

James Lane

— Travel & Dining —

June 2025

www.jameslanepost.com



JONI'S, A LOVE LETTER TO SUMMER IN MONTAUK



Join James Lane Post On A European Retreat

Explore The Food & Wine Of Provence & The Italian Riviera

Join James Lane Post for six nights, September 11 to 17, in the beautiful Provence region of France and Sanremo on the stunning Italian Riviera as we explore the rich gastronomic heritage and exceptional wines of these renowned regions. Enjoy three nights at Château Saint-Roux, a historic 15th-century farmhouse and vineyard, followed by three nights at the Royal Hotel Sanremo, a luxurious five-star resort and member of Leading Hotels of the World.

Château Saint-Roux is a beautiful Provençal estate located in the heart of the Var region in southern France, where the principles of slow living harmonize with sustainable luxury. Surrounded by lush vineyards and olive groves, this 15th-century chateau has been meticulously restored to capture the charm and authenticity of the area. More than just a winery, Château Saint-Roux is a versatile eco-estate that offers organic wines, a farm-to-table bistro, an educational farm, and stylish accommodations for guests seeking an immersive countryside retreat.

Château Saint-Roux produces certified organic wines, including Provence rosés. Guests can enjoy guided wine tastings, gourmet meals prepared with ingredients from the estate's own gardens, and even take part in a baguette-making class. Whether you are savoring a glass of wine under century-old trees or strolling through sun-drenched farm, Château Saint-Roux offers a tranquil and authentic experience of Provence. Enjoy a game of petanque, hike, or a walk on the mini-farm.

A vineyard tour of Château Minuty will take place, followed by an afternoon and evening exploring Saint-Tropez. Located in Gassin on the Saint-Tropez peninsula in Provence, Château Minuty is a distinguished wine estate known for its exceptional rosé wines, which have received international acclaim. Guests will have the opportunity to explore the estate's modern tasting cellar and vineyards, gaining insights into their sustainable viticulture practices and winemaking process.

Sanremo, situated on the Italian Riviera, is a unique destination that blends heritage,

glamour, and old-world charm. Known as the Riviera of Flowers, it boasts some of the region's largest flower markets. Guests can also enjoy its delicious cuisine and stunning architecture.

One of the most exquisite places to stay is the Royal Hotel Sanremo. 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 rooms. The hotel was built by hotelier Lorenzo Bertolini and designed by architects Pio Soli and Alessandro Cantù. Today, the hotel is a sixth-generation family-owned by Bertolini's descendants.

The Royal Hotel Sanremo is also known for its top-rated cuisine, featuring exquisite restaurants. Guests will dine at Fiori di Murano, enjoying a three-course dinner. If you fancy the perfect Negroni or spritz, the new Lawrence Lounge at the Royal Hotel Sanremo is the ideal spot for an aperitivo or a nightcap. Named after the hotel's founder, the lounge shines as the centerpiece of the stunning lobby, showcasing an innovative, eye-catching, and inviting design. It's a place where exceptional mixology meets exquisite cuisine.

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

During the stay, guests will experience the medieval city of La Pigna, with its winding labyrinth of pedestrian streets within Sanremo. Climb to the top for a spectacular view while admiring the architecture, churches, artist studios, shops, and cafes along the way on a food and wine tour with Roberta Giovannina, who creates bespoke tours and experiences through her company, Sanremo Experience. Experience authentic Ligurian street food with 11 tastings along the way, including local bakery specialties, extra virgin

olive oil and olives, local DOC wines, Parmigiano Reggiano, true Italian gelato, and Bacio di Sanremo, a local cake.

A visit to The Mall Sanremo is a premier luxury outlet destination. This boutique-style shopping center provides discerning shoppers with access to top international fashion brands at exceptional value, featuring discounts between 35% and 70% off retail prices.

The Mall Sanremo features an impressive selection of high-end boutiques, including Balenciaga, Dolce & Gabbana, Gucci, Saint Laurent, Versace, and Loro Piana. Beyond shopping, The Mall Sanremo provides a range of exclusive services to enhance the visitor experience. Guests can enjoy personalized shopping assistance, hands-free shopping, and instant tax refunds at the VIP Tax Refund Lounge. Additionally, gourmet Italian cuisine and workshops enhance the overall experience.

The cost of the retreat is \$2700 per person for double occupancy or \$3500 for single occupancy, and is limited to 14 guests. The rate includes hotel accommodations, breakfast each morning, four multi-course dinners at restaurants selected by James Lane Post editors, wine tastings and tours, a baguette-baking class, a Sanremo food tour, transportation to luxury shopping at The Mall Sanremo, and an afternoon spent in Saint-Tropez, among other activities with plenty of free time reserved for guests to explore on their own. Guests will also be provided with an additional list of local dining suggestions and cultural experiences to enjoy.

An Itinerary Of What's Included

Thursday, September 11

4 pm: check-in Château Saint-Roux
8 PM: dinner at Le Table at Château Saint-Roux

Friday, September 12

7-10 am: breakfast
10:30 am: baguette baking class
1 pm: car service to Saint-Tropez
2 pm: wine tasting at Château Minuty
4 pm: afternoon and dinner in Saint-Tropez
10 pm: return to Château Saint-Roux

Saturday, September 13

7-10 am: Breakfast
2 pm: Wine Tasting at Château Saint-Roux

Sunday, September 14

7-10 am: Breakfast
11 am: Check out
11:30 am: Car service to Sanremo
4 pm: Check-in Royal Hotel Sanremo
8 pm: 3-course dinner at Royal Hotel Sanremo's Fiori di Murano

Monday, September 15

7-10:30 am: Breakfast
9:30 am: Shuttle to The Mall Sanremo
3:35 pm: Shuttle back to Royal Hotel Sanremo

Tuesday, September 16

7-10:30 am: Breakfast
9:30 am: Sanremo Food Tour
8 pm: Dinner in Sanremo

Wednesday, September 17

7-10:30 am: Breakfast
11 am: Check out

**The itinerary is subject to change. Flights and transportation to and from the airport are not included. To book, email jessica@jameslanepost.com.*



Château Saint-Roux. Photo by Lea Gil



Royal Hotel Sanremo



Joni’s

Feel-Good Recipes & Stories From The End Of The World

In the summer of 2001, Joni Brosnan embarked on a mission to create a charming spot in Montauk that would nourish both the soul and the palate. Her beloved café soon became a welcoming clubhouse for artists, writers, celebrities, and barefoot surfers. Decades later, you’ll still be greeted with the same inviting seaside atmosphere.

“The kitchen is my art. It’s a big canvas that is always changing colors and textures,” said Brosnan, who will release her debut cookbook: “Joni’s, A Love Letter To Summer In Montauk.”

This unique cookbook blends elements of a

photographic memoir and a culinary souvenir, providing an intimate glimpse into life in Montauk through Joni’s stories, her family, and her iconic healthy recipes.

The book also includes appearances from members of the Montauk community who have helped shape her business. With its beautiful design, the book creatively conveys the stories, aromas, flavors, sounds, and the laid-back vibes of Joni’s surf lifestyle and summer experiences in Montauk.

This love letter to Montauk is meant for readers to cherish. It is filled with secret ingredients, nostalgia, and beauty that make Montauk special. Each recipe is based on



simplicity, fun, and captivating flavors, allowing you to experience that feeling no matter where you are.

“I’ve been going to Joni’s since I was a little girl. Joni makes the most beautiful, healthy food with a smile always. It’s the go-to spot for anyone who’s visiting Montauk,” said pro surfer Quincy Davis.

Testimonials continue throughout the book from the likes of Coldplay’s Chris Martin, who notes, “Joni’s tastes amazing by the Atlantic Ocean, but I won’t be surprised if somewhere in the depths of Mongolia these dishes don’t feel just as good.” Julianne Moore and Bart Freundlich state, “Joni’s value of community, refreshing simplicity, and playfulness embody the spirit of Montauk.”

‘Sorry Charlie’ Sandwich Recipe

Makes 4 large sandwiches

A tuna salad sandwich is a classic on so many menus for a reason. But what sets an okay tuna salad sandwich apart from a memorable one? The quality of the tuna. We’re spoiled here in Montauk and I’ll be the first to admit that it’s not realistic for everyone to be able to get fresh local tuna for this recipe. That said, I’ve found frozen ahi in even the smallest of towns — and brands like Patagonia have made tinned, sustainable tuna much more accessible. I also love the Italian tonno you can find in glass jars. Just be sure to get fish packed in water if it’s pre-cooked and feel free to switch up the species to bluefin or otherwise.

- 1/2 cup dry white wine
- 1 medium white onion, halved through the root
- 1 bay leaf
- Kosher salt and freshly ground black pepper
- 1 1/2 pounds freshly-caught wild tuna, ideally 1-inch thick
- 1 cup mayo

- 1 cup finely chopped red onion
- 3/4 cup chopped fresh dill
- 1/2 cup finely chopped celery (about 1/2 rib)
- 2 teaspoons Dijon mustard
- 2 teaspoons white wine vinegar
- 8 slices multigrain bread, toasted if desired
- Sliced tomato and mixed greens, for serving

1. Fill a medium pot halfway with water and add the wine, onion, bay leaf, and 2 tablespoons of salt. Cover and bring to a boil. Add the tuna (the tuna should be covered with liquid) and cook over moderate heat until just cooked through, 10 to 12 minutes. Transfer the tuna to a cutting board and let cool slightly. Once the tuna is cool enough to handle, transfer to a large bowl and flake into small pieces.
2. To the tuna, add the mayo, red onion, dill, celery, mustard, and vinegar. Season with salt and pepper.
3. Mound the tuna salad on 4 slices of bread. Top with lettuce and tomato and close the sandwiches. Slice in half on the bias and enjoy.

The Ellen Hermanson FOUNDATION

Saving Lives for 30 Years Through Education, Early Detection, and Treatment of Breast Cancer



PLEASE JOIN US

THE 30TH ANNIVERSARY SUMMER GALA

Honoring Founder Julie Ratner
Saturday, July 26, 2025
Bridgehampton Tennis & Surf Club
Tables & Tickets Now Available

THE 30TH ANNUAL ELLEN’S RUN

Sunday, August 17, 2025
Southampton Middle School
Registration Is Open



Contact us at 631-907-1952 or email
info@ellensrun.org





Photo courtesy Long Island Vine Care

New Roots

Stephen Scarnato, Founder Of Long Island Vine Care

By Jessica Mackin-Cipro

Stephen Scarnato is the founder of Long Island Vine Care and Co-Founder of New Roots Wine Club with his wife, Sarah Scarnato. Long Island Vine Care offers private vineyard management services. We spoke to Stephen to learn more.

Can you tell us about your background as a winemaker and how you got started?

I started making wine with my dad at home with kits we purchased as a hobby. When I was still in college, my parents and my wife (girlfriend at the time) took a tour with me at Paumanok back in 2009. By a happy turn of events, our initial tour had been double-

booked and we got to go on an off-beat tour with Kareem Massoud, the wine-maker. He graciously answered all of my enthusiastic questions and recommended some pretty advanced literature. I left inspired to learn everything I could. I pored through textbooks on wine-making and applied to every summer internship I could find. Jim Thompson at Martha Clara (now RGNV) hired me that summer, and I got to experience the viticulture side. Living on the farm that summer, surrounded by the vines, I realized that was my true first calling and that care and attention in the vineyard, raising incredible grapes, would inevitably produce great wine.

I worked in a couple of tasting rooms, but most of my first jobs Out East were in vineyards

learning about soil nutrition and plant health on a technical level. My wife, Sarah, and I started Long Island Vine Care, specializing in small private residential vineyards. Cedarhouse on Sound B&B was our first customer, but we have grown to 36 backyard vineyards and consult for half a dozen commercial vineyards. Working with these small vineyards, I was able to baby the plants and experiment in ways that are much more difficult to do on a larger scale. The wines we were producing for our customers were coming out amazing, and one thing led to another. We started crop sharing and making wines for ourselves.

You were inspired by your grandfather’s Brooklyn grapevines?

Yes. I always loved hearing about how he would tend little vines on the side of his building in Brooklyn. It is a beautiful testament to the resiliency of grapevines and the way they inspire family culture.

Your company, Long Island Vine Care, helps private homeowners cultivate backyard vineyards. What inspired you to start this business?

I was working for Long Island Cauliflower and doing vineyard consulting for their

customers, and selling agricultural products, when I stopped at Cedarhouse on Sound B&B and asked if they needed anything. They needed someone to manage their vineyard, and I was very excited to accept that opportunity. It felt like a dream come true. I had been hoping and praying for a vineyard of my own to prove to myself that I had what it takes to harvest one of nature’s most fickle crops. Up until that point, I had been exclusively learning a lot of theory and apprenticing under others. They gave me a shot and became our first customer. Word of mouth brought me to a few other small private jobs that year. Enough people found us and liked what we were doing. The rest is history. Long Island Vine Care was born in 2014.

You also run the New Roots Wine Club. Can you explain the concept?

New Roots is run by my wife, Sarah. It’s amazing how things have unfolded. We created New Roots so that we could share our passion for wine education and getting people involved in the whole process of growing grapes and making wine. We have four releases a year, and each one is celebrated with a two-hour wine experience event. Events include a delicious paired tasting, a course on what is going on in the vineyard and the winery during that season, and then members take home four bottles of that release.

Tell us about your in-person events designed to demystify the vine-to-wine journey.

Our events are interactive and conversational. They’re a lot of fun for people looking for something different and more intimate than other wine clubs. The events are held as pop-ups at one of our private vineyards. Sometimes, we bring in other local artisans who can share their craft and partner with us on the pairing. We just had the most incredible time pairing our wines with Disset Chocolate. Ursula and I taught the class together, and it was an excellent experience for all involved. We attract a lot of foodies and nerdy wine lovers, people studying to be sommeliers, and simply people interested in learning more about terroir and growing practices. Those are our people.

You now have your own private-label, small-batch wines. Can you tell us about the wines you have created?

My philosophy is simple: the wines create themselves. We let the grapes take the lead, and we intervene very minimally in the winery. Before trying the wine, I always warn people. I’m not a winemaker first. I’m foremost a grape farmer. We are insanely meticulous in the vineyard, doing every task by hand, no tractors. Nothing against equipment, of course. However, growing grapes in a challenging climate like our own, we can balance each vine throughout the season so that harvest gives us not only the ripest fruit, but the healthiest and cleanest grapes around, which inevitably leads to a beautiful and healthy fermentation. We don’t sulfur the wines when they arrive to be processed, so it’s always a combination of wild fermentation and chosen yeast strains.

All of this means that when you taste our wines, they’re real, pure, unadulterated fermented grapes. I’ve always wanted to know what wine would have tasted like before technological intervention, and here it is! Another crucial element to our annual lineup is that we love fooling around with new and different varieties. The wines we produce each year depend entirely on how the season goes. 2024 was a very exciting season for everyone on the North Fork because of the uncharacteristically dry fall we had. We had conditions that allowed us to ripen Riesling and create an incredible sparkling with 100 percent Riesling grapes. Most of our red grapes hung on, and we were able to co-ferment them to create this year’s harvest release, called The Crucible. It’s a red blend I am very proud of.

We also have a lot of fun with our staple Sparkling Rosé. We use our most aromatic grapes that come into the winery for that one and play around with the blend until Sarah is happy because it’s not ready until she says so. So the rosé is different every year but always delicious. Everyone loves it. Overall, I am so thrilled with the wines we are producing. All micro-batch and limited edition, so inventory goes fast. We are bottling an authentic representation of what our little growing wine region can express — and it’s wonderful.

NAVY BEACH

EST. MONTAUK NY 2010

A TRADITION THAT BEGINS THE MOMENT YOU ARRIVE.

LUNCH • DINNER • DRINKS • LIVE MUSIC • WEDDINGS

DROP YOUR ANCHOR AND DINE • PRIVATE PARTIES • LIVE MUSIC

• NAVYBEACH.COM • 631-668-6868 • @NAVYBEACHMONTAUK • MONTAUK, NY •

James Lane Post’s Spring Celebration At The Shoals



James Lane Post hosted a spring issue celebration at The Shoals in Southold. Guests enjoyed food from Southold Social and wine from Meadowlark.

Kara Hoblin of the North Fork Art Collective showcased artwork and goods from the collective, and Lainey Stewart, co-author of “Out East From Above: An Aerial Tour Of The South Fork,” had books for sale.

Photos by Madison Fender



Chef Cheo Avila

Brings Bold Flavors And Vibes To The Shoals Dockside This Summer

By Kelly Alvarez



Photo by Jeremy Garretson



Photo by Doug Young

markets and speedy street food kiosks — he’s bringing that energy to The Shoals with a fast, fresh, flavor-packed experience that still feels deeply North Fork.

“We’re embracing a true zero-mile approach,” said Cheo. “It’s all about using what’s around us — from the bay to the farms to the fish markets — while keeping the vibe playful, family-friendly, and effortlessly cool.”

The Menu: A Dockside Flavor Playground

The food by Maizeat at The Shoals Dockside is bold and unexpected, a mix of Latin and Asian street food favorites, with Cheo’s signature flair and a heavy dose of local love. Expect fresh ceviches, crisp empanadas, juicy dumplings, sweet-and-savory small bites, and the kind of crunchy, spicy, herb-laced dishes that go perfectly with a salt breeze and a cold drink in hand. We know you’ve been dreaming of old Kontiki favorites, which will make a reappearance on this menu.

Speaking of drinks, the cocktail menu is refreshingly inventive, with spritzes, clarified concoctions, and house-made nonalcoholic refreshers that are as fun as they are photogenic. Local wines by the bottle channel a laid-back European wine garden aesthetic, while Greenport Harbor Brewing Company and Ale Wife keep the beer lineup grounded in hometown pride.

Live Music, Laid-Back Luxury

Maizeat at The Shoals Dockside will be wowing hotel and marina guests alike by serving up bites and beverages Thursday through Sunday from noon to 6 PM, plus holiday Mondays. Live music every Saturday from 2 to 5 PM adds just the right amount of groove to your afternoon oysters or bay-side hang. The vibe is breezy, inclusive, and unmistakably North Fork. With a focus on seasonal, sustainable, and seriously delicious fare, Chef Cheo’s Maizeat at The Shoals Dockside is more than just a meal, it’s a summer mood.

Summer 2025 on the North Fork is already shaping up to be one for the books, and if you love sunshine, waterfront views, and bold global flavors, The Shoals may be your new favorite destination. Starting Memorial Day Weekend, beloved chef and culinary trendsetter Cheo Avila is officially taking over the food and beverage program at this chic dockside hideaway in Southold.

At the heart of it all? Maizeat is a brand-new Latin-Asian fusion concept created exclusively for The Shoals Dockside food truck. Nestled along the serene Peconic Bay, with picnic tables and Adirondack chairs scattered among dune grass and boats bobbing in the marina, Maizeat is redefining what summer dining can be: vibrant, unfussy, and rooted in Latin and Asian flavors.

A Chef With Global Soul & Local Roots

Known for his inventive pan-Asian pop-up Kontiki and the Venezuelan-forward Maize, Chef Cheo is blending the best of both worlds in this newest project. After a winter of food-fueled research in Japan — think fresh fish

Events & Openings

What’s New On The East End



Libertine will host a pop up in Sag Harbor.

New Openings

Following its popular SoHo debut in fall 2024, this June, Majestas and Altamarea Group bring **Crazy Pizza** to East Hampton, located at 47 Montauk Highway. Guests can expect hand-tossed, super-thin crust pizzas accompanied by Italian classics using high-quality, fresh ingredients imported from Italy.

This season, a new kind of sushi spot is making waves in the Hamptons. **Namiro** in Southampton Village offers a welcoming destination for high-quality sushi, inspired Asian cuisine, and vibrant cocktails — all served in a beautifully designed space that’s as perfect for a family dinner as it is for a night out.

Arthur & Sons in Bridgehampton will reopen for its second season in the Hamptons. Owner Joe Isidori, the three-time Food Network Burger Bash Champion, will bring his award-winning burgers to Arthur & Sons in the Hamptons this summer with **Artie’s in the Hamptons**, a spin-off of their bar and lounge, Artie’s Backroom.

Veteran chef and restaurateur Douglas Gulija will open **FÈNIKS** in Southampton Village. After 28 years operating the acclaimed Plaza Café, Gulija has partnered with cousin Skip Norsic to embark on a new chapter of his culinary novel. The two-story atrium space will offer three distinct dining experiences: an exclusive Chef’s Counter, an à la carte menu, and a lounge with artisanal craft cocktails and playful small plates for sharing and snacking.

Live the French joie de vivre at **Bagatelle** in Montauk, opening at Gosman’s this summer.

Charlie Boy Restaurant will open at Claudio’s Greenport, offering an all-day Italian spot where “simplicity meets bold flavors,” with casual daytime dining and lively evenings.

El Verano in Southampton, the upscale Mexican restaurant owned by Chef Julian Medina, presents **El Verano Taco Lot**. Opening Memorial Day weekend, it is a casual, outdoor Mexico City-style taqueria next door to El Verano. **El Farm Market** will also open Memorial Day weekend next to El Verano. It will offer farm-fresh prepared foods.

Cédric and Ochi Vongerichten, the couple behind popular New York City French-Indonesian restaurants **Wayan and Ma•dé**,

will have another summer residency on the East End for the third year running, this year at EHP Resort & Marina in Springs. Wayan & Ma•dé will replace Sunset Harbor as the resort’s second waterfront dining option.

Local waterman Paul Brooke has launched **Montauk Wild Oyster Co.**, which features oyster shucking experiences with pairings and retail and delivery services in the Hamptons. During a Montauk Wild Oyster shucking experience, guests discover the world of Montauk oysters with Brooke.

Andrew and Sarah Wetenhall of The Colony in Palm Beach open **The Hedges Inn** in East Hampton. The Hedges East Hampton will offer a selection of amenities and partnerships from The Colony and bespoke programming unique to East Hampton. Culinary offerings from Swifty’s will include daily breakfast, lunch, and dinner, partnering with local farmers and purveyors.

The Clam Bar at Napeague is celebrating 44 years of business. New this season is the “**Shuck Truck**,” a retro ’66 Citroen H Van refurbished as the Clam Bar’s catering truck and available for events.

Uno Mas has unveiled a new name, **Crispy Taco Co.**, ushering in a fresh chapter for the beloved tacos and tequila spot. The rebrand pays tribute to the star of the menu — the craveable crispy taco. It includes the Southampton and Westhampton Beach locations and the launch of a new Montauk location opening June 19 at the Breakers MTK.

Swedish candy company **BonBon** will open at 9 Washington Street in the village of Sag Harbor. Founded in 2017 by three Swedish friends, Selim Adira, Robert Persson, and Leonard Schaltz, BonBon offers authentic Swedish candies and delicacies.

Rubirosa is expanding beyond its iconic Mulberry Street home with Camp Rubirosa — a seasonal pop-up running Memorial Day through mid-September that brings the rustic warmth of the Italian countryside to the laid-back charm of the East End. Set at 31 Race Lane in East Hampton, guests can expect Rubirosa’s signature thin-crust tie-dye pizza, house-made pastas, and locally sourced seafood in a nostalgic, summer camp-inspired setting — complete with an outdoor piazza and vintage accents throughout.



Wayan & Ma•dé. Photo by Noah Feeks

OFFSHORE Montauk, a 43-key ocean-front hotel, will open this summer. Blending contemporary sophistication with the raw beauty of the Atlantic, OFFSHORE aims to provide an effortless coastal lifestyle that blends relaxation, wellness, and vibrant social energy.

Caché Life has announced a summer residency that will kick off Memorial Day weekend at Si Si in Springs, overlooking Three Mile Harbor at EHP Resort & Marina, beginning Sunday, May 25, from 1 to 6 PM. Guests can expect entertainment curated by Caché Life founder and producer Eric Essebag. These events will continue on a monthly basis through Labor Day Weekend.

Claude’s Restaurant at the Southampton Inn is launching the season with a new food and beverage team and a new all-American menu. The restaurant is open daily from 7 AM to 9 PM, serving breakfast, brunch, lunch, and dinner.

Solé East Resort in Montauk is unveiling a fresh chapter in its culinary journey with the launch of **Sea Salt**, a completely reimaged on-site restaurant replacing The Backyard Restaurant, spearheaded by Chef Melissa O’Donnell.

Palm Beach’s Mary Lou’s heads to the East End with **Mary Lou’s Montauk** opening on West Lake Drive, and aims to be a summer sanctuary, where dining, drinking, and dancing converge.

gigi’s montauk will open at Gurney’s. The resort’s new flagship restaurant will offer fresh Mediterranean coastal cuisine inspired by local ingredients.

Southold Social introduces **The Privé**, a chic outdoor lounge. Enjoy live jazz on Fridays and toast to glamour on Socialite Saturdays.

LA fashion brand **Libertine**, founded by Johnson Hartig, will present a Sag Harbor pop up from June 23 to June 29 at The Barn at Sage and Madison in Sag Harbor Village. Open from 10 AM to 5 PM.

Coyuchi, a pioneer of elevated organic home textiles, has launched a limited-time pop up at il Buco Vita in Amagansett, running from May 21 to June 22.

Blue&Cream is opening its newest store in Sag Harbor this Memorial Day weekend. The store will feature a dedicated space for quiet luxury brand **Grey/Ven**.

Salon 21 will have an exclusive collaboration with LDV Hospitality at The Maidstone in East Hampton. Beginning Memorial Day Weekend, Salon 21 will take over the entire ground floor of the hotel, transforming the space into a living gallery with “La Dolce Vita” — a curated exhibition celebrating the beauty of relaxed European living.

CardVault by Tom Brady, a premier sports card, trading card, and memorabilia retailer, is bringing its curated collection of collectibles to the Hamptons with a new store in East Hampton, opening Memorial Day Weekend.

Sorrel Sky Gallery will open a new location in East Hampton, featuring the work of photographer David Yarrow.

Hamptons Bridal is open in Southampton Village, a new destination for modern bridal style in the heart of the Hamptons.

Upcoming Events

On Saturday, May 24, at 9 PM, Rose Gold presents **NOTD** as the kick-off for The Hamptons Summer Series After Dark at The Room at The Clubhouse in East Hampton.

The Eleanor Whitmore Early Childhood Center will host its annual **Kites for Kids** kick-off to summer event on Saturday, May 24, at Main Beach in East Hampton.

Leesa Rowland will host a **Salute to Summer 2025** at Marina St. Barth in Southampton on Saturday, May 24, from 2 to 5 PM. Guests will enjoy cocktails by BIATCH Tequila and preview the new collection from Alexander by Design. The shopping event will benefit Hamptons Summer Songbook by the Sea.

Guild Hall in East Hampton will host a **Silent Disco Party In The Garden** on Sunday, May 25, from 8 to 11 PM. Enjoy a night of movin’ & groovin’ in the Furman Garden.

Children’s Museum of the East End (CMEE) will host its 8th annual **Block Party** on Saturday, May 31, from 10 AM to noon.

The Retreat hosts its **All Against Abuse Benefit**, taking place on Saturday, June 7, at the Southampton Arts Center.

Group for the East End will host its Casablanca benefit on Saturday, June 7, at The Bridge in Bridgehampton, hosted by Stéphane Samuel and Robert M. Rubin.

The second annual **Sunset Soirée for Brain Cancer** will be held on Friday, June 7, at a private estate in East Hampton.

The Southampton Fresh Air Home presents its 33rd Annual **Decorators-Designers-Dealers Sale and Auction Benefit Gala**, taking place on Saturday, June 7, in Southampton.

The Animal Rescue Fund of the Hamptons (ARF) is kicking off a summer full of celebrations. On June 14, the new **Rescues & Rosé** event invites a fresh wave of animal lovers to raise a glass and support ARF’s mission.

On Saturday, June 14, The NeoPolitical Cowgirls will host its annual **Arts and Advocacy Gala** at LongHouse Reserve in East Hampton.

The **Dr. Stanley Epstein Memorial Golf & Tennis Outing**, benefiting the Westhampton Beach Performing Arts Center, will take place on June 16. This year’s outing will honor Theresa and Jason Belkin of Hamptons Coffee Company.

The 10th annual **North Fork TV Festival** will be held at Sound View Greenport from June 17 to 18. This year’s Canopy Award Honoree is Christopher Meloni.

i-tri, the community-based program that fosters self-respect, personal empowerment, self-confidence, positive body image, and healthy lifestyle choices for middle school-aged girls, is hosting a **Sweet 16 Gala** on Wednesday, June 18, at East Hampton’s LongHouse Reserve.

LTV’s World Voices and Eastville Community Historical Society will present the Second Annual **Juneteenth Jubilee** White Party Awards and Ceremony at LTV Studio’s on Thursday, June 19 at 6 PM.

Join **Slow Food East End** in welcoming summer at **Share The Harvest Farm** in East Hampton on Friday, June 20, from 5:30 PM to 7:30 PM. Enjoy fresh produce with tastings prepared by Boards by Jess and Aki’s Kitchen, freshly shucked Oysterponds Oysters, and Channing Daughters wines. The evening will also feature live music by Amber Roe and a farm tour led by farmer Matt.

Hamptons JazzFest returns with a vibrant summer of world-class jazz across the East End — from Southampton to Montauk. The season kick-off party will be held on Sunday, June 22, at the Southampton Arts Center.

The Heart of the Hamptons **Sand & Style Soirée** to benefit the American Heart Association will be held at Bridgehampton Tennis and Surf Club on Friday, June 27.

Whimsy Motown Magic will be held at the Southampton Arts Center on June 28, featuring a live performance by That Motown Band.

The 38th Annual **American Picnic with Fireworks by Grucci**, hosted by Southampton Fresh Air Home, takes place on Saturday, June 28, at a beautiful new location: 1610 Meadow Lane, the oceanfront estate of hosts and Honorary Chairmen Margie and Michael Loeb.

Enjoy a summer of Cabaret produced by Donna Rubin and Josh Gladstone — **Hamptons Summer Songbook by The Sea** — live at LTV Studios. The line-up this season includes Marilyn Maye (July 5), Lee Roy Reams (July 11), Liz Callaway (July 19), Eric Comstock & Barbara Fasano (July 26), Steve Ross, Karen Murphy and Maria Abous (Aug. 3), KT Sullivan, Mark Nadler, Natalie Douglas and Marta Sanders (Aug 16), Craig Rubano (Aug. 23) and Mary, Maggy and Marta Moipei (Aug. 30).

Visit jameslanepost.com for more.

