

# James Lane

— POST —

Winter 2025

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EREKA VETRINI



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# Ereka Vetrini

## Serving Modern Italian Kitchen Magic

By Jessica Mackin-Cipro

**E**reka Vetrini has emerged as a culinary star on social media. Inspired by her daughter during the Covid pandemic, she began sharing her recipes on social media. Today, her cooking has garnered over 2 million followers on TikTok and Instagram.

Raised in her family's pizzeria in Bronxville, Vetrini's culinary journey is deeply rooted in tradition. Her recipes have gone viral, such as ricotta gnudi with pesto, serving as love letters to the dishes that her mother, grandmother, and aunts prepared. Now, she captivates a new generation of food lovers by sharing heartfelt recipes inspired by her roots and providing inspiration one mouthwatering post at a time.

She also has an apron line, plus a cookbook and an expanded product line on the horizon. We spoke to Vetrini to learn more.

### Can you tell us about your background and growing up in your family's Bronxville pizzeria?

My parents, both Italian immigrants, opened their first restaurant in Bronxville, New York, when I was just a baby. I grew up in that restaurant. When I was old enough, I'd help out any way I could. The word "restaurateur" sounds glamorous, but I saw firsthand how hard my parents worked to build a successful restaurant business that allowed them to put my brother and I through college. I am forever grateful for what they gave us and the work ethic they instilled in me. I'm not afraid to work really, really hard because I've seen where hard work can take you.

### Tell us about how your daughter inspired you to share your recipes on social media.

For about a year leading up to the Covid

quarantine, my daughter had been urging me to get on TikTok — she was 12 years old at the time. She'd tell me, "You NEED to make recipe videos on Tiktok." It was an immediate "No." She knew how much I loved to cook and clearly believed in me more than I believed in myself. I didn't think TikTok wanted to hear from a 44-year-old self-taught cook. Then Covid hit, and on the first day of quarantine, just for fun, my daughter filmed my first TikTok recipe video. I opened with, "Home from school? Make your own lunch." I shared how to make homemade ricotta gnudi and pesto. That video went viral

with over 6 million views. I quickly started creating more videos. I bought a few lights and a tripod on Amazon. I taught myself how to edit, light, and was churning out about four recipe videos a week. Before I knew it, I had built an amazing community on both TikTok and Instagram, and I owe it all to my daughter.

### While sharing heartfelt recipes inspired by your roots, you've turned family recipes into viral hits. Which of these recipes is closest to your heart?

There are so many! I find that whenever I share recipes from my childhood, my audience really responds. They can see the love and connection I have for my Italian heritage. My parents were born in a small town near Naples, Italy. They moved to this country when they were teenagers. They assimilated into American culture but never let go of their southern Italian heritage, specifically when it came to food. I learned about my roots through the meals my parents and grandparents cooked for us, fresh seasonal recipes that were passed on from generation to generation, not through written recipes, but by standing shoulder to shoulder cooking,

chatting, and laughing in the kitchen, the heart of the household. This was their gift to us, their children and grandchildren, the new generation of American Italians.

I think I was one of the first to share a pastina recipe on TikTok nearly five years ago. My TikTok community asked that I share my macaroni and cheese recipe. I responded with, "I didn't grow up on mac and cheese, my comfort food was pastina," and shared my mother's pastina recipe.

My Feast of the Seven Fish recipes, like my stuffed calamari and vongole, are also very close to my heart. For nearly five decades, I celebrated the Feast of the Seven Fish with my parents, grandparents, aunts, uncles, and cousins. So many memories. So much fish!

### What inspired you to launch Monarch Aprons?

I had one follower who consistently asked, "Why don't you wear an apron?" Initially, I was annoyed by the question, but then I started to think on it. Why was I so opposed to wearing an apron? The answer was clear: I couldn't find a single apron that I found stylish and functional. The traditional apron style didn't jive with how

I feel when I'm cooking for my community, friends, or family. The light bulb went on, and I started to get to work.

My goal was to create an apron that was not just stylish but also comfortable, functional, and that could be adjusted to fit everyone's unique body shape. In my mind, a wrap apron of some type seemed to be the obvious answer. I also knew that I wanted more coverage up top, which is why I went with a halter neckline.

### Do you visit the Hamptons often?

I do not visit enough! I used to take trips to Montauk with friends when I was in my 20s, and we were there for my mother's 60th, but it's time to go back and introduce the Hamptons to my kids!

### What's next for you and your business?

I am really excited to be launching a brand new website in just a few months. This one has all the bells and whistles. It will provide nutritional information and will make it super easy for my audience to find, save, and print their favorite recipes!



Photos courtesy Ereka Vetrini





Images courtesy of The Church, Sag Harbor. Photo by Joseph Juges

# Simon Doonan

## Designs ‘Some Of Tom’s Typewriters: From The Collection Of Tom Hanks’

By Jessica Mackin-Cipro

The exhibit “Some of Tom’s Typewriters: From the Collection of Tom Hanks,” installed by Simon Doonan, is on view at The Church in Sag Harbor. The show features 35 typewriters from actor Tom Hanks’s collection. The Church has been transformed into a fanciful home for these magical machines to be displayed in all their iconic glory. The show will run through March 10. We spoke to Doonan — best known as the former creative director of Barneys and for his books and essays on culture and style — about the exhibit.

**Tell us about the exhibit “Some of Tom’s Typewriters” and what inspired you to design an exhibition of Tom Hanks’s typewriters.**

When Eric Fischl invited me to be the installation designer, I shrieked loudly and agreed immediately. This project took me right back to my window dressing days at Barneys.

**What is your connection to The Church in Sag Harbor,**

**and how did this partnership come about?**

I am a longstanding Shelter Islander. Sag Harbor is, for us, the closest thing we have to a shimmering metropolis, and Jonathan Adler and I make frequent visits. The Church is a truly great life-enhancing community hub.

**What fascinates you most about the typewriter?**

Typewriters are COOL! Screenplays, final demands, books, love letters, office

memos were all banged out on typewriters. The mechanisms are complicated but also insanely simple. The click-clack of a typewriter provided the soundtrack to the 20th Century, at least the earlier decades, before laptops.

**Can you tell us about the programming that coincides with the exhibition?**

Typewriters changed the course of people’s lives. I gave a talk at The Church highlighting the impact of typewriters

back in the day, using my parents as an example. When WWII was over, Terry and Betty Doonan wisely learned to type. This decision changed the course of their lives, saving them from the grind of factory work. They both ended up working in the news department of the BBC! All thanks to typing.

**What do you love most about the East End?**

The East End has astonishing variety. It runs the gamut from gritty to szhooshy. I like both.

Photo by Joe Gaffney



# James Lane<sup>®</sup>

POST

### Co-Publishers

Editor-in-Chief **Jessica Mackin-Cipro**  
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### Contributors

Heather Buchanan, Lisa Frohlich, Bill McCuddy, James J. Mackin,  
Kelly Alvarez Siry, Karen Amster Young, Angela LaGreca

### Digital Intern: Kyle Wenzel

### Contributing Photographers

Rob Rich, Lisa Tamburini, Irene Tully, Richard Lewin, Lot 21

### Advertising

Denise Bornschein, Sheldon Kawer, Elizabeth Kellick

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## Editor’s Note

Welcome to the pages of our winter issue — also our unofficial travel issue. We believe it’s the best time of year to explore warmer climates and sunnier beaches, all while still enjoying the tranquility of the East End. Our travel section will take you to some of our favorite locales in Palm Beach, Miami, and Saint Vincent.

Please enjoy the features on the following pages. On our cover, we feature Erika Vetrini, the home chef who will transport you to Italy with her dishes. In the interview above, Simon Doonan tells us all about the exhibit he designed, “Some of Tom’s Typewriters: From the Collection of Tom Hanks,” at The Church in Sag Harbor. Susan Stroman talks Guild Hall’s Academy of the Arts, and Joy Behar discusses her new off-Broadway show, plus much more. Happy reading!

Jessica Mackin-Cipro  
Editor-in-Chief,  
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631.903.5022



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# Serves By L.A.

## Serving Excellence With Style & Purpose

By Lisa Frohlich of *Hamptons NY Style*



Lindsay Abraham, founder of Serves,  
and Lisa Frohlich of James Lane Post.  
Photo by Steven Frohlich

**S**erves by L.A. is redefining women's courtwear, blending timeless design with modern functionality. This female-founded brand combines cozy staples like the Court Crewneck and Joggers with a commitment to making a difference. The Courtside Capsule Collection effortlessly blends sporty sophistication with timeless elegance, making it perfect for any occasion. Every purchase supports underserved youth in the Hamptons, bridging opportunity gaps through sports and enrichment programs. With production roots in New York City and a vision that extends beyond style, Serves is more than a clothing line — it's a movement celebrating empowerment, connection, and giving back.

I recently caught up with my friend Lindsay Abraham to talk about Serves — from her journey into fashion to redefining women's style with purpose. We're incredibly fortunate to have Lindsay's impactful brand making a difference in our local Hamptons community.

**What was the driving force behind the creation of Serves, and what led you to choose that name for the brand?**

After 15 years in the beauty industry, working for global corporate leaders like

P&G and L'Oréal, I experienced burnout that led to a leap of faith and a major pivot. I started playing tennis and quickly became frustrated with the mediocre apparel available. At the same time, I joined the board of a local nonprofit. That's when the idea hit me — how could I create a clothing brand that's not just about serving the ball over the net but also about serving back to the community? The courts were calling... I just answered. That's how Serves was born. My business partner, Ashley Persico, has been an incredible support throughout this journey as well.

**How would you describe your brand's core aesthetic and target audience?**

Chic, timeless, classic, and unintentionally intentional! Serves is a court-wear-inspired clothing brand for women, designed to serve excellence whether you're running a board meeting, hitting the court, or grabbing coffee. The collection is influenced by Lacoste in the 1970s but reimagined for the modern day — think Farrah Fawcett meets Carolyn Bessette-Kennedy.

Our designs feature classic navy and white, simple silhouettes, luxurious fabrics, and intentional details that seamlessly blend function and fashion. It's elevated



Courtside Sweatshirt and Classic Hat; servesbyla.com.  
Photo courtesy Matteo Photographs

yet effortlessly cool. The Serves woman is bold but never loud, confident but never trying, and always on the move.

**What inspires your designs?**

My inspiration comes from my love of traveling, but also from the Hamptons, where I live year-round. The deep roots of the whaling industry in Sag Harbor tell so many stories that influence me. Although history from the 1800s to the 1970s often highlights heroic men, many notable women in Sag Harbor defied patriarchal constructs and left an enduring mark. Confident, brave, and bold — that's the ultimate Serves woman. I never realized I was creative until I moved here! The Hamptons is known for its natural beauty — pristine beaches, historic charm, and perfectly trimmed hedges. The sleek lines and casual sophistication of this place create a "relaxed luxury" vibe that is a core part of Serves' aesthetic.

**How do you envision your brand evolving in the next 3 to 5 years?**

My goal is to expand the collection with

more stunning styles that support all types of fitness and movement. I also want to grow a community of women who care about Mother Earth, humanity, and leaving a powerful legacy.

I dream of partnerships with like-minded brands and founders — beauty companies like Saie, wellness products like Aplós, and big dreams with Nike, LVMH, and the US Open.

**What has been the most rewarding aspect of launching Serves?**

The most rewarding part has been receiving the love and support of our local community here in the Hamptons. I'm so grateful for this community! My goal is for women to continue empowering women in a bigger way. This brand has become a catalyst for that vision.

**What is the biggest challenge you've faced as a brand so far?**

Halfway through production, I made the tough decision to move everything from overseas to the US. My products are now

made in a factory in NYC. This decision required listening to my intuition and taking action, even when it was the more difficult path. While it was a challenge at the time, I'm incredibly proud of this choice.

**Are there community initiatives your brand supports or aligns with?**

Our charity of choice is a local nonprofit, Hamptons Community Outreach. Through my volunteering and time on the board, I've seen firsthand how many people struggle to meet their basic needs right here on the East End. When I was younger, people helped my family, and it's now my mission to serve it forward. The Hamptons' biggest secret is that, in the shadows of the mansions and beyond the perfectly trimmed hedges, lies an invisible community struggling to survive. HCO helps lift these families out of poverty through multi-layered programs, and I'm honored to support their efforts.

Explore the full collection at [servesbyla.com](https://servesbyla.com).

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# Susan Stroman

## A Talk With Guild Hall's President Of The Academy Of The Arts

By Jessica Mackin-Cipro

**G**uild Hall in East Hampton recently announced that award-winning director and choreographer Susan Stroman will become the president of the Guild Hall Academy of the Arts. The current president, artist Eric Fischl, will step down after a long and impactful tenure.

The Academy comprises internationally recognized artists who advocate Guild Hall's mission. Members are resources of talent for Guild Hall's programs and for mentoring artists-in-residence and younger artists in the community to extend the region's legacy as one of the country's most storied art colonies. Guild Hall's annual Academy of the Arts awards dinner will be celebrated in New York City in April.

We spoke to Stroman to learn more.

**Congratulations on your new role as president of Guild Hall's Academy of the Arts. What inspired you to step into this position?**

Thank you! Guild Hall has always been a beacon for creativity and community, especially here on the East End. I've had the privilege of working with so many extraordinary artists over the years, and this position feels like a natural extension of my passion for supporting the arts. The Academy of the Arts is a vital institution that fosters innovation and collaboration, and I'm honored to help steer it into an exciting future.

**What are your upcoming plans for the Academy of the Arts?**

I'm looking forward to building

on the incredible foundation laid by those before me. One of my primary goals is to expand our outreach, bringing more young people into the fold and providing opportunities for emerging artists. We're also exploring new partnerships and programs that celebrate the intersection of different art forms — whether it's theater, visual arts, music, or beyond. I want the Academy to be a space where creative boundaries are pushed and the next generation of talent is nurtured.

**Tell us about this year's Academy of the Arts awards dinner and the honorees.**

This year's awards dinner is shaping up to be a truly special evening. We'll be honoring a remarkable group of individuals who have made lasting contributions to the arts. Eric Fischl will receive the Chairman's Award — an honor made even more special in light of his service to the Academy. During his tenure, he most notably helped found the Guild House Artist-in-Residence program. Arts patron and Guild Hall trustee Linda Lindenbaum will be acknowledged for her many years of support with the Special Award for Leadership and Philanthropy. Each honoree embodies the spirit of creativity, innovation, and excellence the Academy represents. We are also thrilled to have an incredible group of new inductees, including Katie Couric for Communications & Media, Jane Krakowski, Ebon Moss-Bachrach, and Jeffrey Seller for Performing Arts, Sheree Hovsepian, David Rockwell, and Almond Zigmund for Visual Arts, and Joseph M. Pierce for Literary Arts. I can't reveal all the details just yet, but I promise it will be a night filled with inspiration, gratitude, and celebration.



Photos by Paul Kolnik

**What can guests expect from this year's event, and what are you most looking forward to?**

Guests can expect a night of incredible performances, heartfelt speeches, and, of course, some surprises! The awards dinner is not just about celebrating the honorees — it's also about bringing together artists, supporters, and the wider

community to share in the joy of artistic achievement. Personally, I'm most looking forward to seeing the connections and conversations that unfold. The energy in the room is always electric.

**What do you love most about the arts culture on the East End?**

The East End is such a unique

place — it's where natural beauty and artistic brilliance come together. What I love most is the sense of community here. There's a real respect and appreciation for the arts, and it's reflected in the incredible work that's created and shared. From intimate gallery shows to world-class performances, there's always something happening that inspires and uplifts. It's an honor to play a part in that legacy.

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# My First Ex-Husband

## Joy Behar Stars Off-Broadway In Her New Comedy About Divorce

By Angela LaGreca

It's hard to imagine "The View" without Joy Behar. The show's Emmy-award-winning co-host known for putting the "hot" in "hot topics," Behar has been a fixture at the popular ABC-TV daytime talk show for 28 years — "minus the two years they canned me," she adds with a wry smile. She knows she ruffles feathers.

"The View" gives me an income, but I get a lot of people who are angry with me for the position I take," said Behar. That doesn't stop her from expressing her opinions.

Now the longstanding television star, comedian, book author, and actress is taking her creative talents to the stage, starring in a new off-Broadway production of comedic and moving monologues about divorce she's written titled "My First Ex-Husband" at the MMAC Theater from January 29 to February 23. It's not her first foray as a playwright, but it is her first big theatrical production (eight shows a week) in a New York theater.

Behar will be joined by cast members Susie Essman ("Curb Your Enthusiasm"), Tovah Feldshuh ("Crazy Ex-Girlfriend"), and Adrienne C. Moore ("Orange Is the New Black"). The open-ended run will feature a rotating cast of four actresses every four weeks, with Susan Lucci, Judy Gold, Cathy Moriarty, Tonya Pinkins (February 26 to March 23), and Veanne Cox, Gina Gershon, Jackie Hoffman, Andrea Navedo (March 26 to April 20).

Behar says she was "always curious" about divorce, having gone through her own in

1982 when her first marriage ended after 16 years. She began recording divorce stories in 2012 after convincing a close friend to allow her to interview her to "see if we can get to the bottom of what it was" that caused the breakup. Behar found the interview so compelling that she decided to interview another woman, and then another, until she had hours and hours of stories.

"I would then take the meat and make it into a monologue — add, subtract, make it funnier here and there, 'cause you know, people want to laugh, but keep the essential truth of the story. And that's what I've done."

Last winter, at the Southampton Inn, Behar tried out some of the divorce monologues in front of a live audience at two sold-out Salon nights, enlisting actors Mercedes Ruehl and Tovah Feldshuh. The reaction was encouraging. Behar brought in Tony Award-winning producer Rose Caiola and veteran talent manager and producer Cyrena Esposito, who, along with Tracy Mitchell, co-produced two sold-out benefit performances at Bay Street Theater last summer with Randall Myler directing.

"We were proud to help develop this engaging, provocative, and hilarious work at Bay Street, in two separate nights with several months in between so that Joy could work on rewrites," said Mitchell, Executive Director at Bay Street Theater. "We're excited for it to continue."

We caught up with Joy Behar at her home

in Sag Harbor, a week before her off-Broadway opening night preview, to talk about "My First Ex-Husband."

**The topic of divorce — why is that such a hot-button issue for people?**

Well, because there's drama. I think that's one of the main reasons which lends itself to plays and movies and musicals.

Also, people are nosy, as am I. That's what really prompted this whole thing, I'd drive by apartments on the Upper East Side sometimes when I was living in Queens, and I'd be able to look into those New York City apartments on Sutton Place, and I could see in their houses, and first I thought, "I want to live there." Number two, I thought, "I wonder what's going on in there."

And that's what this is about. It's like looking into somebody's apartment or house surreptitiously.

**Was it painful for women who shared their stories? Was it cathartic?**

No, it was not painful in the least, they couldn't wait to tell me these stories [laughs]. It was very easy... sometimes they don't want to talk about it, but it's very rare.

**And the stories are anonymous?**

Everyone is anonymous. The dates, the

names, the places, everything has been changed, so there's no clue.

**Did you write about your own divorce?**

You know, I started writing my own and talking about my own, and it wasn't that interesting [laughs]. I feel like people have better stories than I do.

**Did you already figure out why you were divorced?**

One of the reasons was we were completely unsuited. And even now, my ex lives at Exit 60 [off the LIE], and I live in Manhattan. We were geographically unsuited. He was raised on a beach, and I was raised in a tenement. Geographically, we were never going to get it together.

**But you ended up in the Hamptons...**

This is not the same thing as being trapped at Exit 60!

**But the beach, the beach**

But I don't go to the beach [laughs]. He was raised on the beach. Not on the exact beach, or he'd be full of sand... so that was one problem. And we were very young. We were like two unformed pieces of protoplasm, in a way.

**Like a science experiment gone awry**

That's right, exactly. We didn't know who we were, much less whom the other person was. It was nobody's fault, really.

**You've been writing plays now for how long?**

A long time. I started them at your house.

**I know, those crazy Salons.**

It's funny, you know my Uncle Joe and my Aunt Rose were very funny. They didn't know it. He used to say, "I got cancer." And we'd say, "No, you don't have it," but for some reason, he was paranoid about having cancer. And because he didn't have cancer, it was funny. I thought to myself, I'm going to write a scene [about them] and do it at one of Angela's parties/salons just to see. What you provided was a completely safe environment where you could try anything, and you still do. You can try anything, and no one is judging. And I gave the scene to two people who are now deceased, Taffy and Vinny, and Vinny turned out to be a hilarious actor... the way he'd do the scene, "Ah... the cannoli."

**This run is exciting — it must feel like a dream come true...**

I'm excited because it's a real production. The closest I came to this was in November 2023 when we did [her comedic play] "Bonkers in the Boroughs" for the New York Comedy Fest.

There are fits and starts. Nothing goes smoothly, you have to keep trying, and you have to rewrite and bring it to different people to see what they like. I particularly like playwrighting because it's so collaborative. I'm an only child. It's not that easy for me [laughs].

I have a wonderful producer, Rose Caiola. She and Cyrena Esposito, they're like the

Italian mob with tits [laughs]. The three of us are having so much fun with this.

**What do you think people walk away with after seeing these monologues**

They're very relatable. Even if you never got a divorce, you still have problems with in-laws, let's say, or sex, or kids, or money — everybody has problems. Marriage is a work in process all the time, you know, and people have trouble with it.

**And your husband, Steve Janowitz, never feels threatened by any of this?**

He likes it. In fact, he even helps me. Like if I need a line, he's very funny, so if I say I need a line here, he gives it to me. I will take any help I can get [laughs].

**How do you know when something feels right? What's the arc?**

There's a certain truth to it, I think. And when you tell the truth, even in standup, it's funny in itself, and then you can embellish it. But I think that each one of these stories rings true.

**Do you think women still hold on to that fantasy of "my prince will come" and want that big "over the top" wedding?**

I think when you asked me before what's my story, I should remember this: when I got married, I wanted a big wedding. And I wanted a musical comedy [we laugh].

When I grew up, I was like Shirley Temple in the middle of a big Italian family: "Sing another one, tell another joke, dance!" They all came to the wedding, and I felt obligated to put on a performance — and that's what I did. And that performance basically annihilated the whole idea of being married in the sense of marriage. It was all about me doing the Missoula. I did a dance, and I remember leading a Missoula and talking to everyone. I forgot he was there. I was the star of my musical comedy that day.

See, what I'm telling you now is the truth of myself. I'm turning myself in here. What I'm telling you is that I was an idiot and that I was a self-absorbed people pleaser, and that's why... I started out wrong. Right there. And that's why all the stories work.

**Do you feel it's a relief for people to talk about divorce?**

I think so. I think there's a major relief when they vent. Nobody is asking because it's too rude to ask.

**But that doesn't stop you.**

That doesn't stop me [we laugh]. I mean, it's rude. I'm nosy, but I'm very inquisitive — that's why I'm a good interviewer, as are you right now; you are interested in talking to the person, and when you're interested in talking to people, they're happy to tell you stuff. Because nobody ever asks them.

Angela LaGreca is a four-time Emmy award-winning producer and writer. She can be reached at [angelatvmedia@gmail.com](mailto:angelatvmedia@gmail.com).



Susie Essman, Joy Behar, Tovah Feldshuh, Adrienne C. Moore. Photo by Luisa Opalesky



Joy Behar. Photo courtesy ABC/Jeff Lipsky





### James Lane Holiday Party At Claude's

James Lane Post held its annual holiday party at Claude's at the Southampton Inn on Friday, December 13. Guests enjoyed signature cocktails, wine, and hors d'oeuvres. Hotel owner Dede Gotthelf played holiday tunes on the piano. Known for its location

and hospitality, the Southampton Inn in the heart of Southampton Village offers a unique dining experience with Claude's Restaurant. Claude's Restaurant recently underwent renovations last spring to reinvent the space with a new, vibrant design.

Photos by Pablo Barajas / Lot 21 Agency





# Andrea Tese

## Talks Sustainable Seafood At Minnow At The Galley Ho & Legends Restaurant

By Jessica Mackin-Cipro



Andrea Tese is the owner of the waterfront restaurants Minnow at the Galley Ho and Legends in New Suffolk. Her goal for each location, along with a deep appreciation for the region, is to provide diners with fresh, locally sourced, and sustainably caught seafood. We spoke with Tese to learn more about her mission and her restaurants.

**Can you tell us about your background in New Suffolk? What inspired you to go into the restaurant business on the North Fork?**

I live in New Suffolk full-time now, but I've been spending summers here my entire life. I learned to swim here. I learned to fish here. And spending so much time



in and on the bay is what inspired me to go into the restaurant business. I wanted to create a place where people could go for truly fresh, local, and sustainably caught seafood.

**It's been about a year since you took over ownership of Legends Restaurant. What has the experience been like?**

Taking over such an established business has been more challenging than I thought it would be! I hoped it would be a seamless transition, but instead, it was a little bumpy. Thankfully, we've come out on the other side, and hopefully, I've learned a lot in the process.

**Can you also describe your concept for Minnow at the Galley Ho and how the two spaces complement each other?**

I like to say that Minnow is a little restaurant with big ideas. It was founded on the idealistic concepts of sustainably caught seafood and organic, locally sourced produce. It's everything I always wanted in a restaurant as a customer, and I could never quite find.

Minnow is seasonal and has a little bit of a higher price point. It's Mediterranean-inspired and mostly fish and vegetable-

based, with a couple of poultry dishes. The seating is all focused on the outside deck and view of the Bay.

Legends, on the other hand, is a year-round local hang-out, sports bar, and American bistro with an Asian bent. You can go there for a great burger and sushi, among other things. It's cozy, can get rowdy, and is a lot of fun.

I see the two restaurants as being great compliments to one another as they are so different.

**Can you discuss your commitment to sustainable seafood and marine conservation?**

Last year, I acquired commercial fishing licenses and pound trap permits. I am now able to catch fish for both restaurants in an extremely sustainable way, with no bykill.

Eating sustainable seafood is not just about the species; it is also about the fishing method. Each year in America, an estimated one to two billion pounds of fish are thrown overboard, dead or dying due to mainstream commercial fishing practices using nets and dredges. This is called bycatch, or more accurately, bykill. For every pound of seafood that makes it to a dinner plate,

so many pounds are wasted.

The mission of Minnow and my dream for Legends is to serve seafood caught only by line, trap, spear, or hand. No nets. No bykill. At both restaurants, we are dedicated to transparency and traceability and encourage questions about our seafood sources and choices.

**What are a few of your favorite dishes for winter?**

Choosing from the Legends menu, I gravitate towards warming, heartier dishes in the winter. More often than not, I order things with rich sauces and cheese. A few of my winter favorites: French onion soup, oysters Miguel, rigatoni vodka, roasted poblano mac & cheese, local fish and chips (this time of the year, we often use golden tilefish), and the Creekside roll (sustainably farmed American eel from Maine, avocado, cucumber, and homemade eel sauce).

**What do you love most about the North Fork community?**

The North Fork community is filled with people who are committed to preserving the area and its resources. North Forkers know that they live somewhere very special, and are intent on protecting it. There are many in the community who are active stewards of the bay and our open spaces.



# Macari Vineyards

## Has The Cure For The Winter Blues... Rosé!

By Kelly Alvarez Siry

Gray winter days on the North Fork are officially over, thanks to Macari Vineyards' ultra-chic, rosé-themed private tasting suite in Mattituck. Whether you're toasting with your Galentines, indulging in a romantic midday escape, or simply

craving a pop of color to brighten the season, this opulent experience is designed to transport you to a world of elegance, decadence, and award-winning wines.

**A Vibrant, Instagram-Worthy Setting**



Step into a rosé-tinted wonderland where every detail is as breathtaking as the wine. With plush pink accents, lush floral arrangements, and an eye-catching gallery wall, the private tasting suite exudes modern sophistication. Designed for intimate gatherings of up to 30 guests, this is the

perfect setting to sip, savor, and celebrate in style.

**A Culinary & Wine Experience To Remember**

This isn't just a wine tasting, it's an indul-

gent feast. The private tasting suite lunch menu is available in two timeslots: 11 AM to 1 PM or 2:30 PM to 4:30 PM, ensuring every moment is filled with luxury.

The experience starts with a crisp, sparkling wine toast, setting the stage for a guided tasting of five of Macari's top-rated, award-winning wines. Each pour is expertly selected to complement a decadent array of gourmet delights. Guests will then be treated to an exquisite spread of seasonal and locally inspired dishes crafted by celebrated Chef Lauren Lombardi.

Menu highlights include a Mediterranean grazing board, local seasonal salad, oven-roasted chicken with quinoa and roasted root vegetables, local artisanal Sfoglini pasta, and individual Mascarpone cheesecakes.

Want to take things up a notch? Elevate your experience with dazzling add-ons like a bespoke specialty cake, handcrafted desserts, extended lounge time, or an effervescent sparkling wine tower, because why not make it unforgettable?

**The Ultimate Winter Glow-Up**

At \$150 per guest, this exclusive, reservation-only affair is your passport to an ultra-glam winter escape. Whether you're raising a glass to love, friendship, or simply life's finer pleasures, the private tasting suite at Macari Vineyards is where unforgettable memories are made, and we segue into brighter times.

Secure your spot now via ExploreTock or contact the reservations team directly at [reservations@macarivineyards.com](mailto:reservations@macarivineyards.com). Because, let's be honest, we all need a little color in our lives right now!



# Purls Of Wisdom

## Knit-fluencing With Lily Feinberg

By Bridget LeRoy

**K**nitting. What image does that word conjure up for you? If it's a granny, sitting in her creaky rocker, then Lily Feinberg of @knithappens\_\_ is going to shock you.

This 24-year-old East Hampton "yarn baller," as she calls herself, is at the forefront of the "knitfluencing" movement, posting videos of herself knitting in fun locations and modeling the garments that she produces for her thousands of followers. We sat down with Lily to learn more.

### Why knitting? When did you develop your interest in that?

I learned to knit my junior year of high school when I attended a semester school called "Maine Coast Semester at Chewonki." Located on the coast of Maine, every semester, about 40 high school juniors would come, live in cabins, work on a farm, and leave their phones at home. It was an incredible community and such a rare opportunity to part from technology during one of the most stressful moments of high school. While at Chewonki, all of the teachers taught us to knit. Not only is knitting incredibly popular in Maine, but it was helpful to give teenagers without phones something to do with their hands. We would knit throughout class, every evening, basically all the time. Knitting was a huge part of my experience at Chewonki. I tried to keep up with it as much as I could when I got home, but I definitely fell off a bit. It was during the Covid lockdown that I picked up my knitting needles again and started my IG account, @knithappens\_\_. I've never looked back.

### What made you want to take this to the socials? How do you come up with your ideas, and what's your favorite place or favorite video that you've posted?

When I first started my Instagram account, it was really meant to be a place for my close family and friends to see what I was knitting. When I got back into knitting during Covid, I would find myself finishing a hat or a scarf and sending pictures of it out to 30 different people to show them what I had created. I decided it could be fun to create an account for those 30 people to follow and keep up with what I was creating. Very quickly, I realized how many other knitting Instagram accounts were out there, and just by organically following and interacting with them, my account started to grow. When I first started @knithappens\_\_ in August of 2020, it truly never crossed my mind that I would develop a following, but it's been the greatest gift.

Honestly, most of my videos come naturally as silly things that happen or that I do during my day-to-day. Occasionally,

I'll brainstorm about how I can fit knitting themes into popular Instagram or TikTok trends, but most of my favorite videos have happened so naturally, like a friend recording me talking really quickly and knitting at the same time. Knitting is such a huge part of my everyday life that way more opportunities to create content about knitting naturally arise than you might think.

**Favorite video I've posted...** that's a hard one. I have a real soft spot for a video I posted a few years ago giving my grandma a beautiful knit blanket for her birthday. Not only was that such a special moment, but it was also my first reel to really go viral, and it was a major catalyst for growing my account. Getting to call my grandma and tell her that almost 4 million people had seen her get her birthday gift that year was an amazing moment.

### What are some of your favorite reactions?

Personally, one of my favorite things is seeing how my other knitting friends react to my videos compared to how my non-knitting in-real-life friends respond to things. I recently posted a mistake I had made in a sweater that was pretty subtle, and posted a poll asking people if it was worth the extensive work of ripping the sweater out or if I should just leave it. Every single knitter who swiped up said something along the lines of "Definitely rip it out. That's extremely noticeable and a big mistake!" And every single one of my friends who doesn't knit responded and said, "I don't even see what you're talking about." There's always some hilarious contrast between those two communities and I love it.

Honestly, though, I hear from so many other influencers about the hate and negativity they receive on their platforms, and I couldn't have had a more different experience. I credit a lot of that to the fact that my following is over 97 percent female and largely in a slightly older age category, but I have truly found nothing but incredible love and support through my Instagram. My community has been there for me during some really hard times and also celebrated me during so many victories. I know that's not everyone's experience with social media, but I feel so lucky to have found such a safe and special corner of the internet.

### What is your message? What would you like people to take away from seeing your feed?

I try hard to be as authentic as I can with my account. A big reason I turn to knitting is to relieve my anxiety, and I would never want to shy away from sharing that truth with my followers. When I'm having a bad day or struggling with something, I always want that to be part of my message, and I'm really cognizant of not just



Courtesy photo

making my account a highlight reel.

Most importantly, though, I try to get the message across that not only is knitting not just for old ladies, it's an incredible art form and something that I really hope my followers are encouraged to try and explore. Knitting has been a huge form of creative expression for me, and it's brought so much joy into my life. If my account has encouraged even one person to learn how to knit, I'll be happy with that.

And along with that, I hope my account teaches people that if you love something and it brings you joy, embrace it! Knitting may not be traditionally "cool," but I think that being a knitter is the coolest thing about me. I genuinely love to whip out my knitting at a party or a dinner, and knitting has actually given me the confidence to do that. If someone's going to judge me for doing what I love, then I don't want them in my life.

### As you've said, you're not just creating content, you're also creating actual physical items. Do you sell them, and where?

When I was in college and still in quarantine, I sold over 500 orders for custom knit pieces, and I did really love doing that.

However, I found it a bit repetitive, and ultimately, what I love about knitting is creating a piece for me or a person I love dearly and embedding personality and character into it. I decided to scale back on taking orders because it wasn't fulfilling me anymore, but I do take custom orders on occasion. I don't have an official storefront, but people can always DM me on Instagram about an order. I specifically love selling baby gifts or smaller items that are really fun and quick to knit up.

### Tell me a little bit about what you like to do when you are in the Hamptons.

I feel like the luckiest girl in the world to be able to call East Hampton home. There is truly nowhere in the world I'm happier than sitting on the beach. I grew up in a family where spending the day by the pool was an absolute nonstarter, and any time there was good weather, we were taking off for the beach first thing in the morning. Being by the ocean out in the Hamptons is my favorite thing.

I also have two amazing Cavapoos, and I love taking them for walks in the beautiful dog park in Springs. It's such an amazing piece of land, and it makes my dogs so happy, which makes me so happy!

Last but certainly not least, my favorite food in the world is a lobster roll from Lunch. I have a July birthday, so that's been my birthday meal for as long as I can remember. It truly doesn't get any better than that.

### Anything else you'd like to add? Are there any causes or charities that you are committed to or any sort of message you would like to spread?

I haven't been able to knit for charity nearly as much as I'd like to, but it's absolutely one of my goals for this year. There are so many wonderful organizations where you can knit for NICU babies or other people in need, and I would love to use knitting for good.

The last message I would really love to get across is my deep gratitude for my community. Say what you want about social media, but my account has connected me to knitters around the world, and they are some of the most genuine, kind, and brilliant people I have ever come across. Four and a half years ago, when I started this account, I never dreamed of what it would become, and I truly am pinching myself every single day.



## A Galentine's Celebration

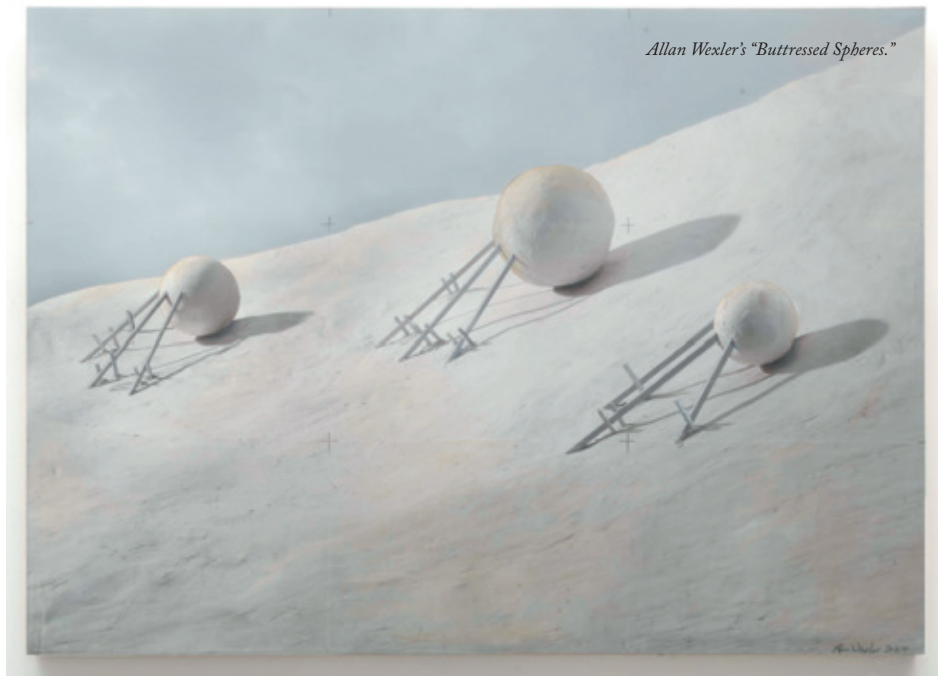
join for a sip & shop hosted by Le Closet & James Lane Post

Saturday, February 15  
2 to 5 PM  
Le Closet  
9 Windmill Lane, Southampton



# East End Collected 8

## Southampton Arts Center Presents Show Curated By Paton Miller & Christina M. Strassfield



Southampton Arts Center presents the eighth iteration of its highly anticipated exhibition series, East End Collected. Curated by acclaimed artist Paton Miller and, for the first time, co-curated with SAC's Executive Director Christina Mossaides Strassfield, this year's exhibition highlights the East End as a dynamic hub for artistic

creation. East End Collected 8 will be on view from February 1 through May 4.

This year's exhibition showcases the exceptional talent and diverse perspectives of 27 local artists, reflecting the vibrant creativity that defines the East End. Featuring a wide range of mediums — including painting, sculpture, draw-

ing, prints, photography, video, and glass fusion — this exhibition brings together both longtime community members and newer residents. Together, these artists celebrate the enduring artistic legacy and camaraderie that make the East End a beacon for creativity.

Curator Paton Miller shared, "One show has become 8, and over 250 artists have participated in the East End Collected series. This year's exhibit is co-curated with Southampton Art Center director Christina Strassfield, my friend and colleague for over 35 years."

Christina Mossaides Strassfield added, "I have always admired Paton's East End Collected exhibitions. Two years ago, Paton and I enjoyed working on the EEC7 installation together, and it has been a pleasure to co-curate this exhibition. We each brought different sensibilities and aesthetics to the forefront in curating that complement one another beautifully. I am excited to be able to showcase the amazing artists who continue to make the East End a nurturing environment for the art community."

This year's featured artists include William Albertini, John Battle, John Philip Cappello, Linda Capello, Gary Chiappa, David Corgliano, Eva Faye, Robin Giannis, Carly Haffner, Robert Harms, Samuel Havens, Mary Jaffe, Brendan H. Johnston, Nishan Kazazian, Joyce Kubat, Stephen Laub, Setha Low, Sutton Lynch, Mica Marder, Richard Mothes, Isabella Rupp, Georgia Suter, Deirdre Swords, Aurelio Torres, Allan Wexler, Steven Zaluski, Amy Zerner, and Susan Zises.

Visitors can look forward to a robust schedule of accompanying programs, including artist panels, curator-led tours, and guided discussions that deepen the appreciation of the works on display. Wall labels featuring artist statements and biographies will further enhance the visitor experience.

Events include a Curators Tour with Paton Miller and Christina Strassfield on Sunday, February 23. Artist panel talks will be held on March 1, March 15, March 29, and April 5. Visit southamptonartscenter.org/events.



# Kiss & Tell

By Heather Buchanan

## The "She Used To Be Hot" Syndrome

The first time you hear it, it can be shocking, when someone says, "She used to be hot." Wait, what do you mean "used" to be? What happens when the way we feel about ourselves on the inside no longer matches the outside? Are you still the creamy white interior of the Oreo someone wants to devour, or are you now the rather hard and tasteless chocolate exterior?

After many years with an hourglass figure, now all I long for is to be an aging, skinny French actress who smokes and eats Camembert with no repercussions. I was lucky when I was young to have a female photographer who wanted to do a series of artistic nudes. I thought she was crazy when she wanted me just in hiking boots by an abandoned old stove, but she was right, and she caught me in my prime. But even now, I know that defiant young woman in the woods is still inside me.

Age can creep up on you slowly: the money spent on La Perla lingerie being traded for Chenille Washable Mop Slippers (they are actually great,) the growing aversion to anything with a waistband, slowly drowning in a rising tide of wrinkle creams. When it takes you 20 tries to get a decent selfie.

I have been hot. And I have been not hot. And then I have been hot because of hot flashes, and all I wanted to be is not hot. And then I thought, what does it mean to be hot anyway? I would rather be cool. On all fronts.

Cool because I am smart and well-traveled in life and speak Pig Latin and know the secret to not having a runny

pie is minute tapioca. I can win a trivia contest because I know the only fruit that bounces is a cranberry. I can bring my mother's ashes to a wine tasting and King Kullen because she didn't get out much. I have a signed copy of "The Second Sex" by Simone De Beauvoir and know my way around a hula hoop. I've ridden polo ponies and toured the Rolls Royce factory in Goodwood, England. I have mastered full moon rituals, and when I feel depressed, I put on my father's World War II cap from his Army Intelligence uniform and dance for democracy, which is dying. I plant roses based solely on their scent because the saddest sight is a woman who receives a bouquet and raises it to her nose, only to be disappointed. I delight when it snows so I can walk to the cemetery to make snow angels for the dead. I practice yoga daily. I am a nationally award-winning writer, and for humor, in case you couldn't tell. I don't do TikTok or Ozempic or suffer fools lightly.

We need to get over the first question of whether he/she is hot. What we need to be asking is what is their moral character? What is their value system? Are they kind? Do they take care of the people they love? Are they a good partner and leader? How you look on TV should not be the deciding factor for anything.

Being healthy and fit, of course, is important at any age, but letting go of the judgment is liberating. There's a reason the crones in fairy tales have all the magical power. They know that what's on the inside is a rich, vast experience, and they don't have to take s\*\*t from anyone. Because they would not trade wise for hot any day.

## FEBRUARY-APRIL HIGHLIGHTS



**THEATER**  
SATURDAY, FEBRUARY 22, 7-10 PM  
**NATIONAL THEATRE LIVE: THE IMPORTANCE OF BEING EARNEST**



**OPERA**  
SATURDAY, MARCH 15, 1-4 PM  
**THE MET: LIVE IN HD—FIDELIO**



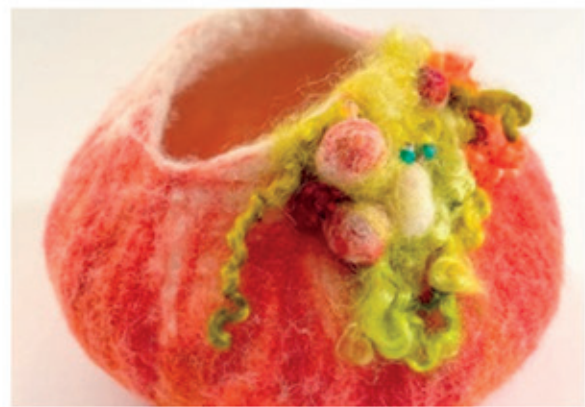
**LEARNING**  
MONDAY, MARCH 17, 6-8 PM  
**ART SOCIAL: COLLAGE-MAKING WITH PERRY BURNS & JOLIE PARCHER**



**THEATER**  
SATURDAY, MARCH 29, 7-9:30 PM  
**NATIONAL THEATRE LIVE: DR. STRANGELOVE**



**THEATER**  
SATURDAY, APRIL 19, 7-10 PM  
**NATIONAL THEATRE LIVE: VANYA—WITH ANDREW SCOTT**



**LEARNING**  
MONDAY, APRIL 21, 6-8 PM  
**ART SOCIAL: WET FELTING WITH KERRY SHARKEY-MILLER**

# GUILDHALL



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BOX OFFICE HOURS  
FRIDAY, 12-5 PM

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# Saint Vincent & The Grenadines

## A Look At Sandals 2.0

By Jessica Mackin-Cipro

Introducing Sandals 2.0, an updated Sandals Resort in Saint Vincent and the Grenadines, which opened last March. Upon arrival, guests who book butler suites are treated to airport transfers by boat, offering stunning island views. The experience only gets better from there — enjoy all-inclusive dining, a luxurious spa, and exciting excursions.

You'll also be able to experience the heart of Vincy. The Saint Vincent landscapes are filled with rivers, waterfalls, highlands, volcanic peaks, and sandy beaches — and you'll want to explore them all. It's not just about the indulgences (of which there are many); it's both an immersive and luxurious experience that draws from nature and local culture.

The rooms are spacious and inviting. You can choose from a two-story overwater villa with a lush rainforest backdrop and floor-to-ceiling windows or select from various expansive guest suites. Just outside your door, you'll be greeted by breathtaking rainbows and brilliant sunsets. With a range of accommodation options available, Sandals, which was initially marketed as a couples retreat, is not only ideal for romantic getaways but also perfect for friends and adult families.

A standout feature of the dining program

is Buccan — Sandals' first large-format dining concept that encourages guests to bond over their meal. The family-style offerings highlight authentic Vincentian cooking, utilizing ingredients and spices sourced from local markets. This dining experience is designed to be reminiscent of family gatherings or "river cooks," where food is traditionally prepared using a three-stone method over an open fire. There are fantastic dining options for every meal of your stay, from Butch's Island Chop House to seafood at Scrimshaw to late-night pizza from Isola.

Every evening, there is live entertainment, and Three Jewels Rum Bar is the ideal place to conclude your night — perhaps even with karaoke. They offer a selection of 32 rums, representing the 32 islands within 32 miles, providing you with some liquid courage to sing your favorites.

Another highlight is the Red Lane Spa. Upon entering, you can enjoy the lush greenery, flowing water, cold plunges, and a spectacular pool while you wait to enter for your massage, facial, or body treatment.

Take some time to explore the roots of Saint Vincent with a trip to Kingstown, the island's capital. The resort offers a walking tour to visit churches, markets, restaurants, and shop for artisanal goods.



Photos by Douglas Friedman

The botanic gardens are the oldest in the Western Hemisphere, dating back to 1765. You can also explore the fishing village, and shop local wares, just next door to the resort.

A boat tour courtesy of Island Routes that hops between the neighboring islands of Mustique and Bequia offers a magical full-day experience. While on the private island of Mustique, you can stop for a refreshing cocktail at the famous Basil's Bar, where you might even spot an A-list celebrity at a nearby table. Take time to explore the charming boutiques before heading to Bequia. There, you can enjoy a delicious lunch followed by a hike to the storied Princess Margaret Beach. This scenic hike features a boardwalk built into the cliffs that ends at the picturesque beach.

Water sports are, of course, on the menu at Sandals. Guests can explore nearby bat caves by kayak or enjoy sunset paddleboarding. For those looking to unwind, the main pool features a swim-up bar where you can sip refreshing mojitos. Beach cruisers are available throughout the property, making it easy for guests to travel from the beach to one of the many restaurants or pools.

As the largest private employer in the



Caribbean, Sandals also has The Sandals Foundation, which supports Caribbean islands by focusing on community, environment, and education. Among their initiatives to support the Saint Vincent community, locally made items are available in retail shops. Sandals guests are invited to pack five pounds of school supplies, hygiene products, medical items, and other donations in their suitcases for

local communities. Additionally, they have partnered with the Vincentian Society for the Prevention of Cruelty to Animals to provide a spay and neuter service for dogs and cats.

There are countless experiences to enjoy on the island of Saint Vincent, and at Sandals, you can create the perfect holiday tailored to your preferences.

# The Concoors Club

## A VIP Experience With An Adrenaline Rush

By Heather Buchanan

We are living in a time when what people really value is experience, embracing a passion, and bonding with others who share that enthusiasm. At The Concoors Club, a luxury automotive resort in Miami, the answer to that desire is, buckle up! There is excitement in the air.

The private club inside the Miami-Opa locka Executive Airport is designed to deliver luxury amenities and concierge service to those with a drive for cars and racing as well as those who enjoy the lifestyle of top-notch hospitality in a stunning, unique setting for personal enjoyment and corporate entertaining and events. This is no ordinary country club. Forgo the putting green for the skid

pad and the tennis pro for a world-class, winning race car driver to be in your ear, monitoring your performance on a state-of-the-art racing track designed for speed and FIA-certified safety.

In its second season, the Concoors Club boasts an 80-acre campus where members can either store and enjoy their own cars or use a fleet of BMW M2CS racing cars. The over two-mile driving circuit with multiple configurations and elevations gives exciting options to amateurs and professional-caliber drivers alike.

President Aaron Weiss, who has vast experience in the automotive club world and is an avid racer, noted, "The motorsport model has shifted from spectator to participant. We're all a bit of a thrill seeker,



Courtesy The Concoors Club

but it's about knowing that we can control something that other people think we can't." Members can build their confidence by training and competing in races with similar-level drivers.

The Club reads more Aman resort than race track. Sleek modern construction is designed to look more residential than commercial. Member spaces are sophisticated but welcoming, and prized autos are treated to first-class storage, service, and detailing. You can even have your car meet you at your private plane minutes away. Weiss said, "We are creating an experience that is a culmination of all of the touch points from when you show up at the gate to when you leave."

The campus includes automotive lofts

(think sleek man caves or sophisticated she sheds) where members can not only store their cars but keep vintage, non-racing versions, and art, and enjoy a race-side entertaining lounge. The unique space with various venues and skilled staff is also open for private events, hosting everything from a proposal to a 1,000-person corporate meeting.

With top-notch crews and coaches with the highest technological advances, it is a place to put pedal to the metal and improve performance (you can also enjoy as a passenger with a pro.) Yet when you take off the helmet, you can relax in the lounge or enjoy Culinary Director, Chef Brad Kilgore's cuisine at Verge. The James Beard Award Nominee and five-time Miami Chef of the Year caters to various

desires, from exquisite haute cuisine and caviar to popular pizzas. Master Sommelier Dan Pilkey also regales members and guests with tasting events and a carefully curated wine list. Sleek but casual, the club is family-friendly, with mini-courses being set up for the kids. No jackets required here.

In terms of membership, Weiss commented, "The growth has been very organic. We look for a genuine passion, an authenticity, and being embedded in this world. It's amongst the smallest member group of any club on purpose. If we have created an experience and enough value that a member wants to refer someone and tell his/her friend, that is a high compliment." Gentlemen/women, start your engines.



# Café Boulud

## Welcomes Chef Christopher Zabita

By Heather Buchanan

If you are going to follow in the footsteps of a legendary restaurateur like Daniel Boulud, you need a strong sense of your own culinary skills to take a divergent path. New Executive Chef Christopher Zabita at Café Boulud at the Brazilian Court in Palm Beach is up to the task. With both a reverent and a modern take, Chef Christopher, as he is affectionately known, adds an Italian touch to French classics. A smart man, he knows to retain beloved Boulud favorites like the Brittany Dover Sole and Dan-

iel's "Bass En Paupiette," whose elimination would create a revolt. (Think well-dressed villagers with gold-plated pitchforks.) Yet, with his dedication to working with local producers and cooking with fresh, seasonal ingredients, he adds some vibrant and fresh new items to the menu.

The Hamachi Tataki is not to be missed with a slight sear, carrot-ginger nage, charred grapefruit, and furikake. He is a master at dueling sensations: char and raw, smooth and sharp. The special

fresh tomato salad makes you remember that a tomato is actually a fruit with a sweetness cut by the blue cheese and charred radicchio with a balsamic-soaked crouton. Where Chef Christopher says he really has fun is with the specials. If you are lucky enough to dine on a night with the seafood risotto, you are in for waves of flavor, the secret ingredient being a hint of mascarpone.

"For any chef, our tastes and interests always change over time. It's not necessarily a bad thing," said Chef Christopher, "In the professional setting, we need to keep up with trends, what's hot right now, what's coming next, etc. I think there are also times when a chef has worked at such a high, intense level that they might say they want to do a style that is more comfortable to them."

Chef Christopher's meals are as much about family as creating delicious dishes. "My parents tell me that I used to always want to make scrambled eggs for myself when they were making breakfast. But I was the one who would always add some other ingredient, like whatever cheese we had in the house at the time. My grandmother was a big influence as well. Not just



from the cooking aspect but from the way food would put everyone around the table."

Chef Christopher honed his craft at numerous top restaurants. He worked at Disney's Victoria & Albert's, a renowned AAA 5-Diamond restaurant, as well as Restaurant Marc Forgione and the Walker Hotel in New York City, where he opened Society Café. He was also a sous chef at Bar Boulud in New York

City and, with his culinary and management skills, was a natural. He will warn you, however, not to use "The Bear" as true to life, "Having done food TV on numerous occasions and spending 20 years in professional kitchens, I can say that TV is not even comparable to a professional setting."

Where he shines is talking about some of his Italian influences. "If I have to pinpoint one individual

creation, it would be my focaccia bread. Every time I make it, I sit back and look at how airy it is inside. How crispy it is on the outside. And I let my mind wander to think about how delicious it is on its own with a bit of Italian EVO. Or how it can be used to make some of the best sandwiches with mortadella, prosciutto, sun-dried tomato pesto, whipped ricotta, arugula, and pickled red onions." This might be a new Boulud fan favorite.



## Palm House Opens In Palm Beach

Palm House recently opened its doors this November. Designed as a modern retreat that marries Palm Beach's enduring allure with contemporary luxury, Palm House blends classic charm with a playful wonderland-esque design. Upon entering, guests are greeted by the vibrant Palm Bar, where bartenders in white tuxedo jackets craft classic and inventive cocktails, all served at the luminous pink marble bar.

Palm House was designed as an everlasting escape that honors the timeless charm of the island while establishing new traditions for future generations. The architects from Cooper Carry, interior designers from Muza Lab, and art consultant Minda Dowling reimagined the iconic pinks and greens of vintage Palm Beach to create a hotel that feels fresh, bright, bold, and inviting — like stepping into a jewel box. The

vision was to achieve a relaxed exclusivity that resembles a beautifully restored classic home.

Experience the Nobu-inspired dining room, featuring dishes created by Executive Chef de Cuisine Jerry Ayala. A highlight of the hotel is the Sunset Pool Deck, which includes a sunken, heated pool and patio that provides a secluded sanctuary. Choose to stay in one of the 58 guestrooms or 21 spacious suites.

## This Season At The Colony Hotel

Enjoy one of the world's most storied destinations, steps from Worth Avenue and the ocean. It's always a good idea to visit The Colony Hotel when in Palm Beach, whether you enjoy dining or cocktails at Swifty's, music poolside, Sunday Bingo, or staying in the newly designed Cabana Bungalow.

Upcoming happenings at "pink paradise" also include Holiday House's Palm Beach Tabletop event on Monday, February 24. Over 25 top designers will each create a chic tablescape to showcase. The event will raise funds for The Breast Cancer Research Foundation.

While visiting, be sure to shop The Colony Edit — the hotel's curated and exclusive retail destination, open daily from 10 AM to 7 PM.

The 93-room property provides unique, curated offerings for guests of all ages delivered with boutique service.



## Amrit Ocean Resort

Amrit Ocean Resort is a luxury wellness resort on Palm Beach County's picturesque Singer Island. It spans seven beachfront acres and combines Eastern principles with Western luxury. The resort's offerings are inspired by five wellness pillars: mindfulness, nutrition, fitness, relaxation, and sleep. The resort features 155 wellness-inspired guest rooms and the four-story, 103,000-square-foot revolutionary Amrit Wellness & Spa, known as the largest spa in Florida.

This facility features the Aayush Hydrothermal Experience, which encompasses a 17,000-square-foot indoor and outdoor hydrotherapy circuit. Additionally, it includes 25 treatment rooms, a 1,200-square-foot hammam, a salon, two retail stores, and a state-of-the-art fitness center. The fitness center is complemented by six additional studios for group fitness and wellness classes.

Upcoming retreats include the Nexus Vitality Retreat from February 27 to March 2. Guided

by psychiatrist and brain scientist Dr. Srin Pillay and nutritional psychiatrist and professional chef Dr. Uma Naidoo, the Retreat will offer attendees simple yet powerful strategies aimed at unlocking their brains' full potential.

The Amrit Signature Five Pillar Retreat will be held March 27 to 30. Designed for individuals looking to enhance their health, longevity, and overall well-being, this retreat offers an immersive journey into optimizing the mind and body.





Photos by Santi Pineda / Top Marketing & Media

# Moon Rising

## James Lane Post & Moon Rising Host Sip & Shop At Le Bar À Vin In Palm Beach

James Lane Post & Moon Rising held a sip & shop at Le Bar à Vin in Palm Beach on Saturday, November 30.

Moon Rising creates handwoven baby alpaca capes and ponchos, providing economic opportunity and support to native Peruvian communities. The mission is “to be a bridge between the modern

world and ancient wisdom.”

The capes are made of ethically sourced alpaca wool, and no alpacas are harmed in the process. Alpacas live in some of the coldest regions of the Andes mountains, and the fur is sourced only from alpacas that die of natural causes.

Moon Rising partners with women

from the Quechua communities of Peru to support women’s economic empowerment. The Q’ori T’ikas Weaving Collective creates pieces using ancient traditions.

Le Bar à Vin has a vibrant supper club atmosphere and often has live entertainment. Chef Matteo Caboni’s dishes are inspired by his Mediterranean heritage.

# Yafa Signed Jewels

## Dazzle In Palm Beach

By Heather Buchanan

When you are in the presence of rare beauty, it can be stunning, literally. The jewelry from Yafa Signed Jewels not only sparkles from its fine facets but also each piece’s unique history. Celebrating its 40th anniversary, the company has a headquarters in New York City with a beautiful retail destination on Worth Avenue in Palm Beach, which opened in the winter of 2019. They are renowned

in trusted high net-worth circles globally for acquiring vintage pieces, focusing on the ‘60s, ‘70s, and ‘80s collections from Cartier, Van Cleef & Arpels, Bulgari, and Harry Winston. Rare diamonds 30 carats and up are another specialty, even in pinks, blues, and yellow.

Principal Tyler Moradof commented, “It’s a family history. Yafa is my grandmother’s name. She and my father, Maurice, started the business together. They began

on the famous 47th Street in Manhattan, which set the foundation to familiarize themselves with the industry and learn different methods to be successful.”

While the current pieces can be museum quality and range from \$10,000 to multi-million dollars, the family approach is inclusionary. Moradof speaks of these jewels not only as beautiful pieces to enjoy but also as a prudent investment. “We try to educate people on what has value. We select the pieces very intentionally. We don’t just buy things because they look pretty. There is plenty of beautiful jewelry all over the world, but we focus on the ‘60s, ‘70s, and ‘80s. That’s our sweet spot. There are occasional instances where we stray a little older or younger, but most of the inventory is from the golden era of these houses.”

Yafa Signed Jewels is also known for its discreet, personal service for those looking to sell. Moradof said, “For this level of clients, they appreciate we keep their information private. We may purchase from individuals or estates or even lawyers — whenever an opportunity presents itself.” While they are experts at determining the provenance of signature pieces, they are also respectful of the sellers. “We may only be able to say that the

piece is from the collection of a royal family in Europe,” explained Moradof.

The company also has a motto, “Where you find the unfindable.” With 40 years of expertise, they can try to find a very expensive needle in the haystack. Moradof recounts, “A client sent me a picture of this Bulgari bracelet and said, ‘Can you help me find it?’ We are fortunate to reach out to our contacts with dealers and clients all over the world.”

Opening the retail location in Palm Beach has been a real success with a clientele who, when shown a 20-carat diamond, ask, “Do you have anything larger?” and new acquisitions arrive by armored car. It is an enclave where precious jewels are proudly worn and not relegated to a safe. The tour of the store is like having a docent at a museum. The staff has a real affection and appreciation for the story of each piece. It may be a vintage Zip Necklace-Bracelet inspired by the Duchess of Windsor from Van Cleef & Arpels, pieces from Bulgari’s ancient coin collection, or a Panthère De Cartier bracelet so finely crafted you can see his sinewy bejeweled muscles.

When asked if he has a particularly wow piece, Moradof



Courtesy photo

answered, “Can you ask a mother who their favorite child is? It’s a difficult question. Honestly, all of the pieces that we have are all

quite special, and you love them all in different ways.” Keep an eye out for the glitter of expansion at more retail locations.





SOUTHAMPTON ARTS CENTER EXHIBITION

# EAST END COLLECTED 8

CURATED BY PATON MILLER + CHRISTINA M. STRASSFIELD

**FEBRUARY 1 - MAY 4**

## ARTIST LINEUP

William Albertini • John Battle • John Philip Capello • Linda Capello • Gary Chiappa • David Corgliano • Eva Faye • Robin Gianis • Carly Haffner • Robert Harms • Samuel Havens • Mary Jaffe • Brendan H. Johnston • Nishan Kazazian • Joyce Kubat • Stephen Laub • Setha Low • Sutton Lynch • Mica Marder • Richard Mothes • Isabella Rupp • Georgia Suter • Deirdre Swords • Aurelio Torres • Allan Wexler • Steven Zaluski • Amy Zerner • Susan Zises

Curators Tour with Paton Miller + Christina Strassfield:  
Sunday, February 23 at 2:00pm

Artist Panel Talks:  
Saturday, March 1, 15, 29 & April 5 at 3:00pm

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25 Jobs Lane  
Southampton, New York 11968  
southamptonartscenter.org

631.283.0967  
Southampton Arts Center  
@southamptonartscenter