

# James Lane

— Travel & Dining —

July 2025

[www.jameslanepost.com](http://www.jameslanepost.com)



**ALEX GUARNASCHELLI**  
**ITALIAN AMERICAN FOREVER**

*Photo by Suech and Beck*







# Alex Guarnaschelli

## Italian American Forever

By Jessica Mackin-Cipro

“Italian American Forever” is the latest book from celebrity chef Alex Guarnaschelli, featuring 120 recipes with stunning photos that include everything from fettuccine alfredo to Carmela Soprano’s lasagna. We asked her a few questions to learn more.

**“Italian American Forever” feels like more than a cookbook—it’s a love letter to family, flavor, and heritage. What inspired you to write it now?**

I have written a number of cookbooks that have explored my journey with food as a professional chef. While food is such an important part of life and family, I never really explored the dishes I ate a lot growing up that my mother or father cooked. The French cooking my mother did took over every aspect of my cooking career. The Italian stuff I always kept to myself. I thought it was time to share.

**What’s the most sentimental recipe in the book—and what’s the story behind it?**

Without a doubt, the most sentimental recipe in the book is the cannoli cake. I might even argue that the dessert chapters have the most sentimental stories behind them in general. My mother would request this cake from a local bakery every year for her birthday, and we started replicating it at home. The boozy notes,



the creamy ricotta. It takes me back to my first cannoli on Grand Street and all my mother’s big smiles when the cake would appear in front of her.

**Were any of the recipes or stories born during moments spent on the East End?**

These are dishes from way back in the catalogue. I’d say the East End inspired more impulse cooking because the seasonality and great growing season make me want to create new things. The zucchini? Eggplants? Herbs? Potatoes? It’s never-ending.

**What is one ingredient or dish from the Hamptons that you feel you can’t go without during the summer?**



Photo by Suech and Beck

There are so many obvious answers to this, like tomatoes or corn. I love the spinach and Marigold flowers at Green Thumb Organic Farm. I love the tomatoes and all the herbs at Balsam Farms. I love the corn at Pike Farms. I love anything that Marilee Foster grows... if I had to pick one, it would likely

be the tiny Gold Bar zucchini.

**What’s always in your Hamptons fridge? And what’s always in your beach bag?**

You will likely find any of the following: Too

many herbs. Mecox cheese. Provisions’ spelt muffins. Some Margarita mix from East End Mixology. Round Swamp chicken salad. Funky cheese from Cavnignolas. Leftovers from Shark Bar. Half an Armin & Judy almond croissant. So many Sungold tomatoes. Half a lobster roll from Bostwick’s.

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# James Lane Post Celebrates June Issue At Canoe Place Inn & Cottages

*Photos by Madison Fender*

James Lane Post held a cocktail event to celebrate its June issue at Canoe Place Inn & Cottages on June 17. The event featured signature cocktails from Simple Vodka and wine from Château de Berne.

Guests enjoyed hors d'oeuvres from Canoe Place, including a tomato panzanella, Yellowfin tuna, pas-trami reuben, and beef tartare, and went home with a gift from fashion brand Classic Six.







# The Hedges Inn Reopens

## Combining Historic Charm With Modern Hospitality

The Hedges Inn has reopened in East Hampton Village under new ownership by Andrew and Sarah Wetenhall, the couple behind the renowned Colony Hotel in Palm Beach.

The Hedges Inn, located on James Lane, was built in 1873 by John D. Hedges for his bride, Caroline Isabella Homan. It is listed on the National Register of Historic Places. With this acquisition, the Wetenhalls aim to preserve the inn while upholding its legacy. As the owners of The Colony Hotel in Palm Beach, they have experience in managing and preserving historic properties.

Blending tradition with modernity, The Hedges promises exceptional guest experiences, personalized service, and a welcoming atmosphere. The Wetenhalls have also introduced Swift’s at The Hedges, marking the return of the beloved New York City restaurant. Swift’s was revived at The Colony Hotel in Palm Beach in 2019 to much acclaim, and now it brings its signature blend of world-class service, exquisite food, and vibrant atmosphere to the East End.



“As multi-generational property owners in East Hampton and current residents of historic Sag Harbor, we deeply appreciate the unique heritage of this special place. The Village of East Hampton is a true treasure, and we are committed to preserving its character,” said Sarah Wetenhall.

“Our purchase of The Hedges Inn is not just a real estate transaction; it is a commitment to protecting this important piece of our community’s history for future generations. As guardians of The Hedges, we are dedicated to strengthening community ties while honoring the village’s cultural heritage,” she continued. “Our goal is to create an experience where guests feel welcomed and valued —

where tradition and modernity come together seamlessly. We look forward to providing an intimate, one-of-a-kind experience for both longtime residents as well as those discovering the village for the first time.”

The Hedges in East Hampton will provide a variety of amenities and partnerships with The Colony, along with unique programming tailored specifically for East Hampton. Swift’s at The Hedges serves breakfast, lunch, and dinner seven days a week. With signature trivia nights and bespoke programming, The Hedges is set to become the ultimate destination this summer and beyond, where history, community, and hospitality converge.

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07.12

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# Château de Théoule

## An Enchanting Five-Star Escape On The French Riviera

Château de Théoule is a picturesque five-star boutique hotel on the French Riviera. Recently reopened in Spring 2024, it's steps from the sea and nestled between the red Estérel hills and the Bay of Cannes.

If you're seeking breathtaking Mediterranean views, this boutique hotel on the Côte d'Azur — a member of the Leading Hotels of the World — offers that and much more. With a rich history, welcoming guest rooms, and the Michelin-starred Mareluna restaurant, the hotel ensures a memorable experience for all visitors.

The history of the Château dates back to 1630, when the property originally served as a soap factory. In the 19th century, it became the

private residence of silk merchants. In 1913, Scottish Lord Harry Crawford Leland transformed the home with a Scottish-style castle renovation. The Château was meticulously restored and officially reopened in spring 2024, following a renovation led by architecture firm ML Morand Legrix.

The accommodations feature 44 carefully curated rooms and suites in three unique areas — the historic Château, the Art Deco-inspired Villa, and the cozy Maison des Pêcheurs — each with stunning sea views.

When visiting this property, making a reservation at Mareluna is essential. This Michelin-starred restaurant offers a refined blend of Mediterranean, Italian, and Japa-

nese flavors, all crafted by the talented Chef Francesco Fezza. Overlooking the Bay of Cannes, it provides an unforgettable dining experience with a tasting menu that is truly one-of-a-kind.

For a casual dining option during your stay, visit La Plage Blanche, a relaxed beachfront venue that's perfect for lunches and cocktails. Enjoy a spritz while taking in the beautiful surroundings. Additionally, be sure to spend time at the stunning outdoor pool or indulge in the full-service spa and hammam.

With its tailored design, spa, private beach, and fine dining, Château de Théoule has quickly secured its place among the Côte d'Azur's most elegant and captivating getaways.



# Dining Monte Carlo

## Discover Monte-Carlo Société des Bains de Mer's Dining Destinations

Monte-Carlo's dining scene is a vibrant tapestry of culinary excellence that seamlessly merges tradition with innovation, offering an unforgettable gastronomic experience. Nestled along the stunning Mediterranean coastline in the heart of Monaco, this luxurious destination boasts an array of world-class restaurants.

The Monte-Carlo Société des Bains de Mer boasts an unmatched total of 10 Michelin stars across its establishments, making it the group with the highest number of stars in Europe. Just eight months after opening, L'Abyssé Monte-Carlo, a Japanese restaurant at Hôtel Hermitage Monte-Carlo, was awarded two stars. Elsa, the gastronomic restaurant at Monte-Carlo Beach, picked up a star one year after the arrival of Chef Marcel

Ravin and Chef Domenico D'Antonio at the restaurant's helm. At the Monte-Carlo Bay Hotel & Resort, the Blue Bay Marcel Ravin received Michelin's Passion Dessert 2025 prize. Here are a few dining options to consider for reservations next time you're in town.

### L'Abyssé Monte-Carlo

L'Abyssé Monte-Carlo, within just eight months of its opening at Hôtel Hermitage Monte-Carlo, has earned two Michelin stars, affirming the exceptional sushi craftsmanship by Chef Yannick Alléno and sushi master Yasunari Okazaki. At L'Abyssé Monte-Carlo, each creation tells the story of the seasons in a traditional way. The fish are sourced locally and responsibly. Sushi master Yasunari Okazaki works closely with fishers who practise targeted sustainable fishing methods.

### Le Louis XV – Alain Ducasse à l'Hôtel de Paris Monte-Carlo

Le Louis XV – Alain Ducasse à l'Hôtel de Paris Monte-Carlo is a pinnacle of culinary excellence nestled in the heart of Monte Carlo. This three-Michelin-starred restaurant offers a luxurious dining experience that seamlessly blends contemporary French cuisine with traditional Mediterranean influences. The elegant setting, adorned with opulent decor, complements a menu crafted by the renowned chef Alain Ducasse, emphasizing the finest seasonal ingredients and innovative techniques. Diners are treated to a symphony of flavors, where each dish is a masterpiece. A meal at Le Louis XV is not just dinner — it's an unforgettable journey through the art of gastronomy.

### Elsa

Elsa, located at Monte-Carlo Beach, was recently awarded one Michelin star, celebrating its unique "marine garden" concept under the direction of Chef Marcel Ravin and Chef Domenico D'Antonio. In the cosy setting of Monte-Carlo Beach, the Elsa restaurant is a jewel in the heart of the Riviera. Its elegant atmosphere, inspired by the chic of the 1930s, offers an interlude in the Mediterranean art of living. The room is a marine immersion, where the azure tones delicately evoke the contours of the coast.

### Blue Bay Marcel Ravin

Blue Bay Marcel Ravin, a two-Michelin-



starred restaurant at Monte-Carlo Bay Hotel & Resort, received the Passion Dessert 2025 title, highlighting Pastry Chef Floriane Grand's outstanding contributions to the culinary arts. Grand has worked alongside Chef Marcel Ravin for six years. Together, the two chefs draw inspiration from the garden, aromatic herbs, and the seasons, weaving a unique link with the Caribbean through their creations. Grand strives to find the right balance between lightness and sweetness, without compromising on indulgence. Her desserts reflect her distinctive talent and demonstrate her unique mastery, always seeking perfection.

### Marlow

Marlow, a new restaurant by Monte-Carlo Société des Bains de Mer, has opened at the Mareterra development. It combines British elegance with a nod to Monte Carlo's heritage,

offering a relaxed English club atmosphere. The venue serves English specialties and cocktails throughout the day. Designed by Hugo Toro, guests can enjoy various spaces, including a seafood bar and private lounge, all centered around a bar illuminated by candlelight.

Marlow serves a traditional full English breakfast, Sunday brunch with complimentary Champagne, and Tea Time with pastries. The lunch and dinner menus highlight British dishes like Beef Wellington, the signature Marlow Pie, and a selection of seafood, alongside desserts like Eton Mess, which combines seasonal fruits, tonka bean cream, and meringue. In the evening, Marlow transforms into an elegant bar offering classic British cocktails such as Vesper Martini and Milk Punch, along with a selection of whiskies and cigars. Live music on Thursday to Saturday nights enhances the experience.





# Château Minuty

# A Gem In The Heart Of Provence



Since 1936, Minuty has been a family business spanning generations — a rich history, marked by the excellence of the Matton winemaking family. In 2023, the company was acquired by LVMH. Over the decades, the estate has evolved while remaining committed to producing high-quality wines that reflect the unique terroir of Provence, influenced by the surrounding land and sea. By focusing on sustainable viticulture practices, Château Minuty

is dedicated to preserving the environment and ensuring that each bottle captures the essence of its surroundings.

Château Minuty is well-known here in the Hamptons for its exceptional rosé wines, which have garnered international accolades and recognition. The estate's signature style captures the essence of Provence — refreshing, vibrant, and elegantly balanced. Visitors can enjoy the nuanced flavors and exquisite aromas that charac-

terize the estate's celebrated offerings.

Guests of the vineyard have the opportunity to explore the modern tasting cellar and vineyards, gaining insight into the estate's sustainable viticulture practices and winemaking process. They can observe the innovative techniques used to craft the renowned wines.

After the vineyard experience, discover the enchanting charm of Saint-Tropez. Renowned for its stunning coastline, vibrant

nightlife, and rich artistic history, this iconic destination provides endless opportunities for exploration. Relax on sun-kissed beaches, wander through quaint streets lined with chic boutiques, and dine at world-class restaurants.

A vineyard tour of Château Minuty is part of James Lane Post's upcoming food and wine tour in the region, which will also include an afternoon and evening spent exploring Saint-Tropez.

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# Petasos Beach Resort & Spa

## A Luxurious Haven Overlooking The Aegean Sea

By Eugenia Valliades



Planning your summer escape to Mykonos? Look no further — this hotel has everything you need for the perfect getaway.

Petasos Beach Resort & Spa perfectly blends seductive luxury, relaxation, and a prime location with breathtaking views of the Aegean Sea. From the complimentary transportation upon arrival to the warm welcome from the professional staff, every detail sets the tone for a memorable stay. The staff goes above and beyond to assist with anything you need, from

securing dinner reservations to booking your ferry to another island — now that's true five-star service. Exceptional hospitality truly transforms your entire travel experience.

The resort boasts an unbeatable location — just 3.5 km from Mykonos Town, 4 km from the port, and 4.5 km from the international airport. Conveniently, a bus stop is located right outside the hotel with frequent service running late into the night, making it an easy access to Mykonos Town — an excellent convenience for visitors wanting to explore



Photo by Anna Zouganeli



the island without needing a rental car or taxi. Nestled between the iconic beaches of Platis Gialos and Psarou, the hotel is a mere 5-minute walk from Psarou Beach, one of the island's most famous and wind-sheltered spots, featuring upscale dining options like Nammos.

Guests can choose from elegantly appointed rooms, suites, or spacious villas accommodating up to six people — ideal for families or groups of friends traveling together. Each room and suite offers exceptional comfort

and comes complete with a private terrace or balcony — perfect for soaking in the island views. For ultimate indulgence, book a room with a private infinity pool overlooking the stunning sea views — an ideal choice for a truly unforgettable stay.

The hotel's VIP restaurant features a uniquely impressive modern interior and a magnificent view of the Aegean. Each morning, guests can enjoy a complimentary healthy buffet breakfast featuring an array of fresh local fruits, Greek yogurt paired with various top-

pings such as Greek honey or local cheeses, pastries like cheese and spinach pies, and eggs prepared in different styles. Enjoying a Greek coffee or frappé with the sparkling blue sea in view feels like paradise.

The hotel's amenities elevate the experience further. The fitness center includes a sauna and steam bath, while the Aqua Marina Spa offers over 60 world-class treatments designed by professional therapists — a journey to tranquility, wellness, and rejuvenation. It is especially known for its revitalizing and thalasso-therapy treatments.

One of the most unforgettable features is the private beach area just below the resort's infinity pool. With complimentary sun chairs and a secluded entry into the crystal-clear waters of the Aegean, it's a place where your soul feels renewed. Floating in the sea with nothing but serenity around you is the kind of moment that stays with you forever.

If you're visiting Mykonos this summer, Petasos Beach Resort & Spa is an excellent choice. With its stunning design, breathtaking natural surroundings, and warm, kindhearted staff dedicated to your well-being, it's the perfect beach resort for those seeking both beauty and exceptional service.

# Riviera Summer

## Join James Lane Post On A Food & Wine Tour Of Provence & Sanremo

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



Royal Hotel Sanremo

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.

Visit the travel section on [jameslanepost.com](https://jameslanepost.com) for a full itinerary. To book, email [jessica@jameslanepost.com](mailto:jessica@jameslanepost.com).



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# My July Bucket List

By Kelly Alvarez



North Fork Table & Inn Food Truck.

There’s just something about July on the North Fork. The scent of sun-warmed lavender in the breeze, heirloom tomatoes in abundance, and that signature blend of coastal charm and farm-to-table deliciousness. As your go-to girl for everything fabulous North Fork, I’ve curated my essential July Bucket List. These are the moments to make the season, all thoughtfully curated to celebrate the very best of summer 2025. Let’s dive in!

### Festive Fireworks at Peconic Bay Vineyards

Summer doesn’t officially begin for me until I’m lounging on a vineyard lawn with chilled rosé in hand, watching fireworks shimmer above the vines. Peconic Bay Vineyards hosts the most dazzling Independence Day celebration, and it only gets better each year. Expect sweeping views,

next-level barbecue from The Catered Fork, icy oysters from Hampton Oyster Co., and that nostalgic sweet touch from Mister Softee.

The event to kick off the season happens on July 5. You can opt for general admission by the carload or elevate your evening with upgraded seating in the garden or at the vineyard picnic tables. The fireworks display is long, spectacular, and utterly unforgettable. Word to the wise, tickets always go quickly, so reserve early.

### The Ultimate “Boatel” Experience with Ride Shore at The Shoals

Summer on the Fork means getting on the water, and The Shoals has made it effortlessly stylish through their partnership with Ride Shore. Whether you’re cruising at golden hour or planning an indulgent



The Shoals. Photo by Anna Kostromina

day at sea, these charters are giving classic Riviera energy with a distinctly North Fork twist.

My personal favorite is Felicity, a gorgeously restored 1978 Hinckley 40’ that blends retro glam with graceful power. Choose from a lineup of sleek boats like the Chris-Craft Corsair 25’ or the ultra-spacious Formula 33’. Each charter includes a captain, fuel, dockage, and coolers stocked with ice and water. For the ultimate onboard indulgence, add a curated boat picnic by Maizeat and Chef Cheo Avila.

Dinner plans? Ride Shore’s dock-and-dine water taxi service makes restaurant hopping a breeze. Start at The Shoals and choose from destinations like Claudio’s in Greenport to Sunset Beach on Shelter Island and Le Bilboquet in Sag Harbor, you’ll arrive by sea, with zero traffic and maximum style.

### Summer Nights at Southold Social

This summer, Southold Social is fully stepping into its role as the Fork’s chicest social club. The nightly lineup is effortlessly stylish and undeniably delicious, the kind of place where evenings begin with oysters and end with dancing under the stars.

Mondays are all about surf and turf,

with a lobster bake featuring a raw bar, 1 ¼ pound lobster, and perfectly grilled steak. Thursdays call for alfresco oysters at The Prive, the exclusive open-air space designed for sipping, savoring, and socializing. Fridays bring live jazz and artisan cocktails under the stars, served lounge-style with a dose of downtown edge.

Bring your favorite people and your best summer look. Southold Social is where luxe North Fork nights truly begin.

Coffee, pastries, and Porsches, yes, please. On July 27, Southold Social is turning up the luxury with a curated car show featuring high-end rides, followed by a chic summer brunch from 11 AM to 1 PM.

### Duryea’s Orient Point Beach Club Brings Major Vibes

If you know Duryea’s in Montauk, then you’ll love its slightly more tucked-away sister in Orient Point. The Beach Club here feels like a hidden coastal gem, effortlessly stylish and elevated in all the right ways.

Reserve your spot by vibe — Water’s Edge for 2 to 3, Sandbox for a small group, or Loungers for a full party crew and indulge in a chic menu of Mediterranean spreads, lobster sliders, grilled brochettes, and a show-stopping raw bar. Fridays feature \$1 oysters all day, which is reason enough to cancel all other plans.



Southold Social.

Add a bottle of rosé, the perfect playlist, and frozen desserts that taste like summer in a spoon. This is your Hamptons alternative with a French Riviera spirit.

### Elevated Eats at the North Fork Table & Inn Food Truck and Beer Garden in Southold

Sometimes, the most memorable meals come wrapped in parchment and served on picnic tables. Enter the NFTI Food Truck, now with an on-site beer garden that brings a whole new level of laid-back luxury to your North Fork days.

Still serving their iconic Big Grin Burgers and indulgent duck fat hashbrowns, this summer they’ve added loaded hot dogs, icy Limeade Slushies, and a beer truck to round out the experience. And let’s talk about the new must-try: Harvest Sticky Buns. These golden, gooey delights are inspired by Southold’s lush fields and made in small batches, which means they’re gone quickly. Place your order early and thank me later.

Whether you’re stopping by post-beach or making it your afternoon destination, this food truck scene is deliciously casual with just the right amount of chic.

So, what’s on your July Bucket List? From vineyard fireworks to floating picnics, exclusive beach clubs to sticky bun cravings, the North Fork has officially entered its high season. Answer the call in your summer whites and come celebrate the season in style.

# New York Cocktail Company

## Discover The Art Of Ready-To-Serve Cocktails

By Jessica Mackin-Cipro



Rodrigo Leme. Courtesy photos



up in the bottle. Once we lock in the recipe, we scale production without sacrificing what made it special in the first place. It’s all about consistency, from the first sip to the last pour.

### Can you discuss some of the brands you’ve collaborated with to create your signature New York Cocktail Company drinks?

We’re proud to work with some incredible producers, many of them based right here in New York. We’ve partnered with Brooklyn Gin and Faccia Brutto, two brands that share our values around craft and quality. When we work with spirits outside of the state — like Mancino Vermouth from Italy, Milam & Greene Bourbon from Texas, or Su Cassa Mezcal from Mexico — it’s always about choosing what’s popular among New York’s best bars and what meets our standards. What they all have in common is a commitment to quality and character. That’s the foundation for every cocktail we create.

### You’ve created four variations of the Negroni, a cocktail at the heart of Dante’s menu. What makes the perfect Negroni?

For us, a perfect Negroni is all about harmony. You want the bitterness, sweetness, and strength to be in sync — nothing overpowering the other. At Dante, we’ve always loved playing with the structure of the Negroni, whether it’s adding coffee, chocolate, or making it lighter and spritzier. But at its core, it’s a cocktail that’s timeless, and we’re just building on that foundation with each new version.

### Where can we find New York Cocktail Company on the East End?

You can find us at some amazing spots out East this summer — Total Wine on Long Island, Churchill Wine & Spirits and Bridghampton Wine Cellar in Bridghampton, Sag Harbor Wine & Spirits in Sag Harbor, and soon you can enjoy it at the Surf Lodge in Montauk.

Founded by industry veterans Linden Pride, Rodrigo Leme, and Malte Barnekow, the New York Cocktail Company offers ready-to-serve variations of the Negroni and an Old Fashioned. Leme, who is also the Director of Business Development for famed cocktail bar Dante, discusses his passion for exceptional cocktails with James Lane Post.

### What inspired you to start New York Cocktail Company? Can you provide some background about the brand?

New York Cocktail Company was born out of necessity and passion. During the pandemic, when bars were closed and people were looking for ways to recreate great experiences at home, we saw an opportunity. We wanted to give people access to bar-

quality cocktails that carried the same care, craft, and flavor you’d expect from a world-class bar like Dante — but in a bottle. What started as a small project quickly evolved into a proper brand, and now it’s our way of sharing that New York cocktail culture with a wider audience.

### We appreciate the idea of enjoying a world-class cocktail at home. Can you explain your process for creating these beverages?

Every cocktail we bottle goes through the same creative and technical process as those we serve behind the bar. It starts with flavor — we focus on balance, complexity, and drinkability. From there, we work with high-quality spirits and ingredients and test everything extensively to make sure it holds



# East End Happenings



*Nylon Magazine at The Surf Lodge. Photo by Gitty Images*

The Hamptons’ summer season offers elegant soirées and a robust calendar of events, many that support a myriad of charitable causes. Here’s a look at some of the standout happenings:

NYLON Magazine is introducing its new invite-only Membership program with a four-day event at Surf Lodge from July 2 to 5. Sofi Tukker, Adriatique, and Hugel are scheduled to perform, and there will likely be some surprise sets. This event marks NYLON’s return to Surf Lodge after last year’s successful debut.

Celebrate local history, culture, and summer at the Halsey House Gala on July 5 at Halsey House & Garden in Southampton. Spend an evening on the grounds of one of the oldest dwellings in New York State while dancing under the stars to live music.

Sagaponack Farm Distillery is gearing up for a summer of live music, local collaborations, and, of course, cocktails made with their seed-to-glass spirits. July is brimming with highlights, starting with a special happy hour hosted by Sebastian Gonzalez on July 3 and DJ Lama performing on July 4. The Second Hands return on July 11, followed by jazz from Tomas Majcherski on July 13. On July 20, cookbook author Susan Spungen hosts a book signing, followed by a signing with author Jessica Soffer on July 26.

Hamptons JazzFest 2025 presents a summer filled with world-class jazz, culture, and community across the East End. This year’s festival features over 25 events, showcasing internationally acclaimed performers, emerging talents, and a special headlining performance by the Harlem Gospel Choir at Bay Street Theater on August 11.

Wags & Walks, a nonprofit dog rescue dedicated to rescuing dogs from high-kill shelters and placing them in loving homes, presents its return to the Hamptons, running July 8 through August 25 with a series of fun, engaging adoption events.

Ma’s House presents its 2025 Friendraiser, which will take place on Wednesday, July 9, on the lawn at Canoe Place Inn. The evening is a celebration of Loretta A. Silva, also known as “Princess Silva Arrow” and “Ma” by her family — the namesake of and inspiration for Ma’s House & BIPOC Art Studio.

The Room, the newest addition to The Clubhouse in East Hampton, presents the Hamptons Summer Series After Dark, a partnership with Rose Gold. It will feature notable artists including Sigala, Luke Alexander, and Laszewo.

Footwear brand Dolce Vita’s Summer Art Series in Southampton will continue with the Down the Street art drop in-store event weekend from July 11 to 13.

LongHouse Reserve’s Summer Benefit “Luminosity” on July 12 honors artist Vija Celmins and philanthropists Mary Jane and Charles Brock. Wander the 16-acre sculpture garden and see artworks by Yoko Ono, Daniel Arsham, Vadis Turner, Jill Platner, Sol LeWitt, and more.

Navy Beach in Montauk will host its Riviera Weekend on July 12 and 13 with music by Mandy Beck, Adam Lipson, and Chase Creighton.

Bay Street Theater hosts its 2025 Annual Summer Gala, set for July 12, in the heart of Sag Harbor. This year’s gala will honor two icons of style, philanthropy, and the arts: Christie Brinkley and Donna Karan. The glittering summer soirée will bring together stars of stage, screen, fashion, and philanthropy in support of Bay Street Theater’s artistic, educational, and community programming.

The South Fork Natural History Museum (SOFO) presents its 36th Annual Summer Gala Benefit. “Champions of the Wild: A New Generation” will take place at the museum in Bridgehampton on Saturday, July 12, to benefit SOFO’s educational and environmental programs and initiatives, empowering families to be responsible stewards of our planet. This year, Liev Schreiber will serve as the Honorary Chair. Hosts for the evening will include Erica Noble and Ray Iwanowski, Kim and Greg Lippmann, and Susan and David Rockefeller, with special guest, philanthropist Jean Shafiroff.

Murmrr continues its benefit events at The Montauk Point Lighthouse this summer. Emmy and Grammy-nominated comedian Kevin Hart brings his highly popular new tour, “Acting My Age,” to Montauk on July 12. Ten-time Grammy award-winning singer, songwriter, and pianist Norah Jones will perform on August 2.

Holiday House Hamptons 2025 Designer Showhouse will open with a reception on July 12 and is open to the public from July 13 to August 17. This summer’s Water Mill residence was provided by Michael Crocitto of East End Building. Over 15 of the industry’s top interior designers will transform this home with their designs. The event is held in support of The Breast Cancer Research Foundation.



*Candace Bushnell performs at Guild Hall. Photo by Fadi Berisha*

At the Stephen Talkhouse in Amagansett, you can catch Dawes performing on July 13 or The Wailers on July 11.

East Hampton Historical Society presents its 19th Annual Antiques & Design Show Benefit, the region’s premier showcase of antiques and mid-century decorative arts for the home and garden. It will take place on Saturday, July 12, and Sunday, July 13. The annual benefit event will kick off with a Preview Cocktail Party on Friday, July 11.

The highly anticipated fifth annual Luncheon at the Maidstone Club, benefitting the Stony Brook East Hampton Emergency Department, returns on Thursday, July 17. Presented by the Southampton Hospital Foundation, this year Aerin Lauder, style icon, author, and founder of AERIN, will speak about her newest book, “Living with Flowers.” Mary Margaret Trousdale will moderate the conversation, and East Hampton Gardens owner Michael Giannelli will join Aerin onstage to share creative design ideas for floral arrangements.

HamptonsFilm presents the 17th annual SummerDocs series in partnership with Guild Hall. This summer’s presentations will feature a selection of the year’s most anticipated documentary features from leading industry storytellers. The series will kick off with a screening of HBO Original Documentary “My Mom Jayne,” a film by Mariska Hargitay, on Thursday, July 17. HamptonsFilm Artistic Director David Nugent and Co-Chair Alec Baldwin will lead a conversation with Hargitay.

Celebrating 23 years of service, OLA of Eastern Long Island will hold its signature Sabor cocktail fundraiser on July 17 at The Church in Sag Harbor. Acclaimed actor, comedian, playwright, and producer John Leguizamo chairs this year’s event.

The Jazz Soul Celebration on Friday, July 18, is an exciting evening of music, dancing, food, and community, in support of the Bridgehampton Child Care & Recreational Center. This year, the event brings the vibrant rhythms of Latin America to life with a Latin-style jazz experience.

Guild Hall in East Hampton will host Candace Bushnell, the international best-selling author and creator of “Sex and the City,” for her one-woman show “The True Tales of Sex, Success, and Sex and the City” on Friday, July 18.

It’s an exciting season at the Westhampton Beach Performing Arts Center. This July, you’ll find shows by Sutton Foster on July 19, Tom Papa on July 20, and Colin Jost on July 26. August starts strong with Rosebud Baker on August 1 and Hannah Berner on August 8 and 9, plus much more.

The Southampton Animal Shelter Foundation will host its “Sweet 16th” Annual Unconditional Love Gala on Saturday, July 19. The event is hosted by Hannah Berner and Des Bishop. This year’s honorees include Allison Eastwood, Chevy and Jayni Chase, and special presenter Christie Brinkley.

The Parrish Art Museum presents its Midsummer Gala on Saturday, July 19, themed “Echoes of the Cosmos,” and honoring philanthropists Sandy and Stephen Perl binder and artists Sanford Biggers, Rafael Lozano-Hemmer, and Nina Yankowitz. The Afterglow Party will follow dinner.

Ken and Maria Fishel will host Hamptons Polo



*DancyBody. Courtesy photo*

## Summer Of Wellness

Move with purpose, connect with community, and support Stony Brook Southampton Hospital through wellness during the third annual Summer of Wellness, taking place at Southampton Youth Services (SYS) on Saturday, July 19, from 8 AM to 11 AM.

Presented by the Southampton Hospital Foundation’s Vision Board, this energizing morning features a full lineup of movement and wellness offerings, including a pickleball tournament sponsored by Nest Seekers International and LSC Design, Ltd., Mat Pilates, DanceBody, Elements Barre Fit, Barnyard

at their Bridgehampton estate. Their pre-polo VIP reception will honor two charities — the Center for Family Services Palm Beach County Old Bags Luncheon and ARF Hamptons on Saturday, July 19 and July 26 — with a toast to these great causes with BIATCH Tequila.

The theme of Bridgehampton Chamber Music Festival 2025, the 42nd season of Long Island’s longest-running classical music festival, is “In Between Lines: A summer of music inspired by literature.” Eleven concerts, from July 19 to August 17, feature works from Baroque to contemporary, sparked by poetry and language, performed by some of the best chamber musicians in the world.

Opening with a preview party on July 19, the Hampton Designer Showhouse in Bridgehampton showcases the talents of over 20 top interior designers. Touring this beautifully appointed home supports Stony Brook Southampton Hospital’s services.

CMEE will host its 15th Annual Family Fair on Saturday, July 19. The theme of this year’s benefit is Sweet Escape and will feature arts and crafts, water play, live entertainment, food trucks, candy, and more.

The Hamptons Wine & Food Classic will return to Stony Brook Southampton University on Saturday, July 19. Enjoy dishes from top local chefs and live music by Rubix Cube.

SAAM, the Southampton African American Museum, will hold its annual fundraising event on July 20 in Southampton.

Bay Street Theater in Sag Harbor presents “Deceived,” a new adaptation of the classic psychological thriller “Gaslight” by Patrick Hamilton. The show runs through July 20.

The Watermill Center Summer Benefit “Scribble” will be held on July 25 and 26, honoring Isabella Rossellini and Francis Kéré. July 25 will feature an artist dinner, and July 26 will include the festival and after-party.

Stirring the Pot at Guild Hall returns for the 15th consecutive year. New York Times food & wine writer Florence Fabricant will have a conversation with Chef Marc Murphy on Sunday, July 27.

Project MOST’s festive Building Blocks Summer Benefit will take place on Sunday, July 27, at Moby’s in East Hampton. The benefit will feature an afternoon of celebration and an opportunity to support scholarships, creative learning programs, and honor the champions, advocates, and donors who make Project MOST a cornerstone of youth enrichment in the community. The year’s event will honor Cindy and Joe Realmuto.

Guild Hall’s Summer Gala — an evening of art, dining, and celebration — will be held on Friday, August 1. This special evening will bring together patrons and artists to celebrate the opening of “Mary Heilmann: Water Way” and “Joel Mesler: Miles of Smiles.” Summer Gala honorees are Trustee Louise Phanstiel and Howie Phanstiel.

Meet some of the feathered and furry friends being cared for by the Evelyn Alexander Wildlife Rescue Center at its 25th Anniver-

Fitness, spin, yoga, massage, and more.

Class-goers will receive a complimentary t-shirt, as well as Scott’s Protein Balls, LMNT electrolytes, and Once Upon a Coconut water to keep them fueled and hydrated.

At 9:30 AM, Stony Brook Southampton Hospital Wellness Institute’s Paula Montagna MS, RD, CDN, CNSC, and Alex Coacci MS, RD, CDN, will present Food as Medicine, focused on using seasonal fruits and vegetables to boost energy, mood, and overall wellness. The “Taste the Season” themed class will include a live summer salad demonstration.

sary GetWild! Gala on Friday, August 1, at the Southampton Arts Center, honoring Zelda Penzel. A special auction item at this year’s Gala will be a painting by renowned artist Hunt Slonem.

The Southampton Hospital Foundation presents the 67th Annual Summer Party on Saturday, August 2. Join for a night of Moroccan magic, where vibrant colors and rich flavors come to life. The Southampton Hospital Foundation and Chair Sarah Wetenhall present the 67th Annual Summer Party to benefit Stony Brook Southampton Hospital.

The 25th annual School’s Out benefit on Saturday, August 2, raises money to ensure that Hetrick-Martin Institute’s young people have the resources they need through the summer months when schools are closed. The Host Committee includes Andy Cohen, Countess Luann de Lesseps, Rufus Wainwright, Kelly Bensimon, Candace Bushnell, among others, and will feature Aqualillies — a renowned group of synchronized swimmers. HMI has been serving LGBTQIA+ youth since 1979.

Held in East Hampton, the fourth annual St. Jude Hope in the Hamptons benefit for St. Jude Children’s Research Hospital is on August 2. Guests will enjoy cocktails, dinner, live auctions, and dancing, all contributing to lifesaving treatments for children battling cancer.

Bradford Rand and his team at RAND Luxury will host the invitation-only annual Hamptons Concours event on Saturday, August 2, bringing together classic and contemporary cars with a special emphasis on the Ferrari and Porsche marques in Bridgehampton, benefiting the Southampton Animal Shelter Foundation.

NYC Second Chance Rescue will host its fourth annual Hamptons Benefit on August 8 at a private estate in Water Mill. This year’s benefit will pay tribute to acclaimed actress and dedicated animal advocate Alexandra Daddario, alongside her beloved rescue dog Eunice.

On Saturday, August 9, the East Hampton Library will host its 21st annual Authors Night fundraiser. This event features 100 authors from various genres and is known as the “Premier Literary Event of the Hamptons.”

Northwell Health’s Katz Institute for Women’s Health is holding its Summer Hamptons Evening on Saturday, August 9, in Water Mill. The event is hosted by presenting sponsors Victoria Moran-Furman, Eric Moran, Iris and Saul Katz, and Larry Scott, with Good Day New York’s Rosanna Scotto serving as emcee.

The Silverstein Dream Foundation’s annual Hamptons Garden Gala to benefit the Diabetes Research Institute Foundation is held on Saturday, August 9, at the home of co-hosts Patricia and Roger Silverstein.

This summer, Think Inc Trivia has partnered with Talkhouse Encore for the first-ever Summer Trivia Championship in the Hamptons. Beginning Monday, June 30, teams from around the Hamptons will compete for their chance to join for a special trivia event at the world-famous Stephen Talkhouse.



*Hannah Berner performs at the Westhampton Beach Performing Arts Center. Courtesy photo*



# Grip, Rip, & Dip

## PopUp Bagels Continues To Grow, One Schmear At A Time

By Karen Amster-Young



I read somewhere that bagels are the edible hugs of the breakfast world. For many, the bagel is a taste of home, a comforting reminder of childhood and family gatherings. PopUp Bagels is this and more.

This fast-growing bagel chain and its noto-

rious, buzzworthy cream cheese and butter schmears are disrupting the world of bagels. Only in business for a few years, it’s a recent phenomenon. The company sparked a new bagel sensation, bringing long lines of fans and weekly schmear surprises that make even the most jaded and passionate bagel connoisseurs take notice, with flavors like dill pickle and brown sugar cinnamon. Its fresh-baked bagels draw the usual, comfort-seeking fans, but it’s the schmear surprises that blow up on Instagram and drive crowds to every location.

PopUp Bagels was conceived during the pandemic, when founder Adam Goldberg began baking to pass the time. At first, it was all about a deep dive into baking sourdough bread. This hobby soon turned into the art of bagel-making. A few months later, with the help of his cousin, a perfect, high-quality, delicious bagel recipe was born. Friends, family, and fans couldn’t resist. Goldberg started selling them by the dozen, all from a backyard pick-up window. The rest, as the saying goes, is, well, bagel history.

“We love being on the East End,” said Gold-



berg during a recent interview. Currently located in the popular Amagansett Square and working with Meeting House as a local partner, PopUp was determined to serve its customers in the Hamptons. “We just simply focus on making great bagels and making people happy,” he added. Investors, business executives, and celebrity fans agree. “It’s all about a streamlined business model with a schmear twist.” A-listers, including actor Paul Rudd and athletes J.J. Watt, T.J. Watt, Michael Phelps, and Michael Strahan, are all fans and invested in the company.

Why is PopUp Bagels an industry disruptor? Yes, they are great tasting. The bagels are boiled and baked fresh daily. Its menu is a pared-down version of the typical bagel chain. It serves plain, sesame, poppy, salt, and everything bagels, and only two varieties of cream cheese (plain and scallion). It’s the limited-time cream cheese and butter schmears,

rotating weekly, that set the brand apart. It works. This minimalist but clever formula is driving the brand’s surging popularity. Each unique, weekly surprise sells out each time.

With ongoing, ever-present car traffic typical of the summer season, the company has really figured it out — not an easy feat. Consumers in the Hamptons this summer can simply pre-order, grab it, and go: grip, rip, and dip — usually as you walk away or get into your car.

When asked if there was any popular go-to favorite to bring to the beach, Goldberg smiled and said, “I personally don’t like sand in my schmear.”

Adam loves and knows the Hamptons, having spent a lot of time on the East End in years past. These days, he is traveling all over, passionately working to keep up with the brand’s growth. There are currently 12 core

brick-and-mortar locations, as well as numerous pop-ups. An additional 15 locations are planned for the coming year.

He still has his favorite East End stops, including lunch at Bobby Van’s, Montauk’s Mar-ram’s boutique resort hotel, and, well, simple and delicious food, of course — all easy to find in the Hamptons.

We discussed some upcoming fun events and other PopUp Bagel news. What is planned for the July 4th weekend for PopUp Bagels? “Of course we have an incredible schmear planned for the holiday weekend,” said Goldberg. And, for bagel-loving local followers who live a bit far from Amagansett, look for a Westhampton location next year.

Bagels are a circle of happiness, it has been said. That is certainly true if you eat a PopUp Bagel.

# Sushi By Boū

## An Omakase Experience At Sydney’s “Taylor” Made Cuisine In Westhampton

Exciting news for sushi lovers. Sushi by Boū, an exclusive omakase brand, has opened a new location in the Hamptons for the summer. The omakase speakeasy is nestled inside Sydney’s “Taylor” Made Cuisine in Westhampton Beach. The opening of the restaurant in the Hamptons marks its 25th location nationwide.

“Bringing our flagship Sushi by Boū to the Hamptons is an exciting milestone for us. Our intimate dining experience, featuring high-

quality sushi, offers guests an unforgettable culinary escape. We look forward to becoming a part of the Hamptons’ vibrant dining scene,” shared founder Michael Sinensky. Sushi by Boū offers a unique experience that begins with a hidden entrance at Sydney’s. Guests will solve a riddle before ascending to an intimate eight-seat sushi counter with a beach theme, where a private chef awaits.

Embark on a 12-course edomae-style omakase experience, carefully curated and



prepared right before your eyes. Trust the chef’s expertise as you enjoy a tasting of meticulously selected, sustainable seafood. Each bite offers a sensory experience, thoughtfully balanced in flavor, texture, and presentation.

Signature courses include Hamachi (yellow-tail), Akami (lean bluefin tuna), and Wagiyuni (surf n’ turf) — each bite better than the last. If you’re in the mood for something extra

special, be sure to check out the Boū-gie upgrade, which includes three more delicious seasonal courses.

Guests are welcome to arrive early or linger after to enjoy beer, wine, or sake on the patio or front lawn. A small selection of desserts is also available for anyone who wants to wrap up their experience with something sweet.



## Léon 1909’s Rosé Bébé

At Léon 1909 on Shelter Island, Beverage Director Gillian Georges has crafted a delightful Sparkling Rosé Cocktail infused with rhubarb and raspberry syrup. This refreshing drink captures the essence of summer with its crisp, herbaceous notes.

### Ingredients

- 4 oz dry rosé
  - 2 oz sparkling water
  - 1 oz raspberry-rhubarb syrup\*
  - 1 oz acid-corrected lemon juice\*
- To Serve: Fresh herbs (like mint or thyme), lemon slice

### Instructions

1. Add all ingredients to a wine glass filled with ice.
2. Stir gently and garnish with fresh herbs and a lemon slice.

### Raspberry-Rhubarb Syrup

Makes: 1½ cups | Keeps: Up to 2 weeks in fridge

- ½ cup finely chopped rhubarb
- 1 cup fresh raspberries
- 1 cup water
- 1½ cups sugar

Simmer rhubarb, water, and sugar until the rhubarb is tender. Add raspberries and let steep for 10 minutes. Blend the syrup, strain through a fine sieve, and store in an airtight container.

### Acid-Corrected Lemon Juice Ingredients

- 100 ml strained lemon juice
- 3.2 g citric acid
- 2 g malic acid

Whisk together until dissolved. Store chilled.

## Recipe: Grilled Crispy Whole Mediterranean Branzino



This Grilled Crispy Whole Mediterranean Branzino recipe comes from Joe Gurrera’s cookbook, “Joe Knows Fish.” Gurrera is the owner of Citarella.

### Ingredients

- 2 tablespoons extra-virgin olive oil, plus more for brushing the grates and for serving.
- 2 (1-pound) whole branzini, cleaned.
- Sea salt to taste.
- 2 to 4 sprigs of fresh rosemary.

### Recipe

Preheat your stovetop grill pan or outdoor

grill over the highest heat. Brush or spray the grates with oil.

Rinse the fish and pat them dry with paper towel, both inside and out. Put them in a large bowl and drizzle with the olive oil. Using your hands, rub the oil evenly all over both sides of the fish and inside the bellies. Season with salt and place the rosemary inside the bellies.

Place the fish on the preheated grill and cook for 5 minutes. Then, using tongs, carefully pick the fish up by the head, flip it over, and grill for another 5 minutes. Whatever you do, don’t move it. Don’t touch it. Just wait the entire 5 minutes, then drizzle with olive oil to finish and serve immediately.

— FIFTH ANNUAL —

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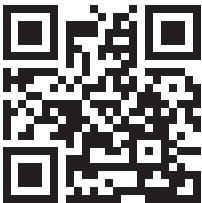
THE 2ND ANNUAL

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