Jessica Mackin-Cipro

We caught up with Joe Gurrera, the owner of Citarella and the author of “Joe Knows Fish” to learn more about everything, from growing his fish business to go-to dishes, and entertaining on the East End.

Tell us a little about your background in the seafood business.

I started out working for my family’s seafood business, visiting the original Fulton Fish Market for 10 years as a buyer and getting acquainted with how business was done there. In 1983, after I had established myself in the industry, I bought Citarella — a small seafood shop on the Upper West Side — with the intention of revitalizing it and growing it. Two years later in 1985, I bought a seafood wholesale company that had originally been formed in 1910, Lockwood & Winant, allowing me to cut out the middleman so to speak and continue building direct relationships with fishermen. Lockwood & Winant now has the largest footprint at the Fulton Fish Market and we supply all of our Citarella stores, top chefs, and consumers nationally with the highest quality seafood.

Talk about the growth of Citarella over the years to where it is today.

I bought the Upper West Side location of Citarella in 1983, and we’ve grown to seven locations across New York City, the Hamptons, and Connecticut. We started with a focus on seafood, and expanded to include prime meats, restaurant-quality prepared foods, pastries, sweets, and pan-

try items. We now ship our fresh seafood nationally as well, bringing the best of the iconic Fulton Fish Market and Citarella to the entire country.

What are a few of your go-to dishes?

My go-to dishes are heavily dependent on the season and what’s coming in at the market. I love soft shell crabs, delicately sweet Nantucket Bay scallops, and grilling whole porgy.

Tell us about your book “Joe Knows Fish.”

“Joe Knows Fish” was truly a labor of love. I’ve been a fishmonger for decades, and my passion is building relationships with fishing families and bringing their best catches to my customers. It was always frustrating to me that people seemed to be intimidated by cooking seafood, so I set out to create a cookbook that would do just the opposite. I collected my favorite recipes and presented them approachably, focusing on the freshest seafood and quality ingredients. The book includes recipes that I make for myself and my family, and I’m proud to share it with anyone looking to become comfortable with cooking seafood.

When you aren’t working, how do you like to enjoy your time on the East End?

My favorite way to spend my downtime on the East End is by cooking and entertaining family. We have large get-togethers at my home out East for holidays and special occasions, and I’m either manning our oversized grill or working the stove making sure everyone is fed!



Photos courtesy Citarella



Dr. Christina Rahm

A Talk With The Author of ‘Cure The Causes,’ Following Debilitating Illness With Lyme Disease & Cancer

Dr. Christina Rahm, a multi-talented doctor, psychologist, scientist, patent innovator, humanitarian, and author, has launched DRC Ventures, a global catalyst for conservation efforts. Her mission is to create sustainable solutions, which challenge the status quo creatively, scientifically, and artistically — to create products to support the health of individuals, animals, and the Earth, with environmental attention also paid to land, air, and water conservation. She is the author of “Cure The Causes Cookbook.”

Christina, you have now written a follow-up book to “Cure the Causes” — your second book, “Cure the Causes Cookbook,” for people who not only want to eat healthy but become healthier based on certain illnesses and chronic disease. Tell us how this book came about?

As someone who has survived Lyme disease and cancer, I wanted to discuss some of the disciplines I took to fight both diseases. If you are health conscious and want to learn to treat your body well, “Cure The Causes Cookbook” is for you. As a scientist, I do not ever claim to cure diseases and illness, instead, I educate on natural ways to assist the body in dealing with the various environmental attacks. The cookbook shows you how you can support your body naturally by getting to the root of the issues that cause various wars and illnesses. Environmental factors like viruses, bacteria, parasites, fungus and inflammation, stress, and anxiety can cause major health problems.

Why are so many people not eating healthy?

This book was written with the goal of helping teach people how to naturally support their bodies by cooking with various types of plants, vegetables, fruits, certain proteins, and foods, which support the body when dealing with health problems. Moreover, the book also shares

plenty of recipes to teach you how you can assist your body in dealing with disease by making healthier eating choices.

Unfortunately, there are many factors when it comes to a healthy body. Sadly, our bodies are overwrought with toxins due to harmful substances in water, food, cleaning products, and other environmental sources that we are all exposed to daily. My focus is on the importance of eradicating the body of environmental waste first, and then providing and protecting it through nutrients and vitamins. I believe in evidence-based medicine, but I also believe in the bold new world of nutraceuticals and wellness strategies, to help those who deal with certain illnesses and or chronic disease.

Can these recipes help individuals who are fighting ailments or diseases that are debilitating?

Neither “Cure The Causes” or “Cure The Causes Cookbook” claim to cure any disease. Instead, the books weave us through why illness can happen to anyone, and how some types of healing can take place by zeroing in on the root cause instead of the symptoms. Nutrients are key. Detoxing is key. Feeding your body is so important to build your immune system. Every chapter discusses a specific list of ailments and showcases natural remedies that can assist people and their bodies by eradicating toxins first. By doing what is right for the body, we can assist it with reducing inflammation and help people successfully manage health problems and disease-related medical complications.

At the end of every chapter, recipes are shared to help cook and to organize foods that aid the body in fighting infections, virus, fungus, and various types of bacteria. My cookbook gives several examples on why inflammation occurs in the body, and then recipes to help decrease some of the inflammation. Some of those chapters include nutritional recipes to support autoimmune disorders, Lyme disease, dementia, Alzheimer’s, ALS, and Parkin-



Photo courtesy Dr. Christina Rahm

son’s. Other chapters include recipes to support fungal overgrowth, bacterial, viral, and even a parasitic cleanse diet.

Do you have other books coming up? Tell us more.

I’m excited about our new book, “Health & Wellness Guide” plus two other books coming in the Fall. Make sure you stay in contact with us on therootbrands.com/coffeetalk.

I understand you are having a few book signings in the Hamptons? July 7 with Boss Moms and August 27 at the Hampton Classic with Hamptons Fashion Week?

I love the Hamptons and have been here with my family. We are doing another book signing hosted by Hamptons Boss Moms at PLAIN-T in Southampton as well. Then I’m happy to announce that we will feature our partnership with the Merci Dupree Clothiers line for Hamp-

tons Fashion Week on August 26. Merci Dupree Clothiers, expected to become the ultimate in eco-fashion luxury, will host environmentally protective technology to stave off and repel hazardous toxins. The unique line of “enviremware” will host patented, nano-biotech formulas woven into the textile material, offering an unbeatable barrier against EMF radiation, heavy metals, viruses, bacteria, parasites, and fungus, while supporting non-exposure of radio frequency electromagnetic particles from 5G.

Tell us what other products we can find at the Hamptons Fashion Week pop up store at the Hampton Classic?

We will be at the Hamptons Fashion Week pop up store at the Hampton Classic this year featuring our many brands such as animal line and partners Bill + Co, Ella Pure our luxury skin care line and organic detoxing called Rahm Roast and of course our book “Cure the Causes” and “Health & Wellness Guide.” We are

Dr. Christina Rahm
CURE THE CAUSES COOKBOOK



also featuring our upcoming new product and horse blanket that is also coated with “enviremware,” our patented, nano-biotech formulas woven into the textile material to protect the animal.

Where can our readers find your book?

therootbrands.com/coffeetalk

Fancy Peasant Greek Feast At Elaia

On Friday, May 26, Sofia Crokos and Anastasia Ganias-Gellin of Fancy Peasant joined forces to present a dinner at Elaia Estiatorio, co-owned by Crokos. Guests were met with a festive atmosphere while DJ Sava played live music in the background.

Crokos, also the founder of Sofia Crokos Events & Lifestyle, showcased her



25-year expertise in events and catering with tablescapes designs and aesthetics alongside carefully crafted, locally sourced, and authentic Greek menu, while Ganias-Gellin integrated her family’s traditional Greek roots with Fancy Peasant’s Koroneiki Extra-Virgin Olive Oil.

Using food as medicine, Anastasia Ganias-Gellin tapped into her heritage

to present a unique product line of clean and simple artisanal essentials. The menu also included popular Elaia dishes, fresh crudité, and a citrus olive oil cake.

The event celebrated the two female entrepreneurs’ Greek roots and a culmination of their love for transformative experiences at the dinner table and on the event planning scene.



Courtney Henggeler, Anastasia Ganias-Gellin. Photo by Eric Striffler

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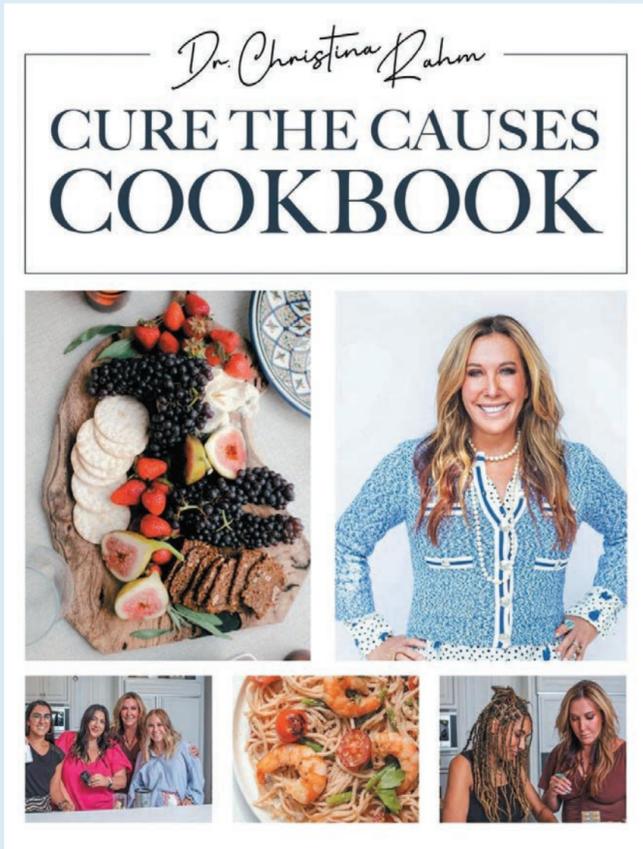
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FOR MORE INFORMATION ABOUT THE EVENT, CONTACT KAREN KIRK
AT KKIRK@WAXMANCANCER.ORG

WWW.WAXMANCANCER.ORG/HAMPTONS



Book Signing



Dr. Christina Rahm
CR

WHEN:

July 7th @ 3:30pm -6pm

WHERE:

87 Powell Ave, Southampton, NY 11968

RSVP:

hamptonsbossmoms.com



Torch & Crown

Opens Beer Garden At Dive Bar Pizza

By Jessica Mackin-Cipro

Torch & Crown Brewing Company was founded in 2020 by lifelong friends Joe Correia and John Dantzer, who now have two locations in New York City. This summer they are partnering with Dive Bar Pizza on the Napeague stretch to open “a laid-back beer garden where everyone feels welcome.” We caught up with Dantzer to learn more.

How did you get started?

Joe Correia and I have been friends since we were kids growing up in New Jersey. We often took trips to the city for all that it has to offer — culture, food and drink, sites, and an incomparable energy. One night in the East Village, we had our fake IDs confiscated and subsequently began exploring ways to brew beer at home (at the ripe age of 16). Armed with a Mr. Beer homebrew kit and an unwavering determination, Joe and I, after much trial and error, went from kitchen explosions to producing beers that were not only worthy of drinking, but of local recognition and awards.

During this time, we both fell in love with the process of brewing and vowed to open a brewery, rooted in New York City culture. Recognizing the gaps in our knowledge and skills, Joe and I decided to pursue separate paths. I entered the finance world, eager to acquire the necessary business acumen to support our future venture, and Joe brewed and man-

aged packaging and production at craft breweries Rogue Ales and Kane Brewing. Ten years later, in 2020, we officially opened Torch & Crown’s first location in SoHo.

You’ve joined forces with Dive Bar Pizza this summer. How did this partnership come about?

As young adults, we spent a ton of time in Montauk each summer. We chose the backyard of Dive Bar Pizza as our location because it aligns with our vision of building a strong community vibe. We want to create a laid-back beer garden where everyone feels welcome, whether they’re locals or weekend visitors — which Dive Bar Pizza already does a great job of. It’s about enjoying great beer, good company, and a relaxed atmosphere that is now harder to find in Montauk.

Tell us about your recent opening at the historic Union Square Pavilion.

On May 11, Torch & Crown was thrilled to open our second location in Union Square Pavilion. While respecting the historical significance of the pavilion itself, we wanted to create something that truly embraced the spirit of community and celebration. This space was originally designed as a gathering place, a forum for people to come together — originally built in the early 1930s. With Torch &



Joe Correia and John Dantzer. Photos courtesy Torch

Crown Union Square, we aim to bring back that sense of vibrant connection and make it a lasting part of the neighborhood. For us, it’s about enjoying the park, savoring a great beer, and engaging in simple pleasures like connecting with friends. We wanted to offer an easygoing, unpretentious haven where everyone feels welcome (even pets — dogs are welcome), where craft beer becomes an accessible social drink that brings people together. Torch & Crown Union Square is our way of paying homage to the history of the space while creating a community-driven present and future for Union Square.

What are you most looking forward to this summer in Montauk?

As mentioned, Montauk has always been a special place for Joe and me. In opening the Torch & Crown Beer Garden, we are not just setting up shop in a beautiful town, we are most excited to embrace the existing community and become a part of it. We have exciting plans for live music and cookouts, but ultimately, we are thrilled to create a place where people from all walks of life can come together and be themselves.



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