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— POST —

Spring 2024

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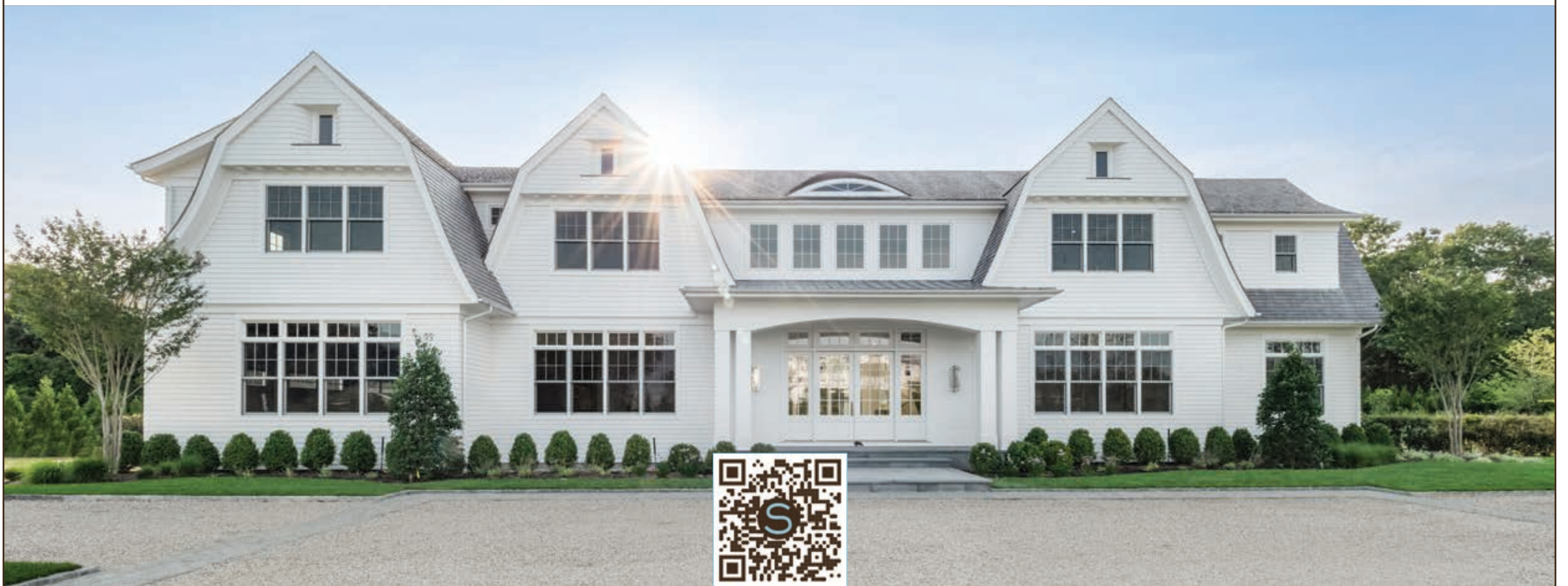
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# John Slattery, Talia Balsam, And Son Harry

## Open Bay Street Season

By Bridget LeRoy

**J**ohn Slattery is an American actor and director, best known for his work on the AMC series “Mad Men,” where his portrayal of Roger Sterling garnered him four Emmy nods.

Talia Balsam portrayed Slattery’s wife, Mona, on “Mad Men.” They are married in real life and parents to Harry Slattery, a budding actor. Balsam is also an actor/director (“Homeland,” “Divorce,” and many others) and is the daughter of Oscar winner Martin Balsam and Joyce Van Patten.

The three are preparing to appear together in Bay Street’s first main-stage production of the season: a reboot of a Broadway classic, “The Subject Was Roses,” which heaped awards onto the playwright, Frank D. Gilroy, including the Tony Award for Best Play, and the Pulitzer Prize.

A subtle family drama in the vein of Eugene O’Neill or Arthur Miller, “The Subject Was Roses” is set in the Bronx at the end of WWII, and chronicles the emotional struggles and hidden tensions within a family as their son returns from service, exploring enduring themes of reconciliation and the fragility of love.

The Bay Street version is being directed by Tony Award winner Scott Wittman.

We spoke to the Slattery/Balsam family about the upcoming opportunity to work together, and their love of the East End.

**Have you all worked together before? I mean, I know obviously that you guys have done “Mad Men,” but have you all worked together as a family before?**

**Talia Balsam:** No. Am I right about that? No, we haven’t.

**Harry Slattery:** No, not really.

**John Slattery:** Technically, we did. We did Tina Fey’s show.

**TB:** Oh, that’s right.

**HS:** “Girls5eva.”

**TB:** That was during COVID, and we came on as a family.

**How did this fall into your lap, “The Subject was Roses”?**

**JS:** We did a reading of a friend’s play at the Bay Street Theater, and a couple of friends of ours came to that reading. And the big discovery was Harry, I think — to them anyway. They’d seen us work before, and so that was no big deal. But they were like, “Wow, Harry is great, he can act,” and they’d never seen that before. So then Scott Wittman said he’s always wanted to do this play and can we do a reading of it? So we did a couple readings for people with discerning eyes, and they all agreed that Harry was terrific. And it’s a terrific play, so it seemed like a good idea.

**Yeah, it is. Talia, for you in particular as having grown up in the business, what kind of pitfalls have you worked on helping Harry avoid, or have you changed the way that you mother based on your background? You guys have an honest Hollywood dynasty thing going on now.**

**TB:** Well, I think Harry had other interests elsewhere earlier on, so it didn’t really come into play. Like when I was growing up, my mother had been a child actress; they were very, very clear that you would study, and that I was not going to be a child actor and that you took that job seriously. I think Harry has understood that we also work very hard and are more sort of attuned to material and things like that. I’m



protective of him, but he’s grown up. And I think the business has changed enough that he probably could teach me a few things, you know?

**That’s great. Harry, what about you in terms of your process of working not just as an actor, but as an actor with both of your parents on stage? Does it change your process at all?**

**HS:** Well, I’m sort of figuring out, I think, what my process is. I haven’t really done this that much, so I am trying to come up with something that seems appropriate. And, yeah, they’re very helpful, but they let me do my own thing enough, so I feel like I’m not being babied. I feel very included as one of three people in this play, and I’m given a chance to learn the material and stuff the way I see fit, and even if it maybe isn’t the most efficient or... I don’t really know what my process is. I don’t really have one yet.

**Have you ever seen “The Subject Was Roses,” either the revivals of it or the movie?**

**JS:** I’ve seen the movie, little bits of the movie, but I chose not to. Once we were going to do this, I opted out of that idea, being prone to imitation, I suppose.

**So, what do you want audiences to take away? I mean, this work, it’s really intense.**

**TB:** Well, I think it’s a universal theme. Even though it’s a period piece, I think that there’s something — whether you call it dysfunction, family dynamics, or whatever — that many people can relate to. I don’t think those change that much. And Scott was very, very much wanting to do this also. I think everyone has a point of view about it. And it’s a challenge, and I think that’s good. And I think it’s a great opportunity to do this together in that way and meet the challenges.

**John and Talia, you’ve portrayed TV characters with an arc, with Roger and Mona, and other roles that you’ve played. How does your process as an actor change when you kind of have to get the whole point across in two hours, and the audience is only going to see you once? Does that change the way you approach a role?**

**JS:** Well, we’ve both done movies where you have to figure out, because they don’t shoot it in order. I’m doing one now where I’ve been here for a month, I’ve shot a fraction of my stuff. And you have to kind of plot it out, not so much technically, I think, but just know this is a scale of where the emotional territory is. This is a high moment, this is a low moment, whatever you call it, temperature-wise. So I think we’ve all done that. And Scott Whitman is somebody who’s very attuned to the rhythms and musicality of

the play. And because there are long scenes, and it’s very densely packed, this play, there’s a lot there. There’s a lot that goes unsaid. So it’s very pointed and it’s very deliberate.

And I’ve read a bunch of Frank Gilroy lately, his books and his journals, and nothing is sort of thrown in there by mistake or casually considered, casually rendered. So, I kind of echo what Harry said. I don’t know... My process changes every time I do something different. I sort of approach it in the beginning by reading it a lot. And I haven’t done a play in a while. Learning lines doesn’t get any easier. So I’m just looking forward to fitting into this story the way the group want to work.

**You may have not done a lot of theater, but I saw you in “Laughter on the 23rd Floor.” Your roles have certainly been, as they say, “cheree.”**

**JS:** (laughs) Cheree, right. Yeah, I’ve been lucky. It’s important to pick a play so that you’re not banging your head against the wall in some play that is just a tempest in a teacup, you know? This play, I think we all agree, is just amazingly well-written. And we all have really great parts, and this was an opportunity. We thought, “Well, it’s a good sort of opportunity for Harry to get his feet wet, and it isn’t in New York City.” It’s a little bit away from the bright lights in the big city. And we get to work with each

other, which the circumstances were pretty hard to say no to.

**That’s so great. Harry, as far as getting your feet wet, do you see yourself doing more stage after this? I mean, this is pretty new for you, the stage. What direction are you looking at heading, since Talia said that this wasn’t always your first love?**

**HS:** I don’t want to try to telegraph too much. I’m really, really excited about doing this. I think my parents showed me more movies as a kid than plays, or maybe they just resonated with me more. So it was kind of a surprise to be like, “Oh, yeah, we’re doing a play,” but I’m really psyched about it.

**You have a home in East Hampton. What do you guys like to do when you’re out there?**

**TB:** John surfs, big surfer. I’m speaking for you, John.

**So John’s in the water, and what are you doing, Talia, Harry?**

**TB:** We have a lot of great friends there. It’s just beautiful. I think just the sort of spot itself is just restful, peaceful. We can sort of stay out of the fray. We really just love it.

*Tickets to “The Subject Was Roses” are available at baystreet.org.*

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# Uncle Joe's

## Reimagined Restaurant Opens In Hampton Bays

By Jessica Mackin-Cipro



Uncle Joe's Famous Pizzeria is an institution that has served millions of New York residents and tourists worldwide for over half a century. It's one of the area's oldest pizzerias and red sauce joints. Recently, the restaurant changed hands from Giuseppe Sciara to Hamptons Brands, led by Hampton Bays residents Scott and Tana Gerber.

The newly renovated space in Hampton Bays includes a nostalgic, 1960s Brooklyn-style slice shop and Uncle Joe's Parlour, an intimate wine room with high ceilings and thousands of bottles on display. Diners will find original Long Island panko pizzas, classic New York-style pizzas, and Italian specialties, such as its famous vodka sauce dishes, parms, and the new dolci doughknobs.

We caught up with the new owners to learn more.

### You've reopened Uncle Joe's in Hampton Bays. Can you tell us about the restaurant's history?

**Scott:** Founded in 1968, Uncle Joe's is one of Long Island's oldest pizzerias and red sauce joints. The Hamptons Institution has served millions of New York residents and tourists from around the world for over half a century.

**Tana:** Uncle Joe's Famous Pizzeria represents the American Dream realized. Our founder, Giuseppe Sciara, was born on June 29, 1940 in Sicily. He started working at age 8, picking olives and oranges in the sun-soaked fields of Scordia, saving every lira he could with one dream in mind — to move to America. In the winter of 1958, with less than ten cents to his name and lacking the ability to read, write, or speak English, Giuseppe embarked on his venture to America, passing through Ellis Island into New York — a journey that would ultimately make him a Long Island legend. In the 1960s, through apprenticeships and pure Sicilian grit, Giuseppe taught himself the meticulous art of pizza making, developing and perfecting his own original recipes. In 1968, Giuseppe opened the doors to his first pizzeria in Bay Shore, Long Island, and it quickly became a local hit. Building on this success, he expanded in the decades to follow, opening more pizzerias across Long Island, including a flagship location in the Hampton Bays. The rest, as they say, is history. As the years unfolded, drawn by Giuseppe's magnetic warmth, locals and tourists began affectionately calling him "Uncle Joe" — a badge of honor he has cherished ever since.

### How has the community responded over the past few weeks?

**Tana:** Wonderful. We feel incredibly supported by the local Hampton Bays community. As locals ourselves, we have made an effort to ensure Uncle Joe's remains a community staple — family-friendly with great food at reasonable prices. Since our grand re-opening, we have had guests from Westhampton to Montauk, most of whom have their own warm memories and stories about the restaurant and Giuseppe.

**Scott:** It's been heartwarming for people to share their praise and rave reviews on both our classics as well as the new menu additions.

### You're opening other locations across Long Island. Where else can we find Uncle Joe's?

**Scott:** We have publicly announced new locations in Wading River and Miller Place. Both will be fully operational in April. In the coming weeks and months ahead, we will be announcing several new locations throughout Suffolk County that will double our size. We intend to meaningfully expand our footprint across Long Island by the end of 2026.

### We love the 1960s Brooklyn-style slice shop and the wine room. Can you talk about the renovation process? What can diners expect when they walk in the door?

**Tana:** The full renovation took about eight weeks, and since the physical building's interior hadn't been touched since its initial construction, there was no shortage of surprises and challenges. Our favorite surprise came in the form of discovering an extra 12 feet of ceiling height in our Parlour whilst replacing ceiling tiles — what an unexpected delight to suddenly have a vast "blank canvas" space to work with. We choose to feature 3000 wine bottles in a speakeasy-esque environment. Unexpected and cavernous with high ceilings and chandelier lighting, it's sure to be one of Hampton Bays's best-kept secrets for a date night. The Parlour is experiential and meant to make patrons feel they are being transported to another place.

**Scott:** The pizzeria portion of the restaurant is a nostalgic throwback to the family-friendly slice shop in your neighborhood growing up — an ode to New York's historic pizzerias, with a bit of Hamptons flair.

### Let's talk about the Doughknobs. How did you come up with this fun dessert concept?

**Scott:** The Doughknobs are a wonderful



play on various pastries. They combine the best of many worlds: zeppoles, beignets, Italian knots, and churros all wrapped into one delightful dessert — and of course, the seasonal dipping sauces like mascarpone and dulce de leche take them to the next level.

**Tana:** Our inspiration was simple and three-fold. First, we wanted a dessert that was delicious. Second, we wanted to pay tribute with an homage to traditional Sicilian pastries. Third, and most importantly, we wanted to foster a communal experience. Whether you're on a date night or a family night out, sharing food and memories go hand in hand at Uncle Joe's.

### How has the menu been updated, and which items are the same?

**Scott:** Uncle Joe's is one of the first pizzerias to ever use Panko in Long Island. Our crispy panko crust made Joe Sciara a Long

Island legend — and his signature Panko pies will never change. Longtime fans will always be able to enjoy Uncle Joe's Italian classics that have been great since 1968, such as our signature parms, vodka sauce dishes, and Sicilian chicken orzo soup.

**Tana:** Some of our new menu items include our Dolci Doughknobs, our top-selling hot honey prosciutto and Hamptons white pies, and our Calabrian chile original wings. By popular request, we have also added two new types of pie styles to choose — classic New York-style and gluten-free.

### What are a few of your favorite menu items?

**Scott:** I'm old school at heart. The cheese slice is what defines the quality of a pizzeria. I think our cheese slice is best of breed. Simple. Delicious. It's my absolute favorite thing on the menu. That said, our Doughknobs are a close second!

**Tana:** Hands down, our parms are perfection — evenly seasoned with a crispy breaded coating accompanied by pasta and Uncle Joe's famous red sauce. Heaven.

### Can you tell us about Uncle Joe's Social Club and how to join?

**Scott:** Uncle Joe's Social Club is our free loyalty program, offering members a free pizza pie every year on their birthdays, a \$20 catering gift card for every \$100 spent on catering orders, free gelato with every meal for kids ages 10 and younger, and other members-only benefits. We also give back to the local communities we serve with Uncle Joe's Neighborhood, our philanthropic program. We give back to local nonprofits, charitable causes, and public schools through gift cards and gift card donations, and in-store fundraisers. You can visit [UncleJoes.com](http://UncleJoes.com) to learn more about both programs.



Photos courtesy Uncle Joe's Famous Pizzeria



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# Antonella Bertello

## Fabulous Pancakes, Fast Cars, & Finding Serenity In East Hampton At Baker House 1650

By Karen Amster-Young

**A**ntonella Bertello moves fast. She loves fast cars, fast boats, and meticulous service. When it's time to slow down, though, she only needs to step into her award-winning oasis, The Baker House 1650 in East Hampton. Since 2004, she has been the visionary and creative force behind this iconic property.

"When I first saw the property, I was surprised how I connected immediately," she shared. Talking to Bertello, it became apparent that when she feels something and knows it is right in every aspect of her life, she forges ahead. When she first set eyes on the property and the vintage door that led the way to the patio, it was love at first sight. She went forward with perseverance and expertise in real estate, design, and sales and didn't look back.

Four years after her initial purchase, Bertello also bought the adjacent historic Carriage House, which leads to the main house and is an original part of the estate. This set the foundation for the magic that makes The Baker House 1650 what it is today.

Talking to Bertello from the Carriage House, where she lives, only confirms that she becomes passionately engaged with everything she does and with every investment she makes — whether for a fast new car, a luxury boat, or a real estate investment, they all become part of who she is. Guests feel this fervor in every detail of the property and her commitment to ensuring this destination remains a respite from the outside world.

Preserving the historic while accommodating guests' needs, the property is outfitted with everything guests may want to connect during their stay. Most, though, even hyper-connected New Yorkers, feel the pull of the serenity and choose to digitally detox for a while. She has seamlessly blended these and other modern amenities with gorgeous hand-hewn beams and fireplaces that date back to 1648 when Captain Howe sold the property to Thomas Baker two years later. This is how The Baker House 1650 name came to be. As she talks, it's evident there is so much history to this award-winning historic property.

From her beloved Chef Alba, guests regularly ask for the exceptional blueberry pancakes.

"I am Peruvian and Italian," said Bertello. "But it was Chef Alba's determination to learn Peruvian cooking. She is the real deal. The Baker House experience wouldn't

be possible without her and my entire team of superstars."

"From the handyman to Alba to everyone working with us, we are a family," she continued. Not surprisingly, Chef Alba shops locally and taps the onsite herb garden for her dishes — creatively making beautiful breakfasts for guests.

There isn't a restaurant *per se* at The Baker House. It is a bed and breakfast with rave reviews about its breakfasts, brunches, and gourmet snacks throughout the day. For Antonella, it's all about quality and the surroundings, including alfresco dining on the patio and champagne and caviar in candlelit gardens. A year-round destination, the addition of outdoor heated igloos has proven incredibly popular, with food offerings including cheese boards, meats, and crudités platters. Yoga and Pilates are set to debut in the Carriage House gardens, with a smoothie bar.

Afternoon Tea at the Baker House is one of the newer, more popular experiences offered. "We brought back this English tradition. Even young girls love it. They come all dressed up, often carrying their favorite American Girl doll, to join our mini teas."

Never forgetting the important details, Bertello uses William Morris tea service and teas from Plain-T in Southampton. "Guests who want to upgrade can add Altima Caviar to their tea experience," she said.

With the 2024 season around the corner, Bertello continues to add touches as a labor of love, always striving to further guests' experience at The Baker House. A carefully curated special event calendar also includes exclusive receptions, focusing on local charities and giving back to the community. Not surprisingly, the venue is also a top choice for weddings and private events since it's a one-of-a-kind space.

The property has three pools — two outdoor and one heated indoor pool. The Baker Spa is a destination in and of itself, with a full menu of top-rated services. "It surprises people to realize we have a full-service spa here," said Bertello.

Life for Bertello isn't just about being at the helm of a premier travel destination. Over the years, owning and running this historic and beautiful property has made her an integral part of the community.

"Years ago, I was just a weekender out here," she said. "Now, I am part of the year-round, daily local community and always try to find

the perfect balance of hosting guests, important parties, and charitable giving."

The calendar is always busy, from the popular annual Author's Night benefit for East Hampton Library in August to luxury car events, and much more.

Her favorite spots on the East End include Georgica Beach and Shelter Island, and she enjoys boating. As a sponsor of Tuesdays at Main Concerts at Main Beach during the summer, that is another favorite. The LongHouse Reserve and the Madoo Conservancy are also some top mentions.

"I am not a foodie, but I love many dining spots on the East End, including The Palm, Bostwick's, The American Hotel, The Blue Parrot, Sant Ambroeus, Le Bilboquet, Lulu's, and Duryea's Montauk, and so many more," she said.

Bertello's involvement with local, national, and worldwide organizations is fueled by her interests, personal connection to a particular cause, and love of people. As an ambassador for The Mission Huascarán in the Hamptons, this group does everything it can to better the lives of women and their families living at the foothills of the Peruvian Sierra. Their handmade products, part of "Knitting Hope," are now on display at The Baker House.

"I didn't know that when I bought The Baker House, it would also allow me to make an important impact on so many people and organizations. It has made me forever connected to the community, allowing me to meet incredible individuals from all walks of life who I now proudly call my friends," she added.

When you visit in the future, be sure to have a martini at the bar, but don't forget to take a moment to gaze at historic details like the original barn, hay doors, wrought iron staircase, and slate and wooden floors. And be sure to say hello to Bertello and her beloved dogs, Bella and Georgia. If you can't find her, she may be in the spa. Even rockstars and speed-seekers need to unwind.

Upcoming events include the second annual Hamptons Whodunit Mystery and Crime Festival from April 11 to 14. Ongoing events include monthly sip and shops, afternoon teas held every other Sunday and weekly after Memorial Day Weekend, and Wölffer wine tastings. Starting Memorial Day Weekend, enjoy Aperitivo at Baker.



Photo by Mix Media Plus



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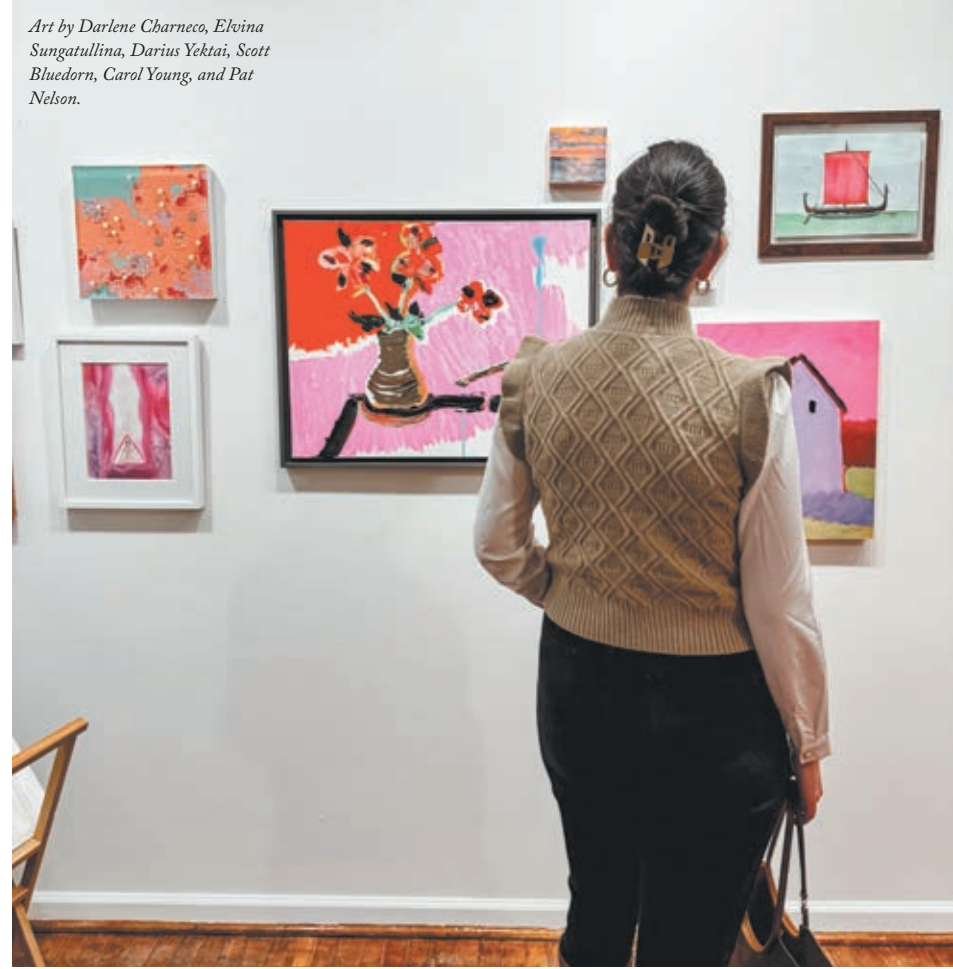




# Just Pink

## Seeing Life Through Rose-Colored Glasses At The North Fork Art Collective

By Kelly Siry



show is my gift to my Nanny, my tribute to remember her love, her joy, and her spirit. Pink was her favorite color. This one's for you, Nanny," said Hoblin.

The grand opening night was a celebration of creativity, community, and, of course, the color pink. The two-floor art gallery was bustling with activity as art appreciators came together to get out of the cold, rainy evening and bask in the warmth of the showcased artworks. The energy was palpable as laughter and conversation filled the air. One couldn't help but smile gazing upon the positive vibes emanating from the pieces throughout the gallery.

The gallery space seemed to come alive, with pink hues dancing across the walls and floors, creating a whimsical atmosphere. From playful interpretations of the cotton candy skies the North Fork is known for to abstract compositions. Each piece served as a testament to the creativity of the East End art scene.

"We have artists of all ages and experience levels. Some artists, it was their first time ever showing and first time ever selling, and this collection has artists as old as 96 years of age!" said Hoblin.

As guests mingled and explored the gallery, they were treated to a feast for the senses, pink refreshments from sponsors Macari Vineyards and Croteaux Vineyards — it wouldn't be a pink party without local rosé. Plus, delectable charcuterie from Lombardi's Love Lane Market and pink treats by The Treatery.

For those who missed the opening night festivities, "Just Pink" will be open to the public every Saturday from 12 to 5 PM, Sunday from 11 AM to 4 PM, and by appointment through May 1. The gallery is located at 207 Main Street in Greenport.

All artworks featured in the exhibition are available for purchase, allowing art enthusiasts to bring a touch of pink-infused magic into their homes.

Contact [NOFOArtCollective@gmail.com](mailto:NOFOArtCollective@gmail.com).

In the heart of Greenport Village, nestled within the charming confines of the historic Fiedler Gallery, the NOFO Art Collective has unveiled its latest exhibition, "Just Pink." Stepping into the gallery is akin to entering a realm where the world is seen

through rose-colored glasses.

Curated by artist Kara Hoblin, "Just Pink" showcases the works of over 20 talented East End artists, each offering their unique interpretation of the color pink. From delicate paintings to bold photog-

raphy and sculptures, the collection is uplifting, inviting viewers to embrace the spectrum of emotions associated with this vibrant hue.

"I curated our second show, 'Just Pink,' to see the world in a lighter, lovelier

light, but there's also a really important meaning behind this show. I lost my grandmother on Thanksgiving this past year, and it has been very difficult for me. Bringing the NOFO Art Collective back has been uplifting for our community and a truly beautiful experience for me. This

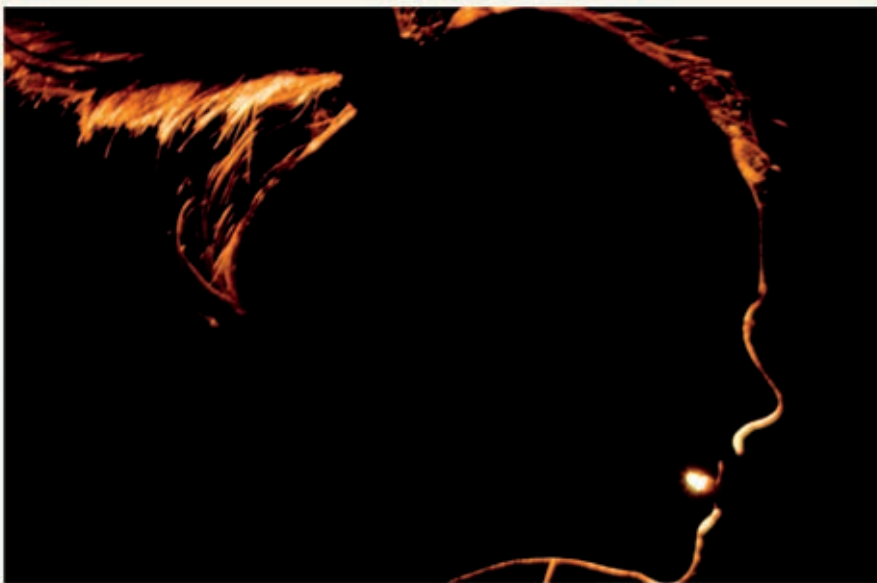
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Fred W. McDermah, East Hampton Artists in Front of Guild Hall, 1975. Vintage photograph, 16 x 20 inches. Gift of the artist. Darlene Charneco, InterFields Communication, 2023 (detail). Mixed-media, 48 x 98 inches. Image Courtesy of the Artist. Harris Allen, Sky, 2024 (detail). Video file on LED panel, aluminum frame, matte, 15 x 24 x 3 inches. Image courtesy of artist. Darlene Charneco, Photo Mark Segal



# GUILD HALL



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## Sunday, April 28 @3pm

### Julie Andrews & Emma Walton Hamilton in conversation regarding their latest book, **Waiting in the Wings!**



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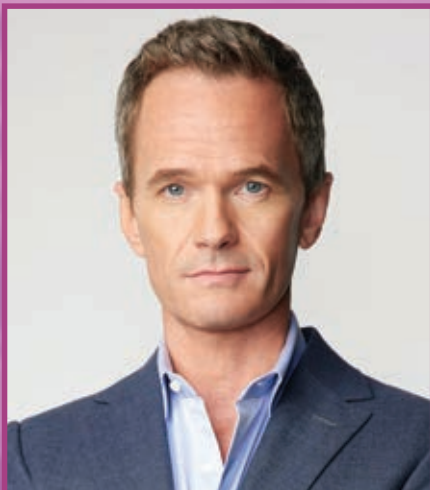
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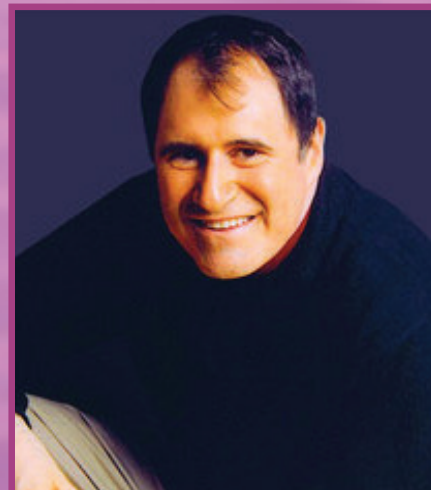
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# Le Closet

## Galentine's Day Event



Le Closet in Southampton partnered with James Lane Post to host a Galentine's Day Sip & Shop on Sunday, February 18. Guests shopped luxury brands while they enjoyed wine and desserts, created friendship bracelets, and more. Shoppers browsed the luxury designers Le Closet sells, such as Chanel, Hermes, Gucci, Prada, Zimmermann, Isabel Marant, Veronica Beard, ALC, and more, including vintage clothes and accessories. Le Closet also specializes in hard-to-find sneakers for men, women, and kids and features an exclusive "Sneaker



Room" carrying Jordan 1s, 3s, 4s, and Nike Mids and Dunks.

Le Closet is located at 9 Windmill Lane in Southampton Village.

# BCM Spring Series



Bridget Kibbey. Photo by Shervin Lainez

BCM Spring, the annual series from Bridgehampton Chamber Music, Long Island's

longest-running classical music festival, welcomes spring in 2024 with three concerts, including a

harp program, delectable French repertoire, and Mozart gems featuring some of the finest chamber musicians performing today.

An April 13 concert puts the harp at center stage with music by 19th- and 20th-century French composers Jean Françaix, Camille Saint-Saëns, and Albert Roussel, alongside a rarely heard sonata by Italian Nino Rota (composer of the score of "The Godfather"). On May 4, a work for winds and piano by young New Zealand composer Salina Fisher joins Mozart's Quintet for Piano and Winds and Francis Poulenc's Sextet for Piano and Winds. And on the May 18 program, great piano quartets by Mozart and Dvořák bookend another early-20th-century French gem by Philippe Gaubert.

Led by flutist and BCM Artistic Director Marya Martin, the series' musicians include Bridget Kibbey, harp; Stewart Rose, horn; Peter Kolkay, bassoon; James Austin Smith, oboe; Jose Franch-Ballester, clarinet; Chad Hoopes and Kristin Lee, violin; Hsin-Yun Huang and Cong Wu, viola; Mihai Marica and Paul Watkins, cello; and Inon Barnatan and Michael Stephen Brown, piano.

The three Saturday evening concerts will take place at 5 PM at BCM's home venue, Bridgehampton Presbyterian Church.

Visit [bcmf.org](http://bcmf.org).



## Kiss & Tell

By Heather Buchanan

### The Future Of Intimacy

Let us be reminded of the value of the human touch. This may be literal, as in touching another human being, or metaphorical, as in an expression of empathy. Some believe its presence is the difference between surviving and thriving.

I am lucky that I have lived a good portion of my life without the filter of technology. Somehow, life still went on with a rotary phone and Rolodex, and my index finger was only used to point to the neighbor's new Chevy Camaro with a squeal of delight. Forget the

opposable thumb; future humans will have an enormous finger designed to swipe right or left all day long.

I can appreciate the advancement and efficiency of our digital world, but its dependence is moving us

farther apart from each other and our humanity. Our online lives eclipse our real lives, luring us away from one another. While I can appreciate a great Google binge on "What does a dream about a talking lasagna mean?" there is a time to get dressed and leave the house.

Social media can carry the illusion of connection while making us feel even more isolated. I cringe at the irony when TikTok issues a challenge with #letstalkloneliness which is a bit like the fox in the hen house talking #chicksafety.

And in terms of human intimacy, there is not much good news on the sexual evolution front. Research is showing that teenage boys are watching hardcore pornography online, a far cry from their counterparts sneaking a peak at their father's Playboy magazine.

And teenage girls are losing self-esteem and confidence comparing themselves to impossible (and highly filtered) images of women online. "Selfie dysmorphia," is a thing. And these are women in the throes of youth. Try being a woman in menopause who eats cheese and see how your self-image survives.

What all this does is make us feel more unlovable than we already believe we are.

Our digital life, while at moments may provide validation, can be filled with miscommunication, judgment, and r\*\*\*witty. Our worldview narrows to our algorithm, and although I am concerned about belly fat, baby otters, chinoiserie wallpaper, and what to do when you don't have your glasses on in the shower and you have just scrubbed your entire body with lavender furniture pol-

ish, I am much more than that.

The problem is that originally technology was supposed to free up more time to spend with each other. But instead, technology begat more technology, and now we are facing an existential threat of AI, a greedy beast which people seem to be blindly giving all of their personal or business information only to have it replace them in the real world.

Is there a way to turn off the screen and walk back into the imperfect, vulnerable world to embrace the mystery of life and love and each other? To take that finger off the screen and to literally hold another hand or at least hold another's humanity. To grab that beautiful piece of French cheese and say belly fat be damned. To hold yourself with compassion and simply remind yourself, "I am here. And that is enough."

# James Lane<sup>®</sup>

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## Editor's Note

Welcome to the pages of our spring issue. We hope you enjoy the features we've written. We have an interview with John Slattery, Talia Balsam, and their son Harry Slattery, as well as hotelier Antonella Bertello of The Baker House 1650, and restaurateurs Scott and Tana Gerber.

Within our travel pages, you'll be transported to Kingston, Menorca, and New York City.

Our real estate and design section features interviews with the likes of Michael Burns and Meka Brown.

Jessica Mackin-Cipro  
Editor-in-Chief,  
James Lane Post





# Hamptons Whodunit

## Mystery & Crime Festival Returns To East Hampton

By Bridget LeRoy

The game is afoot! Fans of the mystery and thriller genre can don their deerstalker caps and join Hamptons Whodunit for an exciting weekend in April when the second annual mystery and crime festival takes place in East Hampton Village.

This year's event will kick off on April 11 and run through April 14, as thousands of true crime fanatics, beloved podcasters, and forensic experts take over the beloved East End village for a weekend of master classes, panels, social events, graveyard tours, and immersive escape rooms.

Founded in 2023 to create exciting and affordable off-season programming for the East Hampton community, the festival gathers celebrated mystery and thriller authors and true crime experts who participate in panels and social events with audience members. It also offers simulated crime scenes to learn forensic skills, tours that describe the region's more mysterious history, and immersive escape rooms that require problem-solving.

The year's event will kick off with a

cocktail party at the Maidstone Club on Thursday, April 11, from 6 to 8 PM.

Bill McCuddy and I interviewed Hamptons Whodunit cofounder Jackie Dunphy on "AirHamptons with Bridget & Bill," which airs all month on LTV.

When asked about some of the events that excite her the most, Dunphy said, "On top of the panels, we are having a wine and crime night. So you become a rookie detective to try to solve a true cold case with the detectives and crime specialist."

Plus, she continued, "We're also having a crime scene challenge at the Sea Spray Cottages, which no one has been able to get into because the billionaires rent them every summer."

Besides being a richie-rich enclave, the Sea Spray Cottages qualifies for Hamptons Whodunit for another reason. "There was a stabbing there. The place burnt down. We don't know why. I mean, it's got a lot of history behind it and forensics were using that as the scene. There's go-



Founders of Hamptons Whodunit: East Hampton Village Mayor Jerry Larsen, Lisa Larsen, Jackie Dunphy, and Carrie Doyle. Photo by Christina Sampson / courtesy Hamptons Whodunit

ing to be a grave site dig. We're going to have DNA. You really are a detective. You become a detective."

This year's notable participants include 10 international New York Times best-selling authors, including Brad Thor, Ashley Flowers (host of the "Crime Junkie" podcast), Ruth Ware, Casey Sherman, and Dave Wedge; former New York City death investigator Barbara Butcher (featured in Netflix's "Homicide"); president

of Mystery Writers of America and author, Alafair Burke; and #MeToo movement leader and attorney Kristen Gibbons Feden. Hugh King will lead graveyard tours, and there will be some discussion about East Hampton's colonial-age witch, Goody Garlick.

Last year, only about 150 participants were expected — 650 showed up. This year, Dunphy said, they are expecting even more participants. "It's for the village,"

said Dunphy. "Our mission statement is education and for the village. This drives people in the off-season. The hotels are giving everybody a cut rate price to stay. The restaurants are giving deals and the Hedges Inn is going to be our hub for this. It's just been so much fun," she said, smiling. "I think we're having more fun than the people that come!"

Tickets can be purchased on Eventbrite.

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# Spring Fever

## Children's Clothing Stores In The Hamptons

By Lisa Frohlich of Hamptons NY Style

I certainly miss the days of shopping for little ones now that I have fully grown teenagers. I had a delightful recent experience exploring local children's clothing stores in the Hamptons. I previewed spring and summer collections, which included vibrant colors, playful prints, and cute accessories. These children's stores not only provide adorable and unique products but also contribute to the year-round charm of the Hamptons community. It's great to see the growing population of families with young children being catered to with such care and creativity.

### ETHEL + ROW

**From:** Vanessa Hamer, Store Owner, ETHEL + ROW

**Bestsellers:** "Our best-selling clothing item is the hoodie from Gray Label. It comes in core, basic, year-round, and seasonal colors. For Spring 2024 we will offer it in the new color 'Sprinkles.' Our best-selling toy is Bashful Bunny from Jellycat. A new assortment of spring colors are available on our website."

**What's new:** "For spring and warm weather vacations, we offer great lightweight 100 percent organic Pima cotton and gauze cotton shorts and tees from ETHEL + ROW."

**Day off:** "During the winter and early spring, one of my favorite things to do in the Hamptons is take in a movie. Growing up, I often went to the East Hampton movie theater with my father. My son, who is now 16, and I have carried on this tradition by attending movies together at the very same theater since he was just a toddler. Nowadays, it's harder to convince him to go with me since he is a teenager. But when he does, it is always fun and heartwarming."

**Address:** 83 Main Street, Sag Harbor  
**Website:** ethelandrow.com  
**Instagram:** @ethelandrow

### PINK CHICKEN NEW YORK

**From:** Stacey Fraser, Owner, Pink Chicken New York

**Bestsellers:** "Bestsellers include girls' dresses and Mommy and Me matching styles. And swimwear during the warmer months."

**What's new:** "Some of the great items we

are carrying for spring include swimwear for the family, pouches and totes to bring to the beach, and light and flowy dresses to wear from beach to BBQ."

**Favorite weekend activities:** "We love the slower pace during the winter months. A few of our favorite restaurants are Rosie's in Amagansett and also Cittanuova in East Hampton. We also enjoy walks in our cozy clothes on the beach in East Hampton."

**Address:** 14 Amagansett Square, Amagansett  
**Website:** pinkchicken.com  
**Instagram:** @pinkchickenny

### STELLA AND RUBY

**From:** Gabrielle Fisher, Store Owner, Stella & Ruby

**Bestsellers:** "Our best sellers in the store are tulle dresses, baby cashmere sweaters and anything with sequins."

**What's new:** "For spring, we are looking to bright terry cloth shorts and dresses, heart sunglasses, floral swim pieces, and always a headband."

**Family fun:** "We love ice skating at Buckskill Winter Club and enjoy long walks in the woods with our dog Boomer."

**Fun fact:** "Stella & Ruby is named after my daughters, who are 9 and 12."

**Address:** 144 Main Street, Sag Harbor  
**Instagram:** @stellaandrubbyhamptons

### THE LITTLE RED PLANET

**From:** Mindi Smith, Store Owner, The Little Red Planet

**Bestsellers:** "Best-selling children's items in our store include anything by Bobo Choses, Molo, 1+ in the Family, and Tambere."

**What's new:** "I'm loving all the separates from The New Society and swim by Molo."

**Fun activities:** "I enjoy traveling to buy clothes for the upcoming seasons. I also love long walks on the beach with my dog Max."

**Address:** 34 Long Island Ave., Sag Harbor  
**Website:** thelittleredplanet.com  
**Instagram:** @thelittleredplanet\_shop



Girls Leila Dress, Quilt Flower Embroidery, \$122, pinkchicken.com



Molo Disc Sweatshirt, \$55; thelittleredplanet.com



Molo Bandel Shirt, \$55; thelittleredplanet.com



Louise Misha, Romper in Cream Bucolia Fields, available at Stella & Ruby in Sag Harbor



Louise Misha, Mystralia Embroidered Dress in Pink, \$108; available at Stella & Ruby in Sag Harbor



Girls Arden Suit in Strawberries, \$68; pinkchicken.com



Bashful Bunny Original by Jellycat; available at Ethel and Row in Sag Harbor



Girls Gracie Dress in Blue Peonies, \$84; Girls Stevie Dress in Ocean Stripe, \$88; pinkchicken.com



Gray Label Hoodie in 'Sprinkles', available at Ethel and Row in Sag Harbor



Bobo Choses, Multicolor Stripes Reversible Hat, \$64; thelittleredplanet.com





## Sunshine Boutique

Photo courtesy Sunshine

Heidi Humes, owner of East End lifestyle boutique Sunshine, has moved her store to a new location in East Hampton.

Formerly in Amagansett, Sunshine is known for its special items handmade by female global artisans. The store emphasizes handmade items over big brands, and shoppers praise it for unique pieces. Sunshine has something for everyone, as it carries treasures for both kids and the kid at heart.

Humes aims to make everyone feel special, from shoppers to small designers at the farthest ends of the earth. "I'm a big believer that change brings good! Thrilled to pieces to bring my Sunshine world to East Hampton and create community among some of my most loved small neighborhood businesses," she said.

Humes has traveled far and wide to create personal relationships with the women behind her Sunshine curation. Some highlights include handcrafted clogs from France by Sabot YouYou, organic makeup from Taylor Foster of heaven on main-street in Upstate New York, home decor from South Africa with Ashanti Design, and Peru with Intiearth's sustainable frazada collection.

"There are so many things made just for the shop in small batches featuring exclusive designs," Humes said about the

brands she carries. Her relationships run deep with artisans based in Mexico, Africa, and Guatemala, among other places.

Sunshine is a global collective of all her favorite things made by the women she loves. Additionally, Heidi loves to carry her favorite brands, including Amo Denim year-round and hand-dyed cashmere by local designer Alessandra Brunialti of Marea Clothing.

Humes is ecstatic to bring a new collective of artist's work to the store for tourists and locals to buy and enjoy. This season, she is working with a group of artists at the shop, including Michele D'Ermo, who is getting attention as she just launched work for Knoll Miller. Additionally, Isabel Bornstein is a collage artist from Argentina who had a pop-up at the shop two years ago. She will now carry her limited prints and Cole Caswell, a tintype photographer extraordinaire from Maine. Grant Haffner's technicolor prints of the landmark roads on the East End make every wall shine.

Sunshine's East Hampton location will be open on Saturdays and Sundays starting April 6. As summer inches closer, the shop will additionally be open through Friday in May, Monday in June, and Thursday through Monday in July and August. The store, located at 98 Newtown Lane, will be open from 10 AM to 4 PM.



Photo courtesy Purethread

## Purethread

Purethread held the grand opening of its newest location in Shelter Island Heights on March 20.

With a background rooted in brick-and-mortar retailing, including successful ventures in Westchester and a private client appointment-based service in Sag Harbor, owner Jill Heller is known for her trained eye and sophisticated selection of wearable investment pieces that complement her clients' lifestyles.

At Purethread, the mission is to reimagine the retail experience by creating an oasis where discerning women can discover collections of fashion, accessories, jewelry, denim, and more. Nestled in a light-filled upstairs atelier, Purethread is committed to providing a sanctuary of style and offering a curated selection of timeless pieces that reflect modern elegance.

"I am thrilled to open our doors to the vibrant communities of Shelter Island, the

Hamptons, North Fork, and beyond," said Heller. "Our offerings include a diverse collection of pieces from renowned designers hailing from major fashion capitals such as New York, Paris, Milan, Copenhagen, and Sydney while also providing a gathering space that women can call home."

From established brands to emerging talent, Purethread's designers will include Allude, Arma, ASKK NY, Begg x Co, Blaze Milano, Extreme Cashmere, Handvaerk, Kristensen Du Nord, Loretta Caponi, Private\_0204, Sablyn, TWP, Vanessa Bruno, and Victoria & Woods.

Upcoming events include Handvaerk's unveiling of the women's and men's spring-summer 2024 collection from April 11 to 13, a Carelle Jewelry pop-up shop from May 1 to 3, and a Denim Wardrobe for Mother and Daughter featuring ASKK NY, Moussy Vintage, Triarchy, and TWP from May 8 to 10.



Photo by Danielle Daly / Daly House Photography

## Motorino Mobile Pizza

Motorino Pizzeria Neapolitan is expanding to the Hamptons with a new custom-built wood-fired pizza trailer that is available for on-demand pizza parties. Motorino was founded in 2008 by Chef Mathieu Palombino and has since expanded to 15 locations worldwide in New York City, Hong Kong, Manila, Singapore, Dubai, and Kuala Lumpur.

Motorino Mobile offers an onsite pizza station with refrigeration, a tent, and lights. Pizza favorites are served with special additions highlighting local fare and bounty from the East End. It's like having a pizzeria in your backyard and can be booked for an intimate gathering at your home, an outdoor wedding, or an end-of-summer party at your place of business.

"I'm excited to bring Motorino pizza to the East End this summer. This is one of the most beautiful places I've seen on Earth, and there's no better place for a party...with pizza!" said Palombino.

A native of Belgium, Palombino spent much of his teenage years apprenticing

in restaurant kitchens, learning the craft from seasoned professionals before working in several fine-dining restaurants. In 2000, Palombino moved to New York to further his classical French training while working under renowned chefs such as David Bouley and Laurent Tourondel. When the time came for Mathieu to open his own restaurant, he focused on the simple, wholesome, unpretentious food that he had been drawn to for years: pizza.

In the fall of 2008, he realized the goal of opening Motorino Pizza in Brooklyn, and a year later, he opened his first location in the East Village. Since its launch, Motorino has received several awards and accolades, including features in The Bib Gourmand Michelin Guide. It was awarded "Best Pizzeria in New York" by The New York Times, "Best Artisan Pie" by Time Out New York, and "Best New Pizza Joint in the City" by New York Magazine.

Motorino Mobile features Neapolitan-style pizzas topped with fresh, seasonal ingredients. Every event is customized

and tailored to each customer's needs. A selection of signature pizzas is available and includes a classic Margherita; the soppressata piccante, with tomato sauce, fior di latte mozzarella, spicy soppressata, Calabrian chilis, and fresh oregano leaves; the Brussels sprout pizza with fior di latte, smoked pancetta, brussels sprout leaves, garlic, and pecorino; and a cherrystone clam pie with fior di latte, freshly-shucked local clams, oreganata butter, and a lemon wedge. Vegan pizzas are available upon request.

An antipasti section is available and includes an Italian chopped salad; Motorino's pork meatballs braised in a tomato sauce with house breadsticks; local heirloom tomatoes and buffalo mozzarella with basil and olive oil; octopus and Yukon potato salad with celery, capers, red onion, lemon, and olive oil; and fried calamari. Optional add-ons for a Motorino pizza party include a prosciutto station featuring a Berkel slicer and 24-month DOP Prosciutto di Parma, and an Italian gelato cart featuring six artisanal gelato and sorbetto flavors and homemade tiramisu.



Photo by Madonnas Child

## Arthur & Sons

Chef Joe Isidori will open Arthur & Sons in the Hamptons this May.

The restaurant will pay homage in both menu and design to Chef Isidori's experience growing up in New York's restaurant industry. It will feature a rustic vibe with a '90s hip-hop edge and a menu that transports guests back in time with "old school" Italian American red sauce classics.

"The Hamptons has always been a second home for me. I spent many of my early years of my career working in the Hamptons. I have always had a true love and passion for all things out east, so it's nice to bring a piece of my personal heritage to the community for all to experience," shared Isidori, an acclaimed chef, restaurateur, cookbook author, and co-founder of Black Tap Craft Burgers & Beers.

A tribute to his family's three generations

in the New York restaurant industry and the new sister restaurant to the popular West Village location, Chef Isidori takes on the classic Italian-American dishes he grew up preparing and eating, a mix of family recipes and new dishes. Guests can expect to see classics and signature appetizers such as meatballs with ricotta, Caesar salad, fried calamari, baked clams oreganata, and sausage and peppers with shaved provolone, with prices ranging from \$17 to \$28. Entrees range from \$29 to \$45, with highlights including spicy rigatoni alla vodka, chicken parmigiana, shrimp scampi, spaghetti carbonara, and veal marsala.

Created by Chef Isidori, the Arthur & Sons wine list features a crafted selection from producers such as Brunello di Montalcino and Sassicaia Tenuta San Guido, as well as classic Italian wines including Sartori, Giovanni Rosso, and Vermentino di

Sardegna. Red, white, rosé, and sparkling house wines are available by the glass and bottle. The cocktail menu showcases twists on favorites such as the espresso martini, limoncello spritz, and Johnny Lum's Mai Tai. A selection of mocktails features Italian lemonade, pineapple tiki punch, and a phony negroni.

The design aims to provide an "old school, new school" feel while leaning into rustic tones to help reflect a Hamptons vibe. It features vintage Tiffany lights, red candles, and Rat Pack-era artwork and photos. The restaurant will seat 70, with an additional 15 at the bar, while an outdoor patio will seat 30 in warmer months.

Arthur & Sons is located at 203 Bridgehampton Sag Harbor Turnpike in Bridgehampton and is open daily from 4 PM to 2 AM. The restaurant will be open year-round.



# Menorca

## Inspired Outdoor Living

By Doug Young

As Spring in the Hamptons and the North Fork entices us to spend as much time outside, looking for design and lifestyle inspiration from the allure of Mediterranean living is easy. Blending outdoor-in living can create a magical atmosphere for an afternoon lunch or evening gathering, something the Balearic Island of Menorca naturally embraces.

Located 130 miles off the coast of Spain, this laid-back, small island in the Mediterranean Sea offers unsurpassed beauty with its rocky coves, turquoise waters, white-sand beaches, and rolling valleys. Known as the “Island of Calm,” Menorca’s rural and unspoiled authenticity and well-preserved nature are the essence of its proud inhabitants. And for good reason. In 1993, the island became a UNESCO Biosphere Reserve, which recognizes the high compatibility between economic development, consumption of resources, and conservation of its landscapes and heritage. The island is renowned for its restored Vincas (a typical Spanish country farmhouse), surrounded by revamped vineyards, Phytolacca trees, and xeriscape gardens. Charming paths and trails beckon beyond rustic, traditionally crafted gates of wild olive tree wood. The inspiration for embracing outdoor living is endless.

Antique dealers and gallery owners Fernando Alcolea and Victoria Krauss know this all too well, passionately restoring their century-old rural house together and decorating it with their collection of art and antiques. “It’s our dream home,” said Krauss of the vinca, located in front of the Talayotic town of Talatí de Dalt in Mahón, one of the most notable prehistoric sites on the island. The renovation included replacing the roof beams, insulating part of the floor because of humidity, building double partitions, changing the window panes, and redoing the electrical installation.

“One of our first commitments to this house was to respect its origins and all that has been there for centuries,” noted

Krauss of the ten-month, ongoing project, “to try and stay as close to its origins, but while making it very livable for our family.”

With winter and summer living spaces, the home invites relaxation with rustic Menorcan furniture, vintage textiles, and antiques from the 18th and 19th centuries.

“My husband Fernando and I have been in the world of art and collecting for more than 35 years,” said Krauss. “We say it is an art for living house.”

In 2016, the couple opened Alcolea & Krauss, a concept store in Mahón that showcases their experienced eye for furniture, contemporary art, and objects. “It’s the most eclectic place, like our house multiplied by a hundred,” described Krauss of this must-see shop when visiting Menorca. “People come from New York and buy from us to ship back home.”

While keeping family meals in mind, the home boasts a summer dining room outside the kitchen with a typical Menorcan table, antique English chairs, and a French lamp. “We love to cook and spend time around the table,” said Krauss. “Everybody looks forward to meal times.”

The inviting outdoor living room overlooks a garden of native species, including gauras, cactus, and lavender, which is a perfect place for quiet contemplation.

“What we love most about the island is the preservation,” said Krauss. “In many ways, its nature and beauty is as it was a hundred years ago.”

### Where To Stay

#### Hotel Menorca Experimental

Surrounded by fragrant juniper shrubs and wildflowers, Menorca Experimental feels like a vacation home for artists. Located on the property of a Finca, dating back to the 19th century, the white-washed complex offers 43 rooms, includ-



Fernando Alcolea & Victoria Krauss's home.  
Photo by Doug Young

ing nine bungalows with a private pool. The popular on-site restaurant features a Mediterranean menu with a modern twist, emphasizing fresh and seasonal products from the land and refreshing cocktails.

Notable dishes included tuna tataki with tomato ponzu, watermelon; Sirvia carpac-

cio with passion tiger milk, Menorcan tomato and almonds; and Iberian ham croquettes. Bring your hiking shoes to explore the private, cliff-lined cove.

#### Christine Bedfor

A house full of unique spaces and nooks

designed so that your experience is exceptional. Explore Mahón just outside your door after a lovely breakfast in the garden. Thoughtful guest rooms and communal spaces are filled with light, color, and unique details.

### Beaches To See

Menorca boasts many beautiful beaches — too many to list — and although Cala Mitjana is known to be overcrowded, it is breathtaking. Surrounded by pine trees and cliffs, this small beach can be reached on foot in 20 minutes, starting from a parking lot close to county road OM-714. Off-season visiting is best, especially early in the day.

### City To Explore

**Ciutadella:** Known as Menorca’s prettiest city, Ciutadella’s culture and history merge in its cobbled streets of pastel and ochre-hued architectural grandeur.



Hotel Menorca Experimental.  
Photo by Doug Young



Christine Bedfor.  
Photo by Doug Young



Cala Mitjana.  
Photo by Doug Young



# Hotel Kinsley

## Spend A Weekend In Kingston, New York



Photos courtesy Hotel Kinsley

**H**otel Kinsley is a charming 42-room hotel, restaurant, and cocktail bar situated in the historic town of Kingston, New York. It is conveniently located between the foothills of the Catskill Mountains and the banks of the Hudson River, just two hours away from New York City and three hours from the East End.

The hotel complex comprises four historic buildings, each with its unique character and charm. It is an ideal spring retreat for those looking to cozy up with a book by the fire in the main restaurant space, hike the nearby Catskill Mountains, or enjoy a glass of biodynamic wine from local purveyors while enjoying a picturesque view of the town. The hotel is the brainchild of Taavo Somer, an acclaimed restaurateur, entrepreneur, and hotelier.

While you're visiting, Restaurant Kinsley is situated on the first floor of the flagship Hotel Kinsley building. The sun-soaked restaurant offers a menu inspired by the

area's seasonal produce and features classic cocktails and a warm and inviting ambiance that captures the vibrant spirit of the town. Vintage vinyl records line the walls, and lush indoor plants add to the decor. Whether you're looking for a hearty brunch, a delicious dinner, or a few drinks with friends, Restaurant Kinsley is the perfect spot to enjoy good company and great food.

During your stay, you'll also want to explore the town and all of its wonderful restaurants and shops. For additional dining options, we recommend a visit to Lola Pizza, Rough Draft, and Chleo.

Kingston offers a fantastic variety of vintage shopping. At spots like Capital Vintage, Kingston Consignments, and Lovefield Vintage, you'll no doubt be able to walk away with a few gems.

Overall, Hotel Kinsley offers a beautiful upstate retreat designed to celebrate Kingston and the wider Hudson Valley region.

# Stay & Dine

## A Staycation To New York City

**H**ow about a staycation in New York City this spring? It's the perfect time to stroll the streets, enjoy a nice meal, and stay at an unforgettable hotel. We've compiled a few places — a mix of tried-and-true favorites and those recently on our radar.

### Where To Stay

Two hotels we love include **The Lowell** on the Upper East Side for timeless elegance, where you can also enjoy dinner at **Majorelle**. At the **Fifth Avenue Hotel**, the McKim, Mead & White mansion celebrates Gilded Age culture and ushers in its next era as a leader in design and hospitality following its recent renovation. Both can be booked through **Leading Hotels of the World**, which offers authentic five-star accommodations, all independently owned.

### Where To Eat

**Sweet Treat:** **MarieBelle** artisan chocolates are known for exquisite-tasting ganache, hot chocolate, and truffles, presented in artistic packaging. An afternoon tea at the Cocoa Bar will satisfy any sweet tooth. The charming offerings of the chocolatier in SoHo are delectable, cherished delights. Maribel Lieberman uses cacao from her native Honduras and hand-makes her gourmet ganache with the finest ingredients at her Brooklyn factory.

**Romantic Dinner:** One of the city's most celebrated restaurants, **Le Coucou**, offers a decedent menu created by Chef Daniel

Rose. Rose's dishes are classic French cuisine aimed at "bringing great food and conviviality to the table." Start with the **À La Folies-Bergère** cocktail with cognac, Armagnac, yellow chartreuse, lemon, gentian, and egg white. Try the halibut beurre blanc with fermented daikon with the option to add Kristal caviar.

**Classic Café:** In the heart of the West Village, **Buvette** is the epitome of an old-world café "dedicated to the enjoyment of eating and drinking." Split a bottle of red while indulging in classic French dishes like coq au vin or steak tartare. Be sure to check the fromages and charcuterie menus as well. Uptown, we love **Café D'Alsace**. The Alsatian cuisine blends German and French influences. Check out the impressive beer menu. Happy hour is from 5 to 8 daily.

**Midtown Must-Try:** At **Monterey Brasserie**, chef James Tracey crafts a brilliant American menu, adding a bit of glamour to Midtown. Try the crispy artichokes or honeynut squash as an appetizer and one of the prime steaks or the monkfish as an entree.

**Timeless Italian:** Little Italy is the perfect neighborhood for a cozy and romantic Italian restaurant. **Il Pellicano** has recently opened its doors and offers just this. Known for its infusion of old classics with a modern twist, the 50-seat dining room is brought to us by owners Massimo Tabacco and Kyky Conille, showcasing dishes from Chef Saul Medina. Start with a few small bites inspired by Roman street fare. Be sure to try the suppli di riso funghi, a Roman rice ball stuffed

with mozzarella, Parmesan, and truffle dust and served with pistachio cream. The fresh pasta options will not disappoint and will add to this vibrant dining experience. You can't go wrong with an espresso martini or the barreled Negroni for beverages. Fancy a nightcap? The restaurant is above Kyky Conille and Dimitri Hyacinthe's new club, Bijoux Lounge.

**Inspired Cocktails:** Located within the Arlo Midtown, **Altair** is a modern-American restaurant that fuses themes of celestial elements. You get a refined experience inspired by earth, air, water, and fire. On the cocktail menu, Golden Beets, representing "earth," includes tequila, nectarine, yellow bell pepper, habanero, and lime. Representing "water," try the ginger and cardamom punch made with gin, benedictine, pear, dairy-free milk, and Prosecco. Happy hour is daily from 4 to 7 PM.

**Caviar Service:** At **Cucina 8 1/2** in Midtown, start with a cosmopolitan at the bar, just like Carrie Bradshaw and Stanford Blatch do in season 4 of "Sex and the City" as they spot the "dirty-haired Gucci model with clean hair." Or try the Kettle & Caviar, chilled vodka served with blue cheese-stuffed olives, and two kettle chips, complete with a generous dollop of caviar. Standout menu items at this refined and rustic Italian eatery include the raviolo al'uovo with a farm egg, ricotta, and black truffle or the Atlantic cod with salmoriglio, artichoke, caper, green olive, and chili. Compliment the experience with caviar service. Finish the meal with a chocolate Nutella cake complete with candied hazelnuts and rosemary brittle.



Photo courtesy Lincoln Ristorante

**Before A Show:** Executive Chef Artem Orlovskyy and Executive Pastry Chef Kara Blitz at **Lincoln Ristorante** provide a modern interpretation of regional Italian cuisine alongside beautiful panoramic views within Lincoln Center. Must-try new highlights include dishes like the eggplant parmigiana crostata or the branzino alla griglia. You can also enjoy the tradition of a quick pre-curtain pasta and aperitivo — try the rosato sbagliato — from Lincoln's Negroni Bar.

**Brunch Spot:** **The Granola Bar** is a café and restaurant located on the Upper West Side that serves comfort food from morning to night. This cozy eatery is all about community, friendship, and connection. It was founded by two friends, Dana Noorily and Julie Mountain, who wanted to create a home-away-from-home for

their customers. The menu offers a range of quality-driven options such as wraps, salads, granola, baked goods, pasta, and cocktails that are health-focused. The Granola Bar is not only lively but also unpretentious, making it an ideal place for people to come together and enjoy the simple pleasures of life.

**Lunch Prix Fixe:** **Avra Estiatorio**, which has a few locations in Manhattan, offers a three-course lunch prix fixe for \$38. Start with the octopus or tuna tartare and enjoy the lavraki (branzino) as an entree.

**Martini Hour:** **Dante** in the West Village offers a Martini Hour between 3 and 5 PM each day, with \$10 martinis. Try the Upside Down Dirty Gibson with dolin blanc, Cinzano dry, The Botanist, pickled onion brine, and wormwood.



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