

James Lane

— Dining & Travel —

July 2024

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JOEY WÖLFFER TALKS 10 YEARS OF
SUMMER IN A BOTTLE

Courtesy photo

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Friday, October 18 – Sunday, October 20

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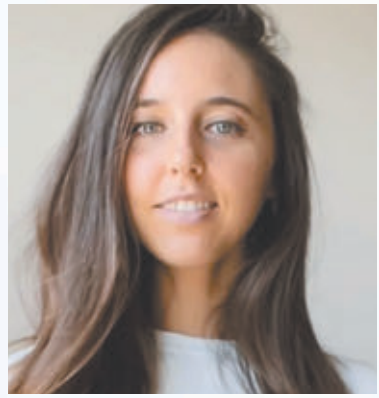
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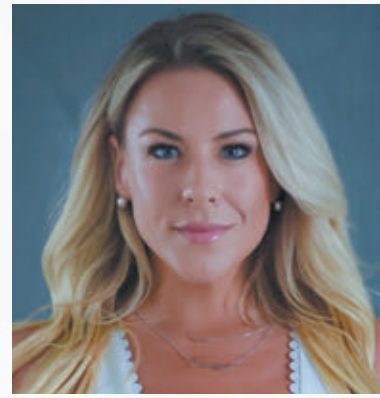
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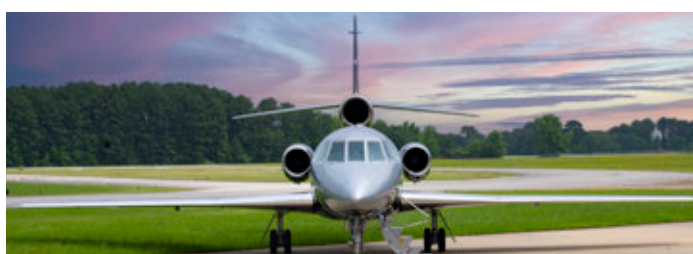
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The Adria

Boutique townhouse in the heart of London's South Kensington

By Jessica Mackin-Cipro

The Adria is a beautiful option for your next stay in London — offering an exquisite home away from home. This Victorian townhouse, located in South Kensington, was built in the 19th century and reopened in January 2022. It has a cozy, residential atmosphere combined with the luxury of a five-star hotel. The Adria offers 24 stylish rooms and suites, all with an unmistakably British design. The recent renovation preserved the building's historic charm and original features while adding modern touches.

This charming hideaway is a five-star

member of Leading Hotels of the World, which offers the most extensive collection of independent luxury hotels. It seamlessly blends antiques with contemporary furnishings, featuring opulent upholstery and original artwork in each room. The decor includes nods to Queen Elizabeth II and The Beatles through books and art.

During your stay, take a leisurely stroll through the beautiful tree-lined streets of South Kensington and marvel at its stunning architecture. Enjoy the proximity to Harrods department store, the Royal Albert Hall, Hyde Park, and the museum district of London.

The Adria is a space that values privacy and comfort. The signature suites delight with living, dining, and sleeping spaces. Bathrooms are adorned with floor-to-ceiling Italian marble, heated floors, and organic Bamford products for an elevated experience. Curl up by the fireplace after a long day enjoying the city.

The Adria offers several lovely lounges for guests, and the Games Room has a bar cart for cocktails. Order from the martini trolley while enjoying a game of chess. Additionally, the hotel features a 24-hour fitness suite for those not entirely on London time and a tranquil spa where guests can enjoy a deep tissue massage.

Afternoon tea is served daily in the Polo Lounge. Enjoy the British tradition of finger sandwiches and scones, as well as sweet delicacies and tea made from the finest tea leaves from tea partner, Newby. View the showcase of historic tea-ware on loan from the Chitra Collection, curated by Evelyn Earl, on display.

Start your day with a delightful a la carte breakfast. You can savor a perfect omelet made with Burford brown eggs or indulge in crushed avocado on sourdough with poached eggs, accompanied by fresh juice. During a stay in London, guests are also welcome to seek recommendations from the concierge for local dining options or enjoy the many in-room dining in options from neighboring restaurants.





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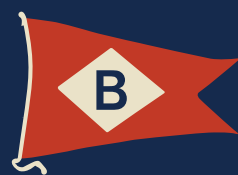


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Summer In A Bottle

Joey Wölffer on the 10 year anniversary & launch of Sauvignon Blanc

By Jessica Mackin-Cipro

Recognized for its lively flavors and distinctive packaging, Summer in a Bottle Rosé has encapsulated the spirit of the Hamptons, captivating wine enthusiasts of every generation. To commemorate the 10th Anniversary of Summer in a Bottle, Wölffer Estate Vineyard has introduced the Summer in a Bottle Sauvignon Blanc 2023. We had the opportunity to speak with co-owner Joey Wölffer to find out more.

Could you walk us through the journey of the Summer in a Bottle concept? How did the idea come about?

Our friends have always told me and Marc that Wölffer is synonymous with summer, so when we sat down to brainstorm ideas and opportunities, the concept of “Summer in a Bottle” stood out to us the most. The name was originally used for an ad campaign that ran in a fundraiser program, and the design proposal blew us all away! It had florals, fauna, and butterflies all around the page and I vividly remember Roman, our winemaker, suggested, “Why not make a rosé and actually call it Sum-

mer in a Bottle?” It was a genius idea, and our first vintage was produced in 2014. We made 1,500 cases and sold out in just three weeks! Each year, we increased production. I remember an article in the NY Post, “Rosé running dangerously low in the Hamptons.” That was the year our Summer in a Bottle Rosé sold out in August, signaling we were onto something big. Now, producing rosé on three continents and distributing in 36 states and nine countries, we are proud to be one of the world’s leading quality wine producers.

When it really took off, did you expect it to have the impact it did, introducing so many to rosé?

We started with just 1,500 cases, wondering if any of it would sell, and not only did it surpass our expectations, but from then on, people were, and still are, clamoring for it! Now, tens of thousands of cases are put out every year to quench the thirst for it, and it’s launched a smattering of other-like bottlings, including our brand new Summer in a Bottle Sauvignon Blanc, which launched earlier this month! Our Summer in a Bottle line is pretty iconic

and has attracted a loyal following from the get-go, and it has now become the de rigueur drink of the Hamptons — and any summer location, for that matter!

You’ve expanded to also include Summer in a Bottle Côtes de Provence. Can you talk about each of the versions and how the Long Island and the Provence wines represent their respective regions?

Wölffer’s European roots, and Provence being the birthplace of rosé, was the natural choice and inspiration for the Summer in a Bottle Côtes de Provence launch. It is made at Chevron Villeté’s Château Reillanne, just north of Saint-Tropez, France. The perfectly pale light rosé color consists of amazing aromas of tangerine, citrus, peach, and lovely floral notes. The Côtes de Provence is a sibling to Wölffer’s famous Summer in a Bottle Rosé.

Summer in a Bottle Long Island was created in admiration of summertime in the Hamptons. We used nine varieties grown in different vineyard sites, harvesting

each lot at the perfect time. This diversity gives us complexity, and through careful blending, we achieve a balanced rosé with lots of fruit flavors, complementing the wine’s structure and fresh acidity. It merges Provençal delicate complexity with the brand’s signature casual yet elegant American style, delivering a European élan and sophistication to this much-loved Hamptons staple.

We stayed true to both regions, which is not easily done. It’s the perfect destination wine taking the best qualities from both the Hamptons-style and Saint-Tropez.

Over the past ten years, what are a few of your most enjoyable memories that include Summer in a Bottle?

My most enjoyable memories with Summer in a Bottle are with friends and family. And, of course, my favorite time of year to enjoy it is during the summertime while entertaining at our home in Sag Harbor where we’ve spent countless birthdays, holidays, anniversaries, and life’s special moments.

You’ve recently launched the Summer in a Bottle Sauvignon Blanc. What inspired this?

In celebration of the 10-year anniversary of Summer in a Bottle, we couldn’t think of a better time to introduce Summer in a Bottle Sauvignon Blanc, which is completely new! The clean, crisp, and bright wine perfectly reflects our roots. The bottle design mirrors the landscape surrounding the vineyard in the Hamptons. Every element of the label reflects our winery’s dedication to sustainable winemaking and memories such as sunset beach walks and hikes in Hither Hills.

What are you most looking forward to this summer on the East End?

I’m really looking forward to enjoying our new Sauvignon Blanc with my family and friends. Whether we’re at the Wine Stand during sunset, spending a day at the beach, or lounging around our pool, it’s the perfect companion and pairs well with everything! Because of Sauvignon Blanc, my summer will be a lot more fun!





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Photos by Eric Striffler

Fresno Restaurant

Celebrates 20 years in East Hampton

By Jessica Mackin-Cipro



Fresno Restaurant, a popular mainstay in East Hampton Village, is celebrating its 20th anniversary. Owner Michael Nolan and his wife, Helen Gifford, credit the tight-knit team and community for Fresno's enduring success. During a recent visit, Nolan proudly spoke of what he and his devoted team have accomplished over the years. They have created a neighborhood gem with a speakeasy vibe while prioritizing food quality and guest experience.

"We're here for community," said Nolan. "I'm in this business because I grew up in it. But also, I love it. And I like the creative outlets it gives me: behind the bar, the wine list, and with food. I cook a lot at home. I never cook in the restaurant; I'm not qualified. But I'll make something at home and say, 'Chef, would you mind trying something like this?' and he is so cool and cooks without ego."

"We're such a family restaurant," said Gifford. "Kids will come in and work and go off to college and come back. There are romances and marriages... You're seeing people go on their first date to getting engaged here to having their rehearsal party here, to then bringing their newborn the first time they've gone out of the house," she continued.

Nolan grew up in Sag Harbor and also worked at and lived above JG Melon in Bridgehampton as a kid. Over the past 20 years, Fresno has had three chefs; the latest, Chef Jesus Gonzales, is going into his fourth summer.

Prior to being a restaurant, the

space was a barn used for storage by Guild Hall. It became a restaurant 40 years ago, where it first served as a sushi restaurant run by Sen's Kazutomo Matsuoka, and later the Mexican restaurant Santa Fe, Nolan explained.

Fresno serves a mix of classics and exciting new dishes and offers a cocktail program that complements Chef Gonzales's expansive epicurean profile. The bar is led by Beverage Director Quinton Burke, who is married to Service Director Brinn Foley. You'll find classics like a beautiful bistro

burger, roast chicken, or local fish at Fresno. Standouts include the Cazuela roasted halibut with local shiitakes, bok choy, glass noodles, and miso dashi broth. In addition to classics like the bistro burger and roast chicken, Fresno also features daily specials and elevated bar food such as the Long Island duck flatbread.

Ingredients are sourced locally from various purveyors: "Tuna from Montauk. Beets from Balsam farms," Nolan described as we perused the menu.

The beverage program offers an array of creative cocktails, such as the Hook Mill Margarita, which comprises Maestro Dobel, lime, cucumber, pineapple, and cilantro. Additionally, there is a delightful assortment of non-alcoholic mocktails.

To mark the restaurant's 20th anniversary, they upgraded by installing 20 new custom-designed light fixtures from Gifford's design company HelenBilt. These new fixtures complement the existing HelenBilt fixtures already in place throughout the patio, bar, and dining room.

With the recent renovations, new management team, and new bar program, Nolan explained that he was able to "open a new restaurant in my restaurant."

The restaurant was also wrapped in a Farrow and Ball hue to envelop guests in a warm yet slightly seductive space. A limited-seat alternate bar was added overlooking the main dining room. The Patio standing bar will be completed this season, and drinks will be served, allowing diners to meet and mingle pre-dinner.

To honor the 20-year milestone, Fresno will offer 20 percent off all bottles of wine every Wednesday with the purchase of an entrée.



Stephen Talkhouse

A look back, forward & letting your hair down

By Karen Amster-Young

Talking to Max Honerkamp about the Stephen Talkhouse is as wonderful an experience as seeing a live performance at this legendary East End music venue. His energy and ambition are palpable as we discuss the venue's future. His father, Peter Honerkamp, the well-known Talkhouse owner and operator for decades, purchased the property in the 1980s, creating the iconic spot it is today.

"From the local fisherman to the New York City businessman, the main thing that will always remain is our commitment to make this a place for everyone to let their hair down," said Max, who is the venue's general manager.

We discuss what is happening this season and his vision for the venue's future. When asked what he hopes to bring to the table in the future, he said, "I am focused on paying homage to the history of the Talkhouse, but also to bring everything it represents forward and what the East End wants and expects... I also want

to shake things up."

This much-loved spot, located at 161 Main Street in Amagansett, is known for nurturing and featuring some of the best local and national artists and bands.

"We are continuously focused on introducing the next generation of music before these artists appear at bigger places," Max explained. "This doesn't mean we don't have major established acts. It just means we like to get them here just as they are on the cusp of bigger things."

From up-and-coming locals to well-known celebrity-fronted bands with a large following, this summer's line-up perfectly blends every music genre and notoriety. The lineup this summer includes Caroline Jones, Nancy Atlas, The Heavy Heavy, Steve Earle, The Wailers, Vieux Farka Touré, The Moss, Jackie Greene, Donavon Frankenreiter, The Stews, Joan Osborne, Cimafunk, and Matisyahu, to name a few.

Intentionally appealing to every

age group, the venue offers an early set of shows and a late set, kicking off around 8 PM. Some early shows are focused on the Talkhouse's clientele who want to experience a great live show, and, perhaps, get home by midnight.

"It's the later shows that draw the recent college graduates, die-hard music aficionados of all ages, and groups of friends and fans who want to spend the night at the Talkhouse to dance, talk, and stay late," said Max.

Writer's Note: some of my information about the Talkhouse is gleaned from a first-hand source — my 23-year-old daughter — who frequents the venue whenever she is on the East End.

I learned about the branded Talkhouse drinks served there from her. My interest piqued, I asked Max about Encore, a canned Talkhouse-branded cocktail introduced by his sister Ruby a few years ago.

"Yes, this was her idea during Covid," he explained. "It's also about further branding the venue and increasing what we offer patrons, fans, and followers when they come."

Encore comes in six flavors, including four infused with vodka. Many other places on the East End are now selling the cocktails. The family hopes to take this road much further in the months and years to come.

You may also find late-night food vendors at the Talkhouse. Max sums it up like this: "You never know who is going to pop in to our place... We are all about making everyone and anyone feel welcome and happy."



Courtesy photos



Kissaki

Exploring the restaurant's fine Japanese cuisine

"At Kissaki, we believe in honoring and sharing traditional Japanese cuisine with the world." That's the mission for the famed restaurant, which has a Water Mill location. It roots itself in omakase sushi and kaiseki tradition, and the dishes are designed to take guests on a "culinary exploration through their senses."

Under the guidance of Executive Chef Edgar Valerio, a culinary master driven by an unwavering passion, Kissaki has evolved into a culinary haven.

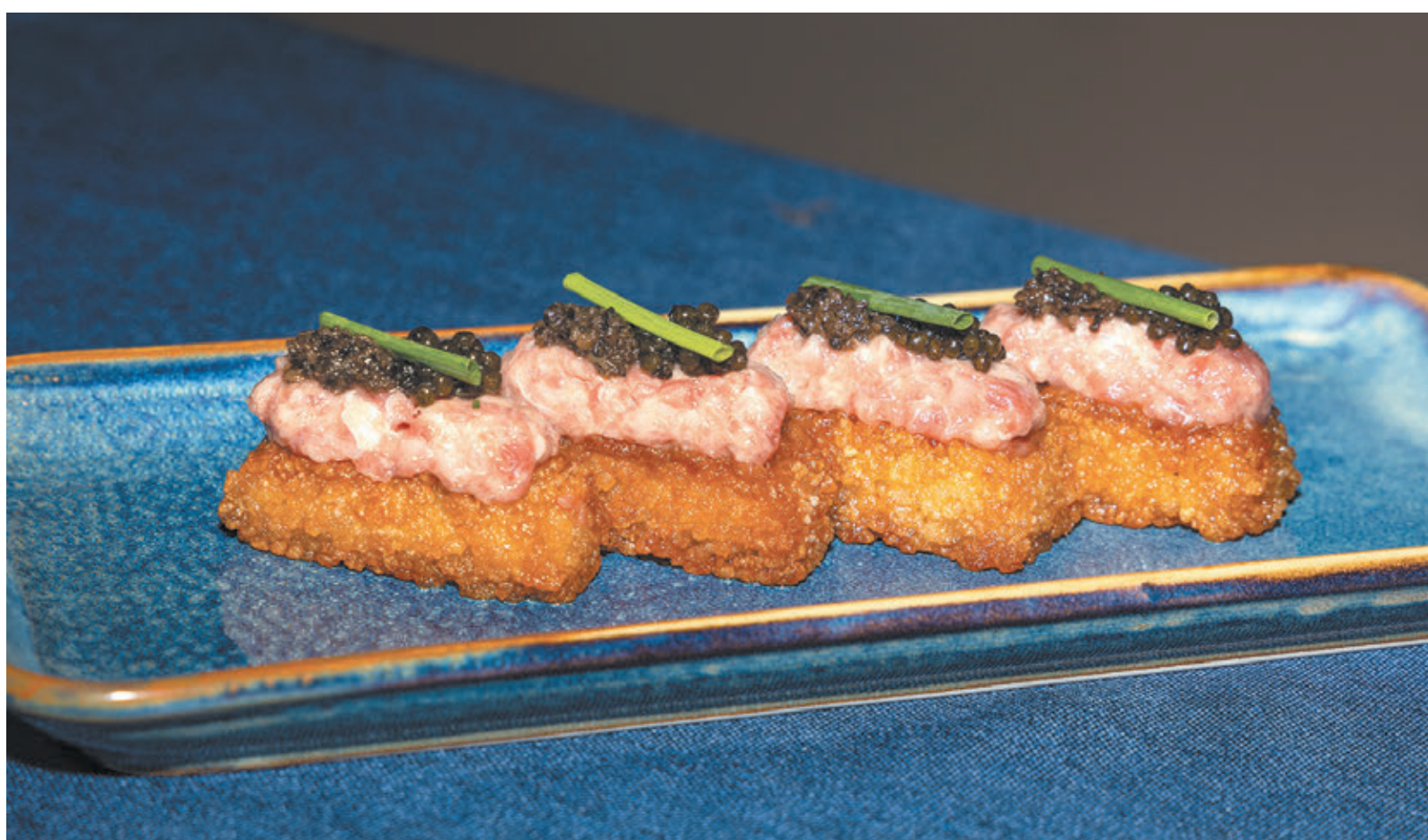
Enjoy quality and inventive dishes in a lively and welcoming atmosphere. Try Signature Nigiri like the Hamachi with Cubanelle peppers or the Otoro with Bluefin

tuna belly and uni. It's flown in from the Toyosu market in Tokyo to New York.

The restaurant is a perfect spot to savor many small bites, like the Wagyu dumplings with scallion, truffle ponzu, and fermented apple. You can't go wrong with the spicy tuna crispy rice or the sea bass yakitori, also standout items.

Entrees to try include the black cod with miso, bok choy, and white rice or the uni pasta with wasabi, nori, sesame bread crumbs, and Hokkaido uni.

For dessert, don't skip the black sesame ice cream or the matcha tiramisu.



Courtesy photos





Courtesy photos

Wayan & Ma•dé

Cedric & Ochi Vongerichten bring Indonesian cuisine to East Hampton

By Jessica Mackin-Cipro

A must-add to your summer dining list is dinner at Wayan & Ma•dé. Cédric and Ochi Vongerichten, the husband-and-wife team behind the two popular New York City restaurants Wayan and Ma•dé, are serving their innovative Indonesian cuisine in East Hampton through September 1.

This is their second summer bringing their cuisine to the area, following a successful two-week pop-up last year at Rosie's in Amagansett. The summer-long takeover at Dopo Buttero on Race Lane is in partnership with full-time Hamptons resident Erik Stern, the founder and operator of hospitality production company Tiny Seed.

Cédric and Ochi, who have a home in Montauk, have combined their French culinary training and Indonesian heritage to create a unique blend of tradition, hospitality, and innovation. They opened Wayan in downtown Manhattan in 2019, offering Indonesian cuisine with a modern French twist. Wayan is among the few Indonesian restaurants in the Michelin Guide in America.

Cédric, who trained under his father Jean-Georges Vongerichten and internationally, brings French techniques to the dishes. Ochi's Jakarta roots contribute vibrant Indonesian flavors to the menu, resulting in a rich culinary experience that celebrates Indonesian cuisine.

The menu includes fresh ingredients sourced from local fishermen and farms while highlighting vibrant Southeast Asian flavors. Each dish on the menu is memorable, bursting with complimentary flavors, and styled to perfection on each plate.

Enjoy Wayan signatures like the charred chicken Lombok with tatsoi and Thai basil or the whole black sea bass with the market choy urap and sambal tomat. Small plates that diners can indulge in include tuna tartare with sambal hijau vinaigrette and puffed rice, or the ginger



turmeric-dressed fluke sashimi. Sides like the sweet corn fritters are not to be missed.

Large plates, perfect for sharing, include Peekytoe crab fried rice with kerupuk and cilantro, crispy pork ribs with soy tamarind glaze, steamed black sea bass pepes with calamansi vinaigrette, or lobster noodles with black pepper butter and Thai basil.

The handcrafted cocktails are also a must-

try. Try the Calamansi Fizz, which combines dry gin, calamansi, aquafaba, and rosemary, or the Tulumn, which combines tequila, huacatay, black pepper, cucumber, and bell pepper.

Enjoy a seat on the lush outdoor patio for optimal summer vibes. Open Wednesday through Sunday until the end of June, the popup will then expand to seven days a week in July and August, from 5 to 10 PM, with reservations available for indoor and outdoor seating on Resy.

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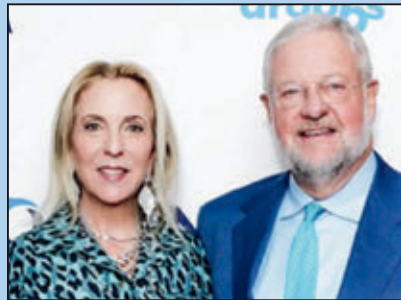
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North Fork Farm-To-Plate

Dishes to try this summer

By Kelly Alvarez Siry



Anker's tuna tartare with lovage oil, sea beans, anchovy crème, and caviar.

The culinary scene on the North Fork of Long Island is a hidden gem of understated spectacular. Rooted in a rich agricultural history dating back to the 1600s, this enchanting region is surrounded by sprawling farmland. It boasts an incredible array of seafood from the Peconic Bay and surrounding areas. Here, "Farm-to-Plate" isn't just a trend; it's a way of life.

John Ross's name sticks out when discussing the pioneers of today's North Fork culinary scene. Arriving over 50 years ago, he opened **Ross' North Fork Restaurant** on Main Road in Southold and changed the game.

John was a true maverick, using only local ingredients. Imagine fresh fish, scallops, clams, and oysters from the bay; spinach, lettuce, cauliflower, corn, and tomatoes picked from the area's farm stands. Every morning, John would survey his bounty and craft a daily menu. The term "farm to table" hadn't even been coined back then. Today, local chefs continue to revel in the bounty of the North Fork, crafting dishes with locally grown produce, raised livestock, and freshly caught seafood. Their close relationships with farmers and fishermen result in a symbiosis that brings some of the freshest and most innovative cuisine to life. I had the pleasure of catching up with a few of my favorite North Fork chefs to chat about the local ingredients they're celebrating this season. Get ready to salivate and start planning your visit to the North Fork to indulge in these culinary delights!

The Watershed Kitchen and Bar in Jamesport is a little off the beaten path, but that's how locals like it. This restaurant and inn serve consistently delicious dishes with a side of live music every weekend. I had a chance to chat with the owner, **James Mangiacapre**. Here's what he had to say about using local: "Our locally sourced scallops are something we take pride in incorporating in our menu. For summer, we are running a **scallop ceviche**, a different variation than the classic white fish choice. We marry in fresh flavors by using crisp ingredients like avocado, red radish, cucumber, and red onion. The dish is accompanied by a light sauce, made with lemon juice, cilantro, and jalapeno for a hint of spice."

On my way eastward, I stopped in Mattituck to catch up with the fabulous **Chef Lauren Lombardi**, the culinary genius behind **Lombardi's Love Lane Market and Catering**. Known for her elegant and visually stunning dishes, Lauren has a knack for turning the natural beauty of food into absolute masterpieces.

Lauren's excitement was palpable as she shared her favorite dish featuring the summer bounty. "Every summer season, I can't wait for local zucchini blossoms and baby zucchini to make their debut at the farms. I love stopping at Sang Lee's Farmstand or Treiber Farm's cute little farm shop! Cooking seasonally with zucchini blossoms offers a beautiful way to celebrate summer's bounty. Zucchini blossoms, with

their delicate, slightly sweet taste, can be stuffed with cheese, battered and fried, simply tossed with your favorite pasta, or topped on pizza and focaccia. Highlighting their beautiful color, I love to feature them on seasonal focaccia. It's summer season, and **zucchini blossom focaccia** is one of my favorite vibrant, garden-fresh treats!" Lauren's enthusiasm and passion for using fresh, local ingredients make this dish a must-try this season.

Can you get fresher farm ingredients than operating a café on a farm? The guys from **Fyr & Salt** would argue no. **Chefs Max Mohrmann and Jonathan Shearman** recently took over the café and market at **8 Hands Farm** in Cutchogue. Their bond goes beyond their love for exquisite food—it's rooted in a shared passion for sustainable sourcing and the farmers who make it all possible. This made it the perfect fit for 8 Hands Farm, where the focus is on sustainability and seasonality.

They had this to say about how they are using 8 Hands meat and produce this summer, "A seasonal dish we are featuring at the café & market at 8 Hands farm is a **Za'atar lamb meatball** over garlic scape yogurt, accompanied by a cucumber salad, tossed with olives, feta, and onion and sumac. The lamb is pasture-raised on the farm, mixed with our eggs and house-made sourdough breadcrumbs, herbs from the garden, and a house Za'atar blend. The NYS A2 yogurt from Old Chatham is made using garlic scapes from the garden. This pairs great with a loaf of our sourdough bread to pick up the yogurt and olive oil at the end. Variations of this meatball dish will be available often at the café or for sale in the market. Our mission is to showcase the seasonality of our area and change the menus to reflect what's available that week." I love visiting 8 Hands, not only to stock up on goods to bring home, but to try all of the innovative dishes at the café and market.

Driving down the scenic roads of New Suffolk, we stop at a restaurant overlooking the waterfront. **Minnow at the Galley Ho** is setting the standard for sustainability in the North Fork's dining scene. Environmental consciousness is woven into every aspect of this charming restaurant, from its carefully curated menu to thoughtfully designed decor. Here, you'll find only line-caught seafood and locally sourced produce, ensuring that each dish is as fresh and eco-friendly as possible.

The restaurant's ambiance is a testament to its commitment to sustainability. It features refurbished and reclaimed wood from around the North Fork. Even the dining accouterments, like mismatched, thrifted silverware sets, echo Minnow's eco-friendly ethos.

I had the pleasure of catching up with **Chef Anna Paola Mannucci**, who talked about showcasing local fish in classic ways. Chef Anna's creative culinary prowess transforms the freshest local catches into extraordinary dishes celebrating North Fork's bountiful waters and sustainable practices. "The **Spaghetti Con Crudo** is a

dish which I always have on my menu. It is very popular in Southern Italy, and we are very proud of it. The base of this dish stays the same, but the fish that we use in it changes based on the freshest local catch. Today, we are showcasing local weakfish. We made this dish with a bottarga of weakfish, which is the process of drying and shaving the fish over the pasta, which results in a salty, sweet, and creamy pasta. It also includes a simple spaghetti with garlic, olive oil, and chili flakes, crispy capers, and pangrattato." The love for showcasing the simple beauty of local seafood is evident at Minnow at the Galley Ho. You will most definitely taste the appreciation for the local bounty in each and every bite.

On to our next stop in Southold, **Little Fish** is known for its scenic location on a remote beach. They serve exciting coastal cuisine emphasizing globally inspired and locally sourced food served in a fun, laid-back atmosphere. **Chef Ryan Barth-Dwyer** has made his mark on the culinary map with his innovative **Monk Fish Tika Masala**. He had this to say about his excitement for this season, "I love featuring seasonal greens. Right now, we have been getting incredible **asparagus from Indian Neck Farms**. Both purple and green, nice and hearty, so tender you can snack on them raw. The dish has actually been so popular it's never made it onto the menu. Our servers are hand-selling it, and we sell out every week. It was a dish originally inspired from my recent travels to Istanbul. The concept of this dish will feature a rotating selection of local produce. So it is exciting to see what we can cultivate next." Asparagus is definitely a star on the North Fork. Chef Ryan's spin on this beloved veggie is one you won't want to miss this season.

Some might argue that the epicenter of the culinary scene on the North Fork resides in the quaint village of Greenport. I visited two of my favorite eateries to discuss dishes, gracing their menus featuring amazing local ingredients. First stop, Anker. Right at the edge of Greenport Harbor, **Anker Restaurant** is a stunning culinary destination designed to mimic a multi-level sailboat. Picture a building with a sleek mahogany hull, a gleaming brass deck, and a broad yellow and white sail. Anker is a local, seasonal American seafood haven showcasing the very best from North Fork farms and fisheries. I had the chance to catch up with **Chef Humberto Guallpa**, and he said about this summer's favorite dish, "It's nearly impossible for me to pick a favorite dish that features locally sourced ingredients because we use local ingredients in all of our dishes! But the dish that really shines this summer is the **tuna tartare**, made almost completely with locally sourced ingredients. Tuna fished fresh from Orient Point, shallots and edible flowers from KK's The Farm in Southold, my chives come from Ron's Horticultural Farm in Orient. And, sea beans are also foraged from a secret spot we found in Orient. We are so lucky to have these ingredients at our fingertips."

Our final stop on this culinary adventure is at **PORT Waterfront Bar & Grill** in Greenport. Nestled by the sea, PORT may present itself as a laid-back seaside outpost, but don't be deceived by its casual, unassuming vibes. This gem offers a mouthwatering array of fresh seafood, pub fare, wine, and cocktails. However, the real magic happens in the kitchen with **Chef Terance Jenkins** at the helm. Each of Chef Terance's plates is a testament to his creativity and passion for showcasing the best of the region's bounty. So, while you might come for the relaxed atmosphere, you'll stay for the unforgettable flavors. We were excited to hear more about what he was doing with Mattituck Mushrooms. "We are super excited to use our friend's products from Mattituck Mushrooms—a local farm producing beautiful mushrooms that we use across the whole menu. The dish is called **Mushroom & Polenta**, going with the theme of using farm-fresh, local ingredients. Creamy polenta, sautéed Mattituck Mushrooms, and fresh shaved parmesan and herbs create the perfect appetizer for sharing," he said.

As we wrap up our gastronomic journey from Jamesport to Greenport, it's evident that the North Fork culinary scene is a hidden treasure of subtle brilliance. Rooted in a rich agricultural history, this enchanting region is surrounded by sprawling farmland and boasts an incredible array of seafood from the Peconic Bay and surrounding areas.



The Watershed's scallop ceviche.



Lombardi's zucchini blossom focaccia



Little Fish's grilled local asparagus, over a bed of smoked Labneh.



Fyr & Salt's Za'atar lamb meatball over garlic scape yogurt.



Minnow at the Galley Ho's spaghetti con crudo with garlic, oil, chili pepper, fine tartare of fish and Marcona almonds.



PORT Waterfront Bar & Grill's mushroom & polenta.

An Evening In Capri

At Pindar Vineyards

Pindar Vineyards in Peconic and James Lane Post held “An Evening In Capri” dinner in The Barn Loft event space at the vineyard. The event was hosted by Eugenia Valliades of Douglas Elliman, Kelly Siry of @kellys_weekend_plans, and Jessica Mackin-Cipro of James Lane Post.

As guests arrived, they enjoyed a glass of Pindar’s Cuvée Rare Brut or 2022 rosé. Then, guests were seated for an Italian dinner crafted by Chef Joe Cipro.

semolina bread, an arugula salad with truffle vinaigrette, apples, and crispy shallots, a Caprese salad, and a handmade artichoke agnolotti with brown butter, spring onion ragout, and preserved lemon.

Dishes were served with Pindar’s 2019 Cabernet Sauvignon Reserve, 2023 Sauvignon Blanc, and 2022 Dr. Dan’s Gewürztraminer. The evening concluded with assorted Italian desserts.

Dinner included caponata with toasted

Photos by Wil Weiss



Tanya Doggweiler & Irene Espuny

Eugenia Valliades, Jessica Mackin-Cipro, Kelly Siry.

Dr. Alexandre B. de Moura, Josephine de Moura, Pindar Damianos.

Valerie Greenberg, Eugenia Valliades

Chef Joe Cipro. Photos by Wil Weiss

Canoe Place

A cheers to summer celebration



James Lane Post celebrated its June issue at Canoe Place Inn & Cottages in Hampton Bays on Wednesday, June 5, with an evening cocktail party.

in 2022. It is located on the site of America's oldest inn, dating back to 1679, and has been host to Teddy and Franklin D. Roosevelt, Cary Grant, Lucille Ball, Albert Einstein, Babe Ruth, and many more.

Guests enjoyed cocktails created using Holistic Spirits Co.'s Origen Vodka and Harmony Gin, rosé from Ultimate Provence, and hors d'oeuvres from Good Ground Tavern served in the garden at Canoe Place.

This summer, Canoe Place will host performances by Jeff Goldblum and the Mildred Snitzer Orchestra, Django Festival Allstars, Stella Cole, and more.

Canoe Place Inn & Cottages opened its doors in Hampton Bays

Photos by Lot 21 Agency



Calissa

The spot for Sunday brunch, oysters & aperitivo



In time for the summer season, Calissa, a fixture in Water Mill, is now serving Sunday Brunch. Indulge in two-hour bottomless brunch options featuring unlimited Veuve Clicquot Mimosas or Bellinis for \$65, Prosecco for \$45, or rosé from Provence for \$35.

The Greek restaurant is an ideal destination for a leisurely Sunday afternoon

this summer. The outdoor patio provides a picturesque setting for al fresco dining. Enjoy culinary creations crafted by Executive Chef Alex Tubero, including lemon olive oil pancakes, Halloumi gyro with tzatziki, watermelon salad with crumbled feta, and a crudo platter that includes Northeast yellowfin tuna, Montauk Fluke, and Norwegian yellowtail.

You can't go wrong with Calissa menu staples like the Saganaki cheese with Cretan honey and sesame or the Pikilia platter with six mezze items for the table.

In addition to brunch, Calissa is offering a three-course prix fixe menu from 5 to 7 PM, Sunday through Thursday, for \$48. The prix fixe includes a choice of mezze, appetizer, and entrée.

Don't miss out on the Oysters and Aperitivo happy hour at Calissa, available daily at the bar and lounge from 5 to 7 PM, including Fridays and Saturdays. This is the perfect opportunity to enjoy \$1 oysters and refreshing \$12 spritzes.

Reservations for brunch and dinner are recommended and can be made by visiting opentable.com.

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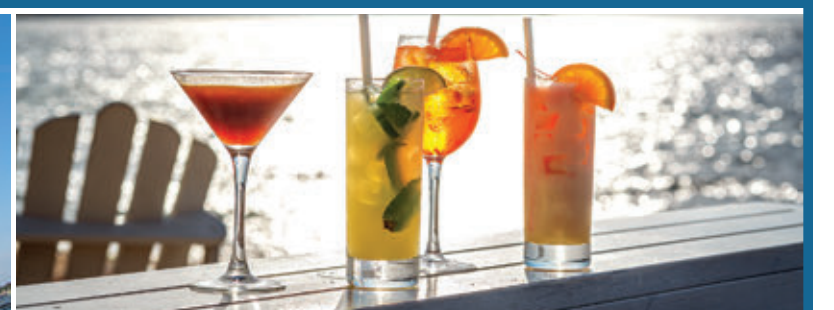
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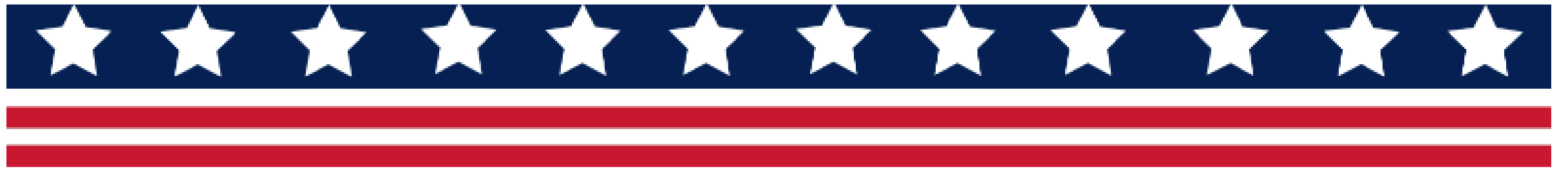
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