

James Lane

— Dining & Travel —

August 2024

www.jameslanepost.com



STEPHANIE NASS

James Lane Fest

Friday, October 18 - Sunday, October 20

A weekend of art, wellness, fashion, and dining with James Lane Post at Sound View Greenport

Featuring:



Lidia Bastianich



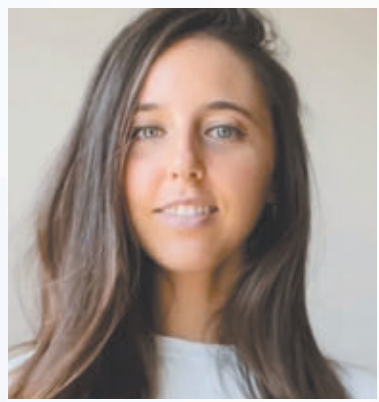
Palak Patel



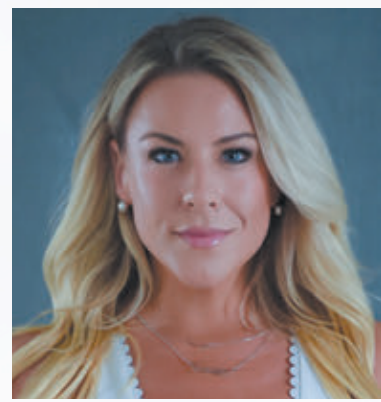
Stephanie Nass



Claudia Fleming



Katelyn Hissong



Meredith Shumway



Hilary Sheinbaum



GRIFN



Erica Velasquez



Kara Hoblin



Kelly Alvarez Siry



Bridget LeRoy



Lucy Nystrom

Join Us For A Weekend That Includes:

Artist dinner & exhibit curated by Kara Hoblin of North Fork Art Collective • “Elevate with Kate” Pilates class by Katelyn Hissong • Wellness discussion featuring Katelyn Hissong, Erica Velasquez, and Meredith Shumway • Lunch and book signing with Lidia Bastianich, Stephanie Nass, Hilary Sheinbaum, Palak Patel, & Claudia Fleming • Macari Vineyards wine dinner at The Halyard • Yoga with Lucy Nystrom of New Moon Health & Wellness • Beach walk guided by Kelly Alvarez Siry • Trunk Shows by Chefanie, Fallon & Ava, and more • Offsite wine tasting at Meadowlark • Music by GRIFN

... and much more to be announced!

Visit jameslanepost.com to book:



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Stephanie Nass

'Swing By' & The Art Of The Dinner Party

By Jessica Mackin-Cipro

Stephanie Nass, stylemaker and chef, is set to release her first book, "Swing By!: Entertaining Recipes and the New Art of Gathering." Published by Rizzoli, the book offers 16 captivating ideas for hosting, ranging from a pizza party with homemade rainbow cookies to a sunflower field luncheon. The book is available for pre-order and will be released on September 24. Nass will also be signing copies of the book at the James Lane Fest at Sound View in Greenport on October 19.

Tell us about your background as a chef and caterer and what led you to this point in your career.

When I was in 11th grade in high school in Brittany, France, I took my first formal cooking lessons, and all through college at Columbia, I worked in food establishments when I wasn't in class. From an early age, I knew that I was passionate about feeding people. Ten years ago, I started catering. For special events, I made custom tableware for my clients, which led me to designing and producing my own. At this point, Chefanie is primarily a product business of tableware with some other home goods and accessories. These days, I cook for social impact, and my forthcoming book is full of recipes.

You've thrown events for celebrities, royals, fashion

brands, and more. Is there an event that stands out to you that you're most proud of?

My favorite event of all time will always be our wedding. Every single detail was personalized and special to us.

Tell us about "Swing By!" and what inspired you to write a book.

Social media is a constant stream of bytes that often doesn't get very deep. The book allowed me to dive into processes and show events more 360-degrees. A sunflower-themed party, set in a field of Long Island sunflowers, for example, includes recipes for cooking sunflowers, step-by-step instructions for how to make a floral runner, how to fold the napkin into a sunflower shape, and more. I include stories of my background and inspiration alongside the gorgeous pictures. The goal of the book is to share ideas.

Let's talk about the art of the dinner party. Can you share a few tips for entertaining in the Hamptons this summer?

Keep your freezer stocked with good ice cream and the frozen pies from Fairview Farms. This amazing family farm sells pies baked and frozen, so you can enjoy their pies at peak deliciousness at your own leisure.

Make sure that you have enough place



Photo @chefanie

settings (placemats, dishes, flatware, linens, glassware, etc.) for the maximum number of guests you can host. Plus, two or three.

Invite your favorite people, especially reciprocating with those who have graciously hosted you.

What is your go-to Hamptons recipe?

I love a garden salad of local ingredients. Red leaf lettuce, sliced radish, sliced carrot, snap peas, dill, scallions, sunflower seeds, and Meredith Dairy's Feta (with its brine as a dressing!) Sometimes, I grill a protein to go on top.

What does your perfect day in the Hamptons look like?

My perfect day in the Hamptons starts

with a walk to the Milk Pail for their coffee slushie. Then, laps in the pool ahead of a nutritious lunch on the picnic benches of Amber Waves Farm. I love the bay, so in the afternoon on a perfect day, I might venture up to Gerard Drive to enjoy the scenery until dusk. Dinner at Moby's before a cup of Buddha's Best Berry at Buddha Berry in Sag Harbor. On clear nights, I admire the twinkling stars before tucking in early.

Ultimate Provence

A Sensory Experience



Located on the outskirts of Saint-Tropez, in the heart of the Plaine des Maures, Ultimate Provence is a wine estate that offers a perfect blend of friendliness and elegance. It's a must-visit destination for anyone wanting to experience Provence from a unique perspective, combining nature with modern design.

At Ultimate Provence, the sensory experience is paramount. Every aspect is designed to awaken your senses, from the exceptional wine estate to the chic, contemporary boutique hotel. Imagine sipping a glass of wine while learning about the vineyard it came from, or

relaxing on the roof terrace or by the turquoise swimming pool. The estate's certified organic vines offer typical aromas of Provençal grape varieties. Its sustainable kitchen initiatives further enhance the experience. The restaurant, led by Chef Kevin Soria and Executive Chef Guillaume Rigaudias, serves local, seasonal cuisine with simple, fresh ingredients. It can be enjoyed on the terrace or by the pool with a breathtaking view of the estate.

The atmosphere is luxurious, offering every indulgence: waking up in a cozy room with a stunning view of the vineyards, learning about wine, or lounging by the swimming pool.



Photo by Francis Amiard



Royal Hotel Sanremo

Discovering The Riviera Of Flowers

By Jessica Mackin-Cipro

Sanremo, located on the Italian Riviera, is a unique destination that combines heritage, glamour, and old-world charm. Like many Italian cities, Sanremo is famous for the quality of its food, beautiful architecture, and distinctive way of life. It's known as the Riviera of Flowers due to its many flower markets, among the region's largest. The city is also renowned for its festivals, with the Sanremo Music Festival being the world's longest-running annual TV music competition.

Sanremo attracts golf enthusiasts, food lovers, and visitors from various cultural backgrounds. Due to its micro-climate, Sanremo is both a winter and summer destination. Even when it's cold in other nearby areas during winter, Sanremo offers pleasant weather and attracts tourists from many different parts of Europe. Situated just 30 minutes from the French border, for many living close by, it's a weekend day trip or a getaway for shopping and dining — luxury outlet shopping is not far from

the city center, while markets offer fine Italian leather and cashmere.

One of the most exquisite places to stay is the Royal Hotel Sanremo, a Leading Hotels of the World member. This grand resort offers timeless glamour and warm hospitality. Overlooking the Mediterranean Sea, this historic hotel has symbolized luxury and elegance since 1872. The hotel perfectly blends tradition and innovation, providing guests with stunning views, cozy and stylish public areas, and 126 unique and well-appointed rooms and magnificent suites overlooking the Ligurian Sea.

The hotel was built by hotelier Lorenzo Bertolini and designed by architects Pio Soli and Alessandro Cantù. Bertolini, who already owned a hotel in Courmayeur in the Aosta Valley, recognized the potential of creating a resort on the Ligurian coast. He believed its mild climate and proximity to the French Riviera, where many of his well-off clients chose to spend the cold

winter months, would be appealing. Today, the hotel is a sixth-generation family-owned by Bertolini's descendants.

The Royal Hotel Sanremo is known for its top-rated cuisine, featuring exquisite restaurants. Fiori di Murano offers diners panoramic bay windows and stunning glass flower chandeliers. Guests can also enjoy romantic candlelit dinners on the terrace overlooking the sea at Il Giardino. Enjoy snacks and informal lunches at the Corallina pool bar. Fancy a cocktail? The Bar delle Rose offers a cozy and intimate relaxing spot within the hotel's luxurious lobby.

In addition to its culinary delights, the hotel boasts a range of amenities, including a heated sea-water swimming pool, a wellness center offering high-end treatments and relaxation facilities, and impeccable service to ensure an unforgettable stay.

The hotel's rich history and glamour, combined with a wide range of activities,

make it a perfect choice for experiencing the best of Sanremo and the Italian Riviera. It's the ideal blend of innovation and tradition. Royal Hotel Sanremo has been home to famous European royalty and celebrities throughout its history. Grace Kelly, Miles Davis, Ella Fitzgerald, Grace Jones, Céline Dion, Paul McCartney, Jennifer Lopez, Charlize Theron, and Nicole Kidman are just a few of the names who have spent time at the locale.

While visiting, you will want to try some of the wonderful culinary delights within Sanremo. Culinary specialties of Sanremo include Sardenara, a focaccia garnished with salted anchovies, local olives, garlic, and capers, or the focaccia alle cipolle (onion), torta verde (savory pie), trofie (twisted pasta) al pesto, farinata (chickpea pancake), and Taggiasca olives. For a sweet treat, try the Baci di Sanremo, a chocolate and hazelnut biscuit filled with dark chocolate, or magnificent gelato — chef's kiss!

Another don't-miss is the medieval city of La Pigna, with its winding labyrinth of pedestrian streets within Sanremo. Bring comfortable shoes and climb to the top for a spectacular view while admiring the architecture, churches, artist studios, shops, and cafes along the way. A tour with Roberta Giovannina, who creates bespoke tours and experiences through her company, Sanremo Experience, is a wonderful addition to any visit.



Photos courtesy Royal Hotel Sanremo

Baron's Cove

Hosts James Lane Post Summer Celebration



James Lane Post held a summer party to celebrate its July issue at Baron's Cove in Sag Harbor on Wednesday, July 10. Guests enjoyed the event's signature cocktail, the Off Hours Bourbon Whiskey Lemonade, and rosé wine from Ultimate Provence. They also took home gift items from Purely Prana skincare.

Baron's Cove is a 67-room hotel originally opened in the summer of 1958. It sits on one of the town's most coveted inlets, with sweeping harbor views from its restaurant, guest rooms, and grounds. The property caters to overnight guests

and locals seeking a relaxing, all-American waterfront experience on the East End.

The Restaurant at Baron's Cove recently received the Open Table Diners' Choice Award. On select Saturdays this summer, while the family enjoys brunch at Baron's, children can participate in a fun and engaging craft workshop organized by The Craft Studio. The workshop will be available from 11 AM to 2 PM on August 3 and August 17. There are also "dinner and a show" deals for guests with Bay Street Theater or Sag Harbor Cinema tickets. Visit capersorts.com to learn more.



Photos by Pablo Barajas / Lot 21 Agency



Featured Cocktail: Off Hours Whiskey Lemonade



Ingredients

- 1.5 oz Off Hours Bourbon Whiskey
- 1 oz lemonade
- 1 sprig of rosemary or mint

Directions

Pour Off Hours Bourbon over ice, top with lemonade, and garnish with a sprig of rosemary or mint.



Skin Spirit

Grand Opening Celebration



The SkinSpirit team with Dr. Sachin Shridharani, center.



Carla Panza



Yubal Marquez Fleites, Alice Naegel



Candace Bushnell. Photos by David Warren / Dream Team Creatives



Eugenia Valliales, Bella DeMoura



Dong Jabbour, Eric Andrew Ruiz

SkinSpirit, one of the country's leading aesthetic destinations with more than 45 clinics nationwide, is popping up in Southampton through August 31. James Lane Post partnered with SkinSpirit to host a Grand Opening party at the Southampton Inn. Guests enjoyed sips and bites and were able to meet with the SkinSpirit team.

"Building on our recent expansion efforts in the Tri-State area, our Hamptons pop-up marks another exciting chapter as we strive to bring our services to even more elite clientele," said SkinSpirit CEO Lynn Heublein.

SkinSpirit Southampton offers a treatment menu of regenerative and hydrating facials, dermaplaning, microneedling with exosomes, and injectables, including Botox, Sculptra, and filler so that you can treat yourself to glowing, radiant skin at a discreet, top-level aesthetic clinic.

The pop up is staffed by SkinSpirit's top practitioners from New York City and around the country and hosts special residencies with Manhattan plastic surgeon Dr. Sachin Shridharani.

SkinSpirit's DiamondGlow facials can

help with exfoliation and hydration during the summer. These quick, 30-minute facials include a hydro-dermabrasion treatment that cleanses the pores of sunscreen and sweat.

They've also introduced the new "exosome facial" in Southampton, which incorporates renewing, regenerative exosomes from Plated after a DiamondGlow facial to enhance results and improve overall skin health. Clients can boost any facial treatment with the application of Plated Skin Science's exosomes serums, which are also available at retail.

bcmfestival

Bridgehampton Chamber Music

Marya Martin, Artistic Director

41st Season

Transformations

Six performances remaining through August 11!



Mozart Reflections
Thursday, August 1, 6pm
Bridgehampton Presbyterian Church

Dvořák and More
Sunday, August 4, 6pm
Bridgehampton Presbyterian Church

BCMF@The Parrish:
Colorful Excursions
Monday, August 5, 6pm
Parrish Art Museum

BCMF@Madoo: Wine and Whimsy
Wednesday, Aug 7, 6pm
Madoo Conservancy

Wm. Brian Little Concert: Bach & Django
Friday, August 9, 6pm
Channing Sculpture Garden

Outstanding Octets: Mendelssohn/Enescu
Sunday, August 11, 6pm
Bridgehampton Presbyterian Church

For Tickets

631 537 6368 bcmf.org



Bridgehampton Chamber Music gratefully acknowledges the following government support: Suffolk County, Office of Cultural Affairs, Steven Bellone, County Executive Bridgehampton Chamber Music programs are made possible by the New York State Council on the Arts with the support of the Office of the Governor and the New York State Legislature.



Montauk Yacht Club

Ocean Club Montauk, La Prairie Switzerland, & More



Montauk Yacht Club recently underwent a renovation and has opened the Ocean Club Montauk. Proper Hospitality now manages the property within The Collective, a portfolio of independent, design-driven hotels.

At the Ocean Club Montauk, you can enjoy a dining experience curated by renowned South African Chef Jarad

McCarroll. Chef McCarroll's St. Barths location inspires this East End gem and offers a menu showcasing freshly caught seafood, locally sourced produce, a raw bar, and selected dishes cooked using the traditional South African grilling method known as Braai. The restaurant, which can accommodate 220 guests, features a spacious open kitchen and offers stunning waterfront views of Montauk's landscape and the marina.



Photos by Clement Pascal

The property now offers a full spa menu of services focusing on wellness at The Cabana at Montauk Yacht Club — adjoining yachts that have been transformed into spa treatment rooms, each with an expansive sun deck and lounge area. La Prairie Switzerland brings its luxury skincare to Montauk through an exclusive partnership. Locals, visitors, and resort guests can book facial treatments at La Prairie Spa at Montauk Yacht Club. The brand's renowned Skin Caviar Collection, known for its phenomenal lifting and firming properties, and Platinum Rare Collection, offering scientifically advanced skincare, are showcased in various treatments.

La Prairie's latest innovation, Skin Caviar The Mist, is a hydrating formula that refreshes, energizes, and smooths the skin. It will also be incorporated into the summer facial offerings. In addition to the luxurious La Prairie facial treat-

ments, The Cabana offers a range of body treatments, such as massages and wraps, and wellness offerings, such as yoga and breathwork classes.

The property's new The Market at Montauk Yacht Club features gourmet groceries, provisions, beverages, beer, and wine from a variety of local, regional, and national purveyors, as well as snacks, sandwiches, salads, and more from Chef McCarroll. Adjacent to The Market is The Shop at Montauk Yacht Club — a boutique carrying skincare, fashion, jewelry, and accessories including a curated ready-to-wear edit from Forty Five Ten.

Outdoors, the resort's updated facilities feature two refreshed pools, a private beach, two tennis courts, a sand volleyball court, bocce courts, and two new Padel courts in partnership with Privé Padel. Electric Moke cars are available to drop

off and pick up guests who want to go to the ocean or head into town. Additionally, complimentary Linus bikes are provided for guests to use.

The marina at Montauk Yacht Club has over 200 slips. Guests can enjoy complimentary paddle boarding, charter yachts for day trips, or ride on the property's House Fleet of electric X-Shore vessels. The hotel's common areas, outdoor facilities, rooms, and suites have been updated, and a brand-new 24-hour gym is now available.

On Saturday, July 13, the Montauk Yacht Club hosted its first-ever Marina Music Sessions in partnership with Billboard. Anderson .Paak DJed and played the drums at Ocean Club Montauk. Montauk Yacht Club and Billboard will bring new artist collaborations to the Marina Music Sessions throughout the season.

James Lane Fest

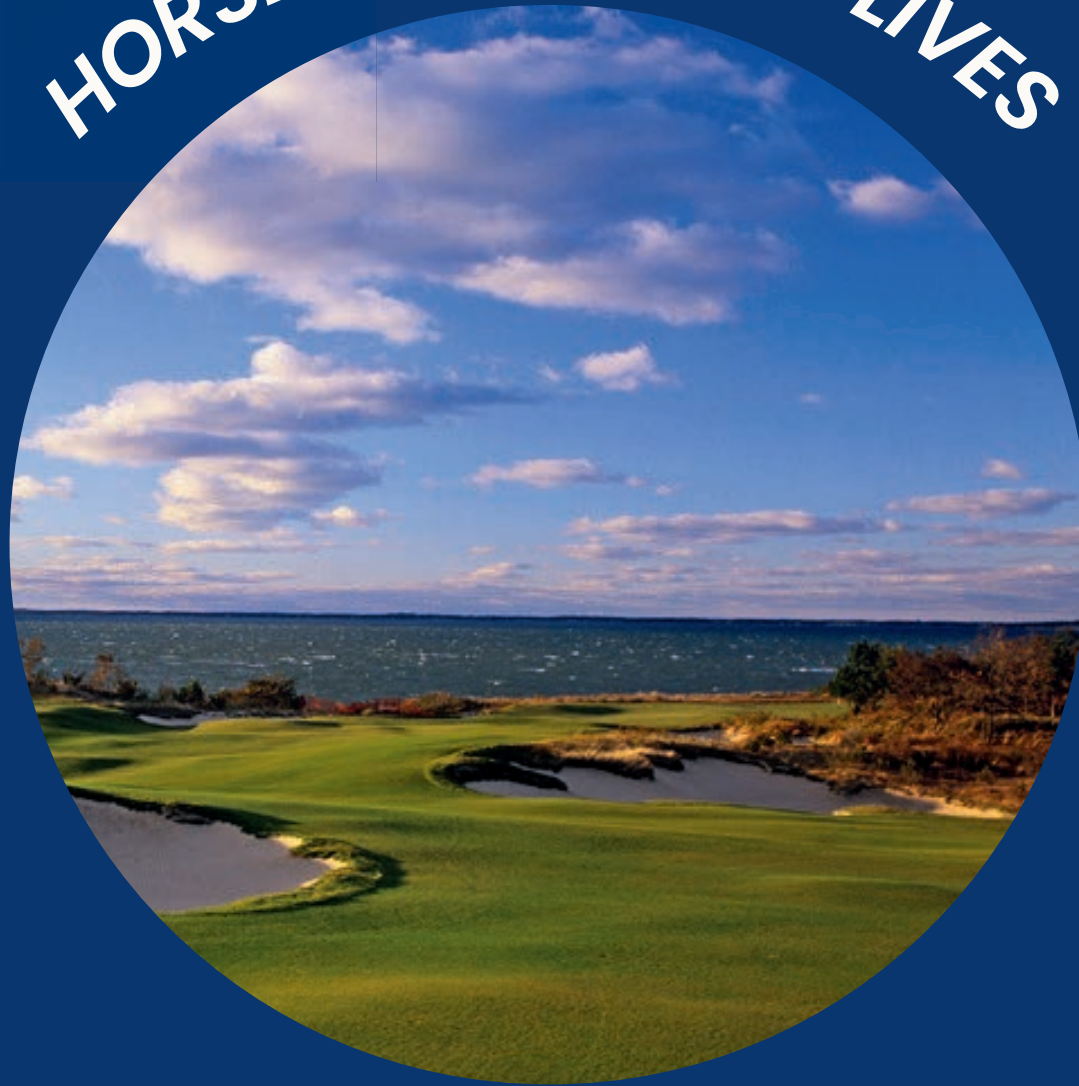
Friday, October 18 - Sunday, October 20

At Sound View Greenport





HORSES CHANGING LIVES



SUNSET COCKTAILS

THURSDAY, AUGUST 22
6 – 8 PM

Kick off Hampton Classic week with stunning views at Sebonack Golf Club. Enjoy passed hor d'oeuvres, signature cocktails, and silent auction in support of *Horses Changing Lives* in benefit of the Center for Therapeutic Riding of the East End! For tickets and more info visit www.CTREENY.org.

Horses Changing Lives Sponsors

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Gold Sponsorship Flecha Azul Tequila

Gold Sponsorship David and Tami Maines

Silver Sponsorship Barbara Borg

Press Sponsor James Lane Post



The Hampton Maid

Celebrating 65 Years

By Jessica Mackin-Cipro

The historic Hampton Maid is located in the heart of Hampton Bays and is celebrating its 65th anniversary this year.

Founded in 1959, it is still owned and operated by the Poulakis family. Guests who visit seek quiet luxury and relaxation on the East End. We spoke with owner Tara Poulakis to learn more.

Tell us about the history of The Hampton Maid.

The Hampton Maid dates back to 1959, when my grandparents, John and Marion Poulakis, came out to the East End from Baldwin in search of a better life for their family. Their original intention was to purchase a coffee shop in Southampton Village, but they stumbled upon the Sail Inn, which was a strip motel for sale that had an attached café in Shinnecock Hills. They decided to purchase the property for \$25,000, named it The Hampton Maid, and moved their family of five into two of the hotel rooms.

They built cabins in 1982 that are currently the resort's standard rooms. The baton was passed to my parents, Steven Poulakis and his wife, Sharon, in the 1990s. They acquired six additional acres next to the Hampton Maid, which are now our LEED-certified luxury suites.

I grew up on the grounds of The Hampton Maid. I started working in the family business when I was a little girl, helping my mother make muffins, washing dishes, or folding laundry with my grandmother. When I turned 16, my grandfather took me under his wing and taught me the financial aspects of running the resort. I studied business in college and, after graduation, worked at a local accounting firm as a bookkeeper.

I became the proprietor in 2019 and started to develop my own plans for expansion. I wanted to create a casual camp-style luxury resort while maintaining its family retreat vibe. With my partner, chef Alex Bujoreanu, we opened R.AIRE, which now offers dinner in addition to our well-established country breakfast and expanded offerings for intimate weddings and private events.

I'm raising my own young children, Cash and Lex, in the family business, instilling my passion for hospitality in them so they can carry on our legacy.

You're celebrating 65 years.

Congratulations! Can you tell us how the property has evolved over the years?

What started out as a modest strip motel has now evolved into a destination boutique resort. The addition of our luxury suites in 2016 helped to elevate the resort into the luxury market. And by expanding our dining options in 2020 with R.AIRE, we're continuing on a path to becoming the quiet luxury-style resort I've dreamed about.

Can you tell us about the rooms and the guest experience at Hampton Maid?

First, there's always an element of surprise when guests pull up to our property and see the beautiful grounds. It's unexpected, and we love that we're still considered a bit of a hidden gem.

Each of our rooms are unique with their own distinctive decor and characteristics — such as our Windmill suite, inspired by the historic windmills on the East End, with high ceilings and lots of sunlight. Our suites feature see-through gas fireplaces, heated floors, and spa-like bathrooms. Our bedding offers guests some of their best night's sleep with luxury linens and feather-down blankets. Each room has its own private deck or balcony to enjoy morning coffee, surrounded by the quiet sounds of nature, or a glass of wine at the end of the day, listening to the wild turkeys roosting. They are peaceful, luxurious, and comfortable.

You've been famous for your breakfast service for decades. When did this take off?

In the beginning, breakfast service was very small. There would be days that my grandparents would sit there with no customers. The boom happened in the '80s when we became the hot spot for clubbers who would come in early in the morning after partying all night. The favorite dish at the time was our signature Hampton Maid breakfast platter, because it would cure the worst of hangovers with its variety of all our breakfast staples on one plate. From there, we just grew to become a tradition out here. Those club kids are now bringing their own kids!

Can you talk about some of the property's sustainability efforts?



Photo by Bread & Beast



Chef Alex Bujoreanu, Tara Poulakis. Photo by Doug Young

We believe in giving back and a big part of that is working hard to preserve and protect the beautiful grounds we're lucky to be settled on. We always look at ways to run our daily operations with the environment in mind. For us, this means working closely with local farmers and producers. Not only do we try to source locally if we can, we also grow our own produce right here on the property. Since 1972, everything that is compostable from our restaurant ends up in a compost, which is then used to enrich the soil and grow more beautiful and healthy produce. Our chefs do their part in limiting waste by using each part of the produce they can and by butchering their own meat. Many ingredients are prepared from scratch, from stocks, house-cured meats, bread, and more.

The lodging part of The Hampton Maid doesn't stay far behind. Each room features refillable amenities to help reduce plastic waste. Our suites, which represent nearly a quarter of the guest's rooms, are LEED-certified. This means they are designed to save energy, water, and lower carbon footprint.

When you visit us, one of the first things you'll see is our signature birdhouses, which are built from repurposed scrap wood by one of our owners. You will also find planters and DIY birdhouse kits from the same material available for purchase.

Tell us about the 65th Anniversary Lawn Party and what guests can expect.

On August 18 (rain date the 19th), we'll be celebrating our 65th anniversary on our lawn with a pig roast, paella, pinchos, and sangria. It's going to be a casually elegant event, and guests will also enjoy grand cru Spanish wine tasting, sherry, and cheese flights. There will be live music by Los Cintron, whose guitars, vocals, and melodies evoke the traditional sounds of Spain and Andalusia.

We're also donating a portion of each ticket to East End Food, a great organization that supports and advocates for farmers and producers and works to ensure that the community can enjoy and be nourished by local food. And we're offering a special hotel discount of 19.59 percent for anyone who wants to stay over the night of the event.

Can you tell us more about the dining options at The Hampton Maid?

The Hampton Maid breakfast has been a

popular spot for many for decades. Our menu consists of traditional favorites and seasonally-inspired, creative new dishes, all prepared to order using the finest and freshest ingredients. We are proud to be featured at the top of the list in many publications as the Hamptons "best breakfast place." Breakfast is served daily.

R.AIRE, our fine dining dinner restaurant, opened in 2020. Chef Alex Bujoreanu, who hails from Spain, is a culinary master who's spent time in some of the finest kitchens in Europe. He's brought a globally inspired menu to the Hamptons that features authentic Spanish tapas and paella, as well as new, innovative dishes and classics with a modern twist. Everything is as fresh as possible, and the Mediterranean style cuisine is also prepared in a healthful way, without any use of butter. We've also put together a great selection of Spanish wines, including some from producers that Alex has personal relationships with.

What does your perfect day on the East End look like?

Starting the morning at one of the beautiful local ocean beaches, then heading to a local farm stand to gather produce for dinner. Perhaps a bike ride, followed by a BBQ at home with our friends and family, eating, drinking, and soaking in the warm summer nights. Ending the night with s'mores over a fire is the epitome of my perfect day.



Photo by Doug Young



Origen's Spatini



Origen Specialty Vodka by Holistic Spirits Co. shares a recipe for a Spatini.

Ingredients

- 4 sprigs of fresh mint
- 4 slices of cucumber
- 1.5 oz Origen
- .5 oz St Germaine
- .5 oz simple syrup

1 oz lime juice

Directions

In the bottom of a cocktail shaker, add the syrup, mint, and cucumber and muddle well. Add ice and the rest of the ingredients and shake until well chilled. Double strain into your glass (cocktail or rocks) and garnish with mint leaf.

Le Jardinier

French-inspired Michelin-starred Le Jardinier is bringing its Manhattan oasis to the East End this summer with two events — a St. Tropez-inspired pop-up brunch at The Surf Lodge in Montauk, and at Amber Waves Farm's third annual Summer Hoedown Fundraiser in Amagansett. On Sunday, August 4, guests and visitors of The Surf Lodge will be transported to the South of France. A special menu from Le Jard-

nier by The Bastion Collection will be featured. It will be paired with a selection of rosés from Chateau d'Esclans.

The team at Le Jardinier will be the culinary partner for Amber Waves' third annual Summer Hoedown Fundraiser on Friday, August 16, from 5:30 to 8 PM. All proceeds from the event will benefit the organization, whose mission is to provide rich agricultural educational opportunities for aspiring growers, thoughtful cooks, and eaters of all ages.

Good Ground Tavern

Union Square Events, a Danny Meyer concept, is expanding its footprint to the Hamptons for the first time. The acclaimed culinary and operations leader known in the hospitality industry will lead the food and beverage operations at the iconic Canoe Place Inn & Cottages, a landmark destination steeped in history and scenic charm. This marks USE's debut in the Hamptons, headlined by the esteemed Good Ground Tavern restaurant within the boutique inn.

Smokey Buns

Smokey Buns is the newest must-visit restaurant in East Hampton, serving innovative and customizable burgers complemented by a wide-ranging selection of bourbons and whiskeys and rich, creamy ice creams for shakes year-round. The restaurant combines classic American flavors with modern twists, offering a diverse menu that includes everything from traditional smash burgers and blackened fishwiches, to flavorful vegetarian options like mushroom smash burgers and grilled halloumi wraps.

Stirring The Pot

Guild Hall in East Hampton presents its popular series of culinary conversations, Stirring the Pot, hosted by New York Times food and wine writer Florence Fabricant. The series features chef and restaurateur Giada De Laurentiis on August 4, Pam Weekes and Connie McDonald of Levain Bakery on Sunday, August 18, and chef Marcus Samuelsson on Sunday, August 25.



Courtesy photo

Joe Gurrera's Soft-Shell Crabs

"Ask me what seafood I like best, and I'll tell you I love it all. Press me for an answer, and I'll admit that one of my favorites is soft-shell crabs. On the East Coast, soft-shell crabs are available early March through September. Crabs are caught in a pot, then put into open saltwater tanks, where they can be observed as they shed their shells. This is a time-sensitive process. They have people watching 'round the clock because the crabs shed at all times and have to be pulled from the water shortly thereafter — if not, they become a hard-shell crab. These crustaceans can molt up to an impressive 23 times in 18 to 24 months. Lightly sautéed, they turn golden and sweet, and the briny meat stays

juicy. What could be better? The key... don't overcook the crab. The goal is to get the soft-shell exterior nice and crispy while keeping the meat plump and tender. And yes, you eat the WHOLE thing!" — Joe Gurrera, Owner of Citarella

Ingredients (serves 2):

- 4 whole live soft-shell crabs, cleaned
- 1/2 cup Wondra flour or all-purpose flour
- About 1/2 cup extra-virgin olive oil
- Sea salt and freshly ground pepper to taste

Pro tip: Ask your fishmonger for

whole, live, cleaned soft-shell crabs, which should be cooked within 24 to 48 hours — and ideally sooner.

Directions:

- Rinse the crabs with cold water and pat them dry with a paper towel.
- Dust the crabs with flour by sprinkling a light layer onto each side and shaking off any excess.
- Pour a very thin layer of olive oil into a large shallow skillet and heat over medium heat until it starts to shimmer. Sauté the crabs for 1.5 to 2 minutes per side.
- Sprinkle with salt and pepper to taste. Serve immediately.

the wine room

At The Cottage

- › Boutique wine, International craft beer & Sake
- › Small-batch production that isn't readily available in the surrounding wine shops or restaurants
- › Full menu serving Continental Cuisine
- › Live music featuring local artists regularly
- › Happy Hour Wednesday — Friday | 4pm — 6pm
- › Monthly wine education classes commencing in May 2024 — informative yet casual/fun/communal
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Lily Of The Valley Afternoon Tea

The Lowell's Tea Service With Dior Maison

The Lowell in New York City has started a new tradition of serving afternoon tea at Majorelle in collaboration with Dior Maison. This unique experience offers a delightful selection of sweets and savories from the renowned Majorelle team, presented on Dior's Lily of the Valley tableware collection. Perfect for a special occasion, a gathering of friends and family, or an impromptu treat, Lily of the Valley Afternoon Tea will surely create memorable moments on the Upper East Side.

The elegant Lily of the Valley Tea is inspired by the flower of the same name. This flower, a favorite of Christian Dior, is seen as a symbol of good luck to be shared. Surrounded by Majorelle's famous floral arrangements, guests are invited to partake in this afternoon ritual, a true celebration.

Guests can enjoy soft scones with Devonshire Cream, homemade mixed berry and clementine marmalades, and seasonal English tea sandwiches such as chicken

curry and a lobster roll. Dessert offerings include lemon-infused trifle and pistachio choux. There's also a selection of signature cakes, including The Happiness Pink Cake, a vanilla sponge with lemon curd filling and buttercream icing. Additionally, there are Dior-inspired cookies featuring Lily of the Valley and the iconic Bar Jacket.

Enjoy a selection of traditional black, green, and herbal fruit infusion teas. The Garden Bleu, recommended by the Majorelle Tea Sommelier, is a velvety blend of black teas and garden fruit flavors, including rhubarb, wild strawberry, and cornflower petals. The menu features a signature Lily of the Valley cocktail to celebrate the introduction of this new tea service.

The white Limoges porcelain tableware features the green Lily of the Valley motif. Designed by Cordelia de Castellane, the delicate pattern pays tribute to art de vivre, good fortune, and the celebration of nature. The tableware set includes a teapot, large creamer, sugar bowl, teacup, saucers, and plates.



Dolce&Gabbana

Gurney's Montauk Partners For Beachfront Takeover

Gurney's Montauk has teamed up with Dolce&Gabbana for the luxury fashion house's first-ever beachfront takeover in the United States. The collaboration blends high-end fashion, exquisite design, and oceanfront joy. It offers hotel guests and visitors a lavish Beach Club experience infused with Dolce&Gabbana's signature style, reflecting the brand's Italian heritage against Montauk's beautiful coastline.

The hotel's lively Beach Club and East Deck have been transformed into a glamorous Mediterranean oasis, providing an elegant setting for guests to enjoy. Visitors can delight in handcrafted cocktails and bites at the beach while enjoying a DJ set, or relax on the East Deck while taking in the scenic view.



The decor showcases vibrant shades of azure blue and crisp white from the iconic Blu Mediterraneo pattern, featuring the Majolica print on umbrellas, cabanas, beach chairs, and linens. This transformation aims to capture the sun-drenched landscapes of Sicily and the Amalfi Coast, bringing a taste of the Mediterranean to the East End.

It also offers a luxury shopping experience by the sea. A dedicated retail store just off the East Deck exclusively features Dolce&Gabbana. Here, you can find a selection of ready-to-wear apparel, beach essentials, candles, and beach towels. The collaboration will continue through Labor Day Weekend.

Chef Giada De Laurentiis

Giadzy Pops Up At il Buco



Giada De Laurentiis's lifestyle and e-commerce brand Giadzy is partnering with restaurateur and Italophile Donna Lennard of il Buco in Amagansett to bring some *la dolce vita* to the Hamptons this summer. Throughout the month of August, shoppers will have the opportunity to peruse and purchase Giadzy's organic imported Italian pasta line and a curated selection of products at an exclusive pop-up inside il Buco Vita's

Amagansett location.

Giada De Laurentiis will be at il Buco Vita on Saturday, August 3, from 4 to 6 PM, signing copies of "Giada's Italy." During the entire evening of Saturday, August 3, enjoy "A Night with Giadzy at il Buco Mare" featuring an exclusive Bucatini al Nerano from Giada, alongside specialty il Buco dishes made with Giadzy's artisan Italian ingredients.



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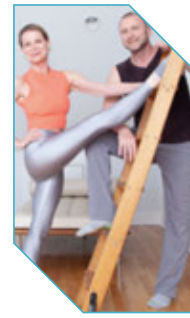
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Co-Founder, Comeback Cycle



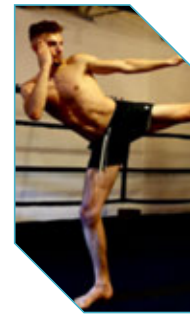
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Founder, LIFTED



Bobby Westside
Founder, Adonis



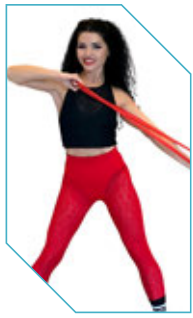
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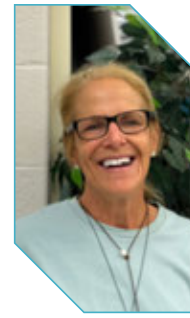
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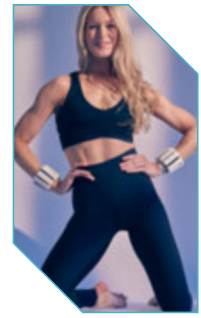
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CLASSES...

12:15 - 2pm:

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Dennis Remski	Recovery Lounge	Recovery
Cassie Pahel	Naturopathic Holistic Health	Massages
Orion Mims	ORIONStars Founder	Kids Ninja Obstacle Course

12:15 - 12:45pm:

Kara Liotta	KKSWEAT Co-founder	Sculpt
Alison Burke	Align Yoga Founder	Savasana & Sweat
Lucas Kraus	Gotham Gym	HIIT Boxing
Lisa Farbar	Truth Training Personal Trainer	HIIT Bodyweight

12:55 - 1:25pm:

Natalie Cohen Gould	Comeback Cycle Co-founder	Spin
Marissa Ivana:	Mivana Move Founder	Sculpt Fusion
Nicole Johnson	Breathwork Yoga Instructor	Yoga
Alycia Stevenin	Barry's Bootcamp Instructor	HIIT Bodyweight
Elisabeth Halfpapp & Fred Devito	CoreBarreFit Co-founders	Core Barre

1:30 - 2pm

Holly Rilinger	LIFTED Founder	Strength Meditation
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Virtual Classes

Danielle Devine 12:45pm-1:15pm	DDB Fitness Founder	Spin
Chase Willman 12:00pm-12:30pm	Chase Willman Founder	Full Body Sculpt

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Summer On The North Fork

Farmstand Finds & Chef Jess's Secrets

By Kelly Alvarez Siry



Wickham's Farm

The North Fork, with its endless stretches of farmland, charming farm markets, and quaint roadside stands, is bursting with the freshest summer produce. It's a paradise for veggie lovers and home cooks alike. But let's be real — while I adore wandering through these vibrant markets, I'm no culinary wizard. That's why I enlisted

my fabulous friend, Chef Jessica Kelleher, to guide me through her favorite farms and help me pick the best of the season's bounty.

Jessica Kelleher has made a name for herself with her thriving meal prep business, That's What She Fed. She helps East Enders eat healthier by utilizing fresh,



Sang Lee Farm



8 Hands Farm

local ingredients. Each week, her loyal clientele eagerly awaits her menu drop to see what delicious creations she's whipped up using the latest harvest. Intrigued by her culinary journey, I asked Jessica how she got started and what fuels her passion for food and this region.

"I was born and raised on the North Fork by horticulturist parents," she shared. "I left with no intention of returning until I realized that this place is truly special. My biggest passion is helping people create sustainable home wellness programs that start with food. Cooking became my love language, evolving into this beautiful meal prep business."

Armed with market totes, we hopped into Jess's Subaru and set off on a farmstand adventure. Our first stop: Wickham's Farm in Cutchogue. Steeped in history since the mid-1850s, Wickham's is a treasure trove of fruits and vegetables, famed for its u-pick options. Jess quickly filled her basket with stunning produce and, of course, a pie.

"Wickham's is nostalgic for me; I've been coming here since I was a toddler. Their peaches, apples, and berries are unmatched. Don't miss their corn and tomatoes either," she advised.



Chef Jessica Kelleher

To give you a taste of Chef Jess in action: after we paid, I found her in the shade, savoring a wedge of Goodale Farm Muenster with a peach from Wickham's. Watching her alternate bites of cheese and fruit made it look like the most delicious snack ever. "The real draw for me here is their strawberry rhubarb pie. It's the best on the North Fork," Jess declared.

Jess's Picks at Wickham's are strawberry rhubarb pie, peaches, tomatoes, u-pick raspberries, blackberries, and blueberries.

Next, we visited 8 Hands Farm in Cutchogue, the go-to spot for locally sourced meat and prepared foods. This 28-acre farm is all about connecting customers with their food and understanding how it's raised. With heritage sheep, pigs, and chickens, they practice organic farming methods in their gardens. Jess, who works part-time in their kitchen, loves the place. "I started working here because I was a frequent visitor. Carol and Tom, the owners, are amazing. They started this farm from scratch with nothing but their four sets of hands. Yep, their two kids play a huge role in tending the farm," she said.

We stocked up on chicken liver mousse, Sauerkraut, beef stock, fresh hummus, juicy pork chops, and honey from their

hives. And don't even think about leaving without trying their famous custard — the classic vanilla mixed with seasonal blueberry flavor is like pure summer in your mouth.

Our final stop was Sang Lee Farms in Cutchogue, renowned for over 100 varieties of heirloom and organic vegetables. Established in the 1940s, Sang Lee Farms prides itself on quality produce and exceptional customer service. Using Certified Organic Growing Practices, they farm sustainably and responsibly. We walked the aisles of the farm stand, admiring everything from beautiful bright carrots to fresh onions and scallions, corn, garlic, and green Boston lettuce. I couldn't leave without picking up my own go-to at Sang Lee, their ginger scallion dip. I cannot keep enough of this summer staple in the house. It gets eaten within a day and is perfect for serving at a backyard barbecue. As Jess picked up her CSA, I watched her mentally plan her menu, her mind buzzing with ideas.

With local gems like Wickham's Fruit Farm, 8 Hands Farm, and Sang Lee Farms, we can all become farm-to-table chefs. Or, if you prefer, you can hire Chef Jessica Kelleher to do the magic for you. Either way, make sure to savor the North Fork's incredible bounty this season!

Montauk Project

Eat, Drink, & Socialize



Photos courtesy Montauk Project

Montauk welcomes the opening of Montauk Project. Located at 240 Fort Pond Road, the totally renovated and redesigned space that was once home to Roberta's will now offer guests a place to eat, drink, and socialize. Led by Bryan Seekamp and Sam Berkson, Montauk Project delivers a dining experience complete with live music and an atmosphere

catering to both locals and the summer crowd.

Seekamp and Berkson, the creators of Montauk Project, explain that its contemporary approach is what sets Montauk Project apart, reflected in the name itself. "Project" implies that we are not a static entity but an evolving and innovative venture," said Berkson. "It suggests that



we are constantly working on new ideas and experiences, including local artists, musicians, and dishes, creating a vibrant and dynamic atmosphere."

Chef Jesse Freijo joins the Montauk Project team from ventures including Cru Nantucket Oyster Bar and working for Daniel Boulud. Chef Freijo's restaurant experience started at an early age when he worked for his father's restaurant in upstate New York. The Montauk Project offers a carefully curated cocktail and late-night

food menu available until the early hours.

The renovated 6,200-square-foot space includes both indoor and outdoor dining and lounge seating. The interior, designed by Kristin Furman and West Chin of West Chin Architects & Interior Design, is a direct reflection of Montauk's energy and eclectic aesthetics. It provides a sophisticated look while blending natural materials such as plants, wood, wicker, and stone, creating a warm and organic atmosphere.

The team behind Montauk Project is excited to blend their backgrounds to create a destination that is both familiar and refreshingly different. Seekamp is a native of East Hampton with a lineage spanning 14 generations. Growing up in the Hamptons, he was immersed in his family businesses, Brent's General Store and the Beach Hut. Berkson brings his background in hospitality to the Montauk Project, having served as General Manager at the iconic Gold Bar NYC in Nolita.



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