

James Lane

— Dining —

August 2025

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JOJO FLETCHER & MALLORY PATTON



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Saint Spritz

JoJo Fletcher & Mallory Patton Create Wine-Based Collection Of Canned Spritzes

By Jessica Mackin-Cipro



Photos courtesy: Saint Spritz

Saint Spritz, created by sisters-in-law JoJo Fletcher (of “The Bachelorette” fame) and Mallory Patton, offers a wine-based collection of canned spritzes. Inspired by a love for classic Italian flavors, the cocktail brand was launched. We asked the duo a few questions to learn more about their endeavor.

What inspired you to start Saint Spritz? Was there a personal moment that led to the idea?

We were on a family trip in Italy and became obsessed with spritzes, especially the bright

orange spritzes everyone was seeing all over Instagram, “The White Lotus,” etc. It became more than a drink to our family; it was a ritual of aperitivo hour. We were drinking them all the time and realized they never tasted consistent, and we saw that we were pouring a ton of prosecco down the drain from half-used bottles. We went to the grocery store to search for ready-to-drink spritzes, and couldn’t find any that captured not only the taste but the vibes of our favorite iconic Italian spritzes. When we looked closer at the tiny ingredient label of our favorite bright orange spritzes, and saw Red Dye 40, Yellow 6, and added sugar. We knew we had to create something of our own. So Saint Spritz was



born out of a need for something we wanted for ourselves that didn’t exist.

What’s been the most rewarding part of building Saint Spritz so far?

Being able to see our spritzes out in the wild at stores and on Instagram, with people sharing them across the USA. We wanted to bring the ritual of aperitivo hour to the US consumer — a time to slow down with your loved ones and enjoy a delicious cocktail together.

Who is the target customer for Saint Spritz?

Honestly, anyone who wants to enjoy a better-for-you, ready-for-you spritz. We see a good amount of our customers being millennials who have retired from rosé all day. We find that a lot of consumers don’t typically drink RTDs and are pleasantly surprised that these “actually taste good!” We did not create our drink from the lens that a lot of the huge companies do: the cheapest ingredients and formula. We lead only with taste, so we are very proud of our liquid. So if you love a full-flavored canned cocktail, Saint Spritz is for you.

How did you come up with the brand name Saint Spritz?

It was actually first called Le Spritz, but we learned we couldn’t trademark that. Initially, it was such a letdown because we had been using the name in all of our conversations. But it was a blessing in disguise. It was Mallory’s husband who reframed the setback and said, “Have you ever heard of Blue Ribbon?” That was the original name before Phil Knight landed on “Nike.” The name for the brand would come after we hit this roadblock. When we thought of all the places we loved drinking a spritz (St Barths, Saint-Tropez, Saint Moritz), the light bulb went on: Saint Spritz!

What was the process like developing the flavor profile?

It was very long! We wanted to nail the flavor and color, which is very hard to do with natural ingredients. At the same time, it was very fun to mix up the flavors and perfect the spritzes. The Amalfi was the hardest for two reasons — it was our first flavor, so we were learning, and it is the most complex. We went back and forth for months. We would snail mail back and forth with the team, then we would fly out for a day in the lab. We would leave there after a 12-hour travel day (sometimes we would travel 12 hours and then fly back the same day — which is crazy looking back), and we would think we nailed it. Then we would receive the flavor we left thinking was perfect, and yet it tasted nothing like we had imagined in the moment. The whole process is mind-blowing, but so cool to learn about. After many renditions of our Amalfi flavor, we finally nailed it, and I think having such in-depth back-and-forth on our initial flavor helped us better and more efficiently execute on our Hugo and Sicily flavor profiles!

When visiting the Hamptons, what does a perfect day look like?

We recently stayed in Montauk to celebrate summer and the launch in the New York market. Hotel of choice: Offshore Montauk. Coffee and breakfast at Joni’s, cruising town with coffee in hand (hot girl walk), pitstop by White’s to pick up Saint Spritz, laying on the beach, lunch at Duryea’s Montauk or low-key Blue Crush for acai bowls, for a casual night — pizzas and fire pit vibes at Marram — or to get dressed up, dinner and cocktails (Saint Spritz of course) at Mary Lou’s.

Chef Rocco DiSpirito

Brings His Coastal Italian Charm To Southampton With Pop-Up

By Jessica Mackin-Cipro



Photos by Daniel Espinosa



Chef Rocco DiSpirito opened the new restaurant Pop-Up by Rocco this summer in Southampton. We caught up with the chef to learn more.

What inspired you to launch a pop-up in Southampton this summer?

I’ve always loved the energy of the Hamptons in the summer — it’s a place where people come to relax, celebrate, and connect. The pop-up gives me the freedom to cook the way I want, with the ingredients I love, for people who truly appreciate the experience of dining. It’s also a homecoming of sorts — I’ve been coming out here for years, and this space has history. I wanted to give it new life with a menu that’s simple, soulful, and full of flavor. And of course, the incredible bounty of

fresh seafood and produce out here makes it a dream for any chef.

How would you describe the restaurant?

It’s a refined but relaxed coastal Italian spot with a nod to nostalgia. We serve dishes that feel like summer — crudo, raw bar, hand-made pasta — all rooted in Italian tradition but tailored to the moment. The room has that Hamptons charm, but we keep it fun. You might see someone in linen with a Negroni, or a kid eating spaghetti with their hands. That’s the vibe. Outside, the patio — part of the original Post House — is one of the most beautiful in town, surrounded by mature hydrangeas that make every table feel like it’s part of the landscape.

Is there a dish on the menu

that holds special meaning for you, and if so, why?

The paccheri pesto rosso with red shrimp is a favorite. I developed it specifically for this pop-up, using ingredients I love: paccheri pasta, anchovy, basil, a bit of heat, and those incredible Argentine shrimp. It’s deceptively simple, which is how I think Italian food shines. It’s not an old-school Italian dish, but it’s not exactly modern either — it sits in that sweet spot that really sums up how I cook: rooted in tradition, but always evolving. Every time I plate it, it feels like a love letter to the Southern Italian flavors I grew up with. And it’s become one of the most talked-about dishes on the menu — guests keep coming back for it, which is the best kind of compliment.

How does cooking in the Hamptons change the way you think about things — like the ingredients you choose, the vibe you create, or the people you’re sharing it with?

The pace is different out here. You’re inspired to slow down — to build a menu around what’s fresh and local, or what some fisherman just dropped off after a day on the water. Pete Haskell brought me royal red shrimp the other day that were so beautiful, I rewrote the menu around them. There’s a generosity in the way people eat and gather here, but also a high level of sophistication. I try to match that energy: keep it seasonal, keep it light, and keep it joyful.

What’s your ideal summer day off in the Hamptons?

I’d start with an early bike ride to beat the heat, maybe grab a coffee in town. Then hit the beach with my family and my dogs, followed by a long lunch with friends — something fresh and unfussy, like crudo and chilled rosé. If I’m lucky, I’ll sneak in a nap. I love to entertain at home — cooking for friends and family is a particularly wonderful experience for me.

Minnow At The Galley Ho

A Little Restaurant With Big Ideas

By Jessica Mackin-Cipro



It's a little restaurant with big ideas. Minnow At The Galley Ho in New Suffolk is a sustainable seafood restaurant with breathtaking water views on the North Fork, owned and operated by acclaimed restaurateur Andrea Tese. It's Mediterranean-inspired, featuring a menu that's mostly fish and vegetable-based.

Andrea takes dock-to-dish to the next level as a restaurateur who owns, operates, and sources fish from her very own pound traps just a few miles from the restaurant by sea. Pound traps are a historic, eco-friendly method used in shallow coastal waters that protects non-target species. Not only does the restaurant focus on the best seafood practices, but the menu also features only organic, locally sourced produce.

There's a mission to not only serve diners with an excellent, fresh, and locally caught or

picked meal, but also to educate them on the concept of sustainable seafood and the fishing methods used for their dish.

"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," said Andrea, who grew up eating fried Peconic bay scallops at the old Galley Ho.

The fish on the menu changes daily. A chalkboard is updated with the daily catches and the dishes each is paired with. To start, for lunch, we tried the spicy fish tartare on crispy rice, which offered the perfect bite — made with

seabass. Up next was a seabass entrée with the coconut basil poached fish — a delicious mix of coconut milk, basil, ginger, leek, fennel, sweet Italian pepper, and basmati rice. The fish varies based on the catch that morning.

The menu offers a delightful variety of choices. It's always nice to begin with the "It can't get more local than this" oysters from Minnow's neighbor, Peeko. For dinner, you might enjoy options like a crispy fish Almondine, fish oreganata, or spaghetti con crudo. There are also tempting dishes such as Long Island duck frites or the Sicilian lemon risotto.

Sitting on the deck overlooking the very waters your fish came from on a gorgeous summer day, well, it doesn't get much better than that. Treat yourself to the local catch and savor the fresh dishes that the chef skillfully prepares.

The Can't Miss Shows of the Summer!

Rosebud Baker
8.1.25
Rising comedy powerhouse not to be missed!

My First Ex-Husband
8.2.25
Some relationships make great theatre! Starring Joy Behar, Susan Lucci, Veanne Cox and Jackie Hoffman

Beginnings: Chicago
8.3.25
The horn-heavy rock and soul sound that defined a generation is reimagined like never before!

Chelsea Handler
8.22.25
Comic superstar Chelsea Handler hits the WHBPAC to spread the laughter!

8.10.25
The Concert: ABBA

8.14.25
Des Bishop

8.16.25
EagleMania

8.17.25
Tig Notaro

8.24.25
The Band Perry

8.25.25
Film: Brother Outsider

9.6.25
Samantha Bee: How to Survive Menopause

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Chef Armond Joseph

Shares The Heart Of Léon 1909: Local Ingredients, Community, & Cooking With Purpose

By Jessica Mackin-Cipro

Armond Joseph is the Executive Chef at Léon 1909 on Shelter Island. We spoke with Armond about the restaurant's concept, the influence of local ingredients, and the most rewarding parts of leading this kitchen.

What's the guiding culinary philosophy at Léon 1909? What experience do you want guests to leave with?

The guiding culinary philosophy at Léon 1909 always starts with using the highest quality ingredients. That typically means sourcing what's around us, from local farms, from the sea, and from our own garden. We take the best fish, vegetables, and meat we can find and prepare them in ways that are thoughtful and expressive, often over a wood-fire grill. On the menu, you'll always find something familiar, but reimagined through the lens

of the East End. We also use the seasons to guide our preservation work, so we can carry certain flavors forward and give them new life in a different time and context.

I don't necessarily want guests to feel transported when they dine with us — I want them to feel completely grounded, like they're exactly where they're supposed to be. There's a tendency in restaurants to create a sense of escape, and that has its place. But at Léon, we're trying to create something different: a sense of presence, of belonging, and of Shelter Island itself.

How does the Shelter Island location influence your menu and overall dining concept?

There's a calmness to Shelter Island that feels different from the other forks. It's more intimate. If you're coming to the restaurant for



Photo by Daniel Krieger

dinner and arriving by ferry, there's already a subtle sense of adventure — the boat ride sets the tone. That moment of crossing over creates a feeling that something special is about to happen.

Whenever possible, we use the physical landscape of Shelter Island to shape the menu. Ingredients like sea beans, agretti, beach rose, beach peas, spruce, and magnolia all weave in and out of our dishes. They're not just decorative; they're harvested right here on the island. It's another way we try to create a sense of place, not through storytelling, but through what's actually on the plate.

What local farms, fisheries, or growers do you work with, particularly on the East End?

We work closely with several East End producers who really define what's possible in our kitchen. Dock to Dish is one of our key partners, sourcing exceptionally high-quality seafood with a focus on Montauk and the Northeast. Their commitment to traceability and sustainable fishing practices aligns perfectly with our values.

We also source from Treiber Farms, a small

certified organic farm on the North Fork. Their produce is incredibly thoughtful and vibrant. Another important partner is Balsam Farms, which provides us with everything from just-harvested vegetables to fresh-milled flours.

We're proud to be hosting a James Beard Foundation benefit dinner on September 19 that will feature both Dock to Dish and Balsam Farms. It's a chance to showcase not only the ingredients but the people and the stories behind them.

What dish are you most proud of at Léon 1909?

I'm always looking forward to the next dish, the next idea, the next season, but if I had to reflect on one in particular, I'd highlight our ember-roasted vegetables. It's a dish composed of around sixteen vegetables and fruits, all cooked in different ways over the open hearth. Some are buried in the coals, others are hung for gentle smoke, and some are grilled quickly over high heat. The fire is started early in the morning, and throughout the day, we layer in ingredients, techniques, and timing.

The dish is always a direct representation



of what's happening on the farms. It was originally created out of necessity — small farms would often have just a few pounds of something beautiful, but not enough to run as a full feature. This dish allows us to say yes to those smaller harvests and create something that feels both abundant and fleeting.

What I love most about it is how clearly it marks the passage of time. The shift from spring to summer, or summer to fall, is right there on the plate.

What has been the most rewarding part of leading the kitchen?

The most rewarding part of leading the kitchen is the team. We've grown together over the years, and the relationships we've built run deep. We spend more time with each other than we do with our own families, and that creates a real sense of connection.

We've celebrated accomplishments together, faced failures together, and experienced both loss and joy side by side. The people are what make it all worth it. At the end of the day, the most rewarding part of the job isn't the food, it's the people behind it.

HORSES CHANGING LIVES

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CTREE

HORSES CHANGING LIVES

James Lane Post Celebrates July Cover With Rebecca Minkoff At Baron’s Cove

On the evening of Thursday, July 10, James Lane Post hosted a celebration in honor of its July issue, featuring designer Rebecca Minkoff on the cover. The gathering took place on the scenic deck of Baron’s Cove in Sag Harbor, where local tastemakers, creatives, and friends of the publication and Rebecca Minkoff joined together to toast the occasion.

Set against the backdrop of a glowing Hamptons sunset, the event offered a picturesque view of the harbor, creating a serene and stylish atmosphere for the night’s festivities. Guests mingled while sipping on crisp rosé from Château de Berne, refreshing spritzes by Saint Spritz, and expertly crafted cocktails by New York Cocktail Co. The drinks were complemented

by a delicious assortment of hors d’oeuvres served by Baron’s Cove.

Rebecca Minkoff, the celebrated fashion designer and July cover star, was in attendance, warmly greeting guests. The evening celebrated her recent cover interview, which discussed everything from business and creativity to life on the East End, as well as the 20th anniversary of her iconic brand.

As the sun dipped below the horizon, guests lingered on the deck, enjoying lively conversation and the perfect summer breeze while taking in the charm of Baron’s Cove’s old-school design and playful nautical nods.

Photos by Madison Fender



Mavericks Montauk

A Dedication To Local Fare & The Perfect Montauk View

By Jessica Mackin-Cipro

The dishes served at Mavericks Montauk embody localism at its finest. At the restaurant, which opened in 2023, ingredients reign supreme, and each dish is carefully crafted with skill and dedication to local fare.

Led by Executive Chef and East End native Jeremy Blutstein, Mavericks is a reimagined steakhouse — classic and refined, with the heart of Montauk. The menu is built on strong relationships with the farmers, baymen, wine-makers, foragers, and fishers who shape Long Island’s culinary community.

The restaurant’s fish program sources its ingredients daily from local boat captains, and

dishes featuring top-quality dry-aged meats and wood-fired vegetables are prepared with care. It’s evident from its carefully selected ingredients that Blutstein’s modern interpretations of classic dishes start with some of the finest ingredients from our region.

You can’t go wrong with local Littleneck clams, the Amagansett gem Caesar, or the delicious Roasted Amagansett beet salad to start. For an entree, consider sharing a prime porterhouse for two, the bone-in tuna ribeye, or the Wagyu from Snake River Farms. Treat yourself to the classic caviar service — it’s all on the menu.

The cocktails are perfectly balanced, and the



Photo by Michelle McSwain

impressive wine list is curated by managing partner and wine industry veteran Vanessa Price. Try the Mavericks Martini with olive oil-washed Stoli Elit vodka, brine, and blue cheese olives, for the perfect sip. The well-rounded menu of wines by the glass ranges from local favorites like Sparkling Pointe Topaz Imperial, Brut Rosé, or Macari Vineyards ‘Life Force’ Cabernet Franc to wines from around the globe like Pascal Cotat ‘La Grande

Côte, Sancerre Chavignol from the Loire Valley in France or the Oddero Langhe Nebbiolo, from Piedmont, Italy. There’s a wine to match every dish perfectly.

Mavericks provides breathtaking views of Fort Pond, whether you choose to sit inside or outside. The restaurant is housed in a beautifully restored 100-year-old building, where every detail has been thoughtfully crafted. As

you step in, you’ll be welcomed by a vibrant collection of contemporary art, including an original Warhol, RISK, and more.

Mavericks isn’t just about the food — it’s about creating a memorable experience. Every seat offers uninterrupted sunset views, and on weekends, you can enjoy live music that adds to the magic. These memories will stay with you, lingering long after the last bite.



Chef Ryan Carroll

From The Fields To Fine Dining

By Kelly Alvarez

If you’ve spent any time on the North Fork, whether you’re a local, a weekender, or someone who simply knows where to find the best farm stand tomatoes, there’s a good chance you’ve crossed paths with Chef Ryan Carroll. Maybe it was at a vineyard where he mingled with owners and employees sometimes using the space as his office for the day, maybe at a summer soirée under string lights at a beautiful private home, or maybe you’re one of his loyal Instagram followers who’ve been following along as he chronicles the hustle and heart of Wild Events, his private cheffing and events business. Watching Ryan’s Instagram story is truly captivating, a real-time glimpse into the rhythm of his day. One moment, he’s bopping from farm to farm, consulting with growers about what was harvested that morning, and

the next, he’s back in the car, narrating his plans. Hours later, you’ll see him in a Manhattan skyrise, coaching his team through prep and service, followed by snapshots of artfully plated dishes that look like they belong in a Michelin-starred restaurant. It’s equal parts grit and glamour, and somehow, Ryan makes it all look effortless.

Chef Ryan is the kind of person who embodies the magic of the North Fork. With a larger-than-life personality and a deep reverence for the land, Ryan curates his menus the same way an artist selects their palette, choosing only the finest local ingredients from farm stands, fishermen, and vineyards, all of whom he knows by name. But it’s what he does with those ingredients that’s truly remarkable: he transforms them into lavish, hyper-seasonal



culinary experiences for clients from the North Fork to New York City, the Hamptons, and beyond.

In a world where luxury often comes with ego, what sets Ryan apart is his warmth and work ethic. Yes, there are caviar bumps and million-dollar views. But at the heart of it is a guy who started out delivering chicken parm to people’s grandparents during COVID, staying to chat and check in with the elderly, and still carries that same spirit of generosity into every interaction he has. His events are not just meals — they’re a celebration of food, people, and the land.

I sat down with Chef Ryan to discuss the early days, dinner parties, and what keeps him grounded in a world that’s anything but.

You’ve become known for your close relationships with local farmers and ultra-seasonal menus. How do you go about sourcing ingredients, and what inspires a dish from the moment you pick up produce at a farm stand?

It all starts with the farms. I work closely with places like KK’s, Treiber Farms, Deep Roots, and many, many more. I’m out there multiple times a week, walking the fields, and tasting what’s just been picked. I don’t plan menus in advance; I let the ingredients lead the way.

When I’m doing four to five dinner parties and events a week, the farms will often put together “mystery baskets” for me — \$100 to

\$200 worth of whatever’s peaking that week. I take those baskets and build menus completely off the cuff. I’m truly at the mercy of the farmers and Mother Nature, and honestly, that’s what keeps things exciting. One perfect tomato or a bunch of just-dug carrots can inspire an entire course. It’s all about staying present, trusting the season, and letting the ingredients shine.

You gained a lot of recognition during the pandemic for delivering food to the elderly in your community. How did that time shape the way you approach your work today?

The ethos behind Carroll’s Kitchen is the same one that drives Wild Events today, it’s about caring for others selflessly and choosing the hard road when it matters. During the pandemic, we delivered over 800,000 meals to the elderly, veterans, and families in need, not because I had to, but because I couldn’t bear the thought of someone else’s grandparents eating the same kind of processed food my Nan once had to rely on. That experience grounded me. It reminded me that food isn’t just about nourishment. It’s one of the most powerful ways to show love, dignity, and care.

That mindset still fuels everything I do... I put in the grit. I build real relationships with the people growing the food, catching the fish, making the wine. I know my farmers, my fishermen, my winemakers, not just their products, but their stories. I’m in the fields,

asking questions, learning from them, and bringing that depth and integrity to every menu I create. It’s not just food. It’s personal.

You’ve created some truly over-the-top dining experiences for high-profile clients. What’s one event that stands out in your memory, and why?

A lot of the clients I work with require NDAs, so I can’t name names, but honestly, some of my favorite people to cook for aren’t celebrities or CEOs; they’re just normal folks who genuinely appreciate good food and the experience that comes with it.

That said, one event that really stands out happens during Q4 in New York City. We do a series of Spanish-themed corporate events in high-rise penthouses, full-blown experiences. I bring in jamón carvers flown in from Spain, live Spanish guitarists, and we serve an entire tapas spread with Vaca Vieja ribeyes, carved tableside. It’s extravagant in the best way, truffles, jamón, and caviar flowing all night. It’s not just a dinner, it’s a full sensory experience, and that’s the kind of event I live for.

The North Fork clearly has your heart. What does living and working here mean to you, and how does the community influence your cooking?

The North Fork is everything to me. It’s where I live, work, cook, and feel most connected to the land and the people around me. There’s something sacred about being able to source produce, seafood, and wine all within a few miles of my cottage. I’m not just shopping locally, I’m cooking food grown by people I know, whose hands were in the soil that morning.

This community is built on hard work, honesty, and respect for the land, and that energy flows into everything I do. The farmers, fishermen, winemakers — they’re not just vendors, they’re partners and friends. Living here has shaped my approach to food completely. It’s slowed me down, made me more thoughtful, and taught me to let the ingredients and the season take the lead.

To experience his signature style firsthand, don’t miss the chance to taste his work at a handful of upcoming events: from farm-to-table tapas at the Salvador Dalí & Picasso Exhibit at The Contessa in Southampton (July 25 to 28), to the Dinner in the Vines at RGNV on August 29, or a tomato-centric feast at Lil’ Tomato Fest at Lily Pad Acres. And keep your eyes out for a fall wine-pairing dinner at EV&EM, where Ryan’s commitment to local ingredients and immersive storytelling will no doubt be on full display. Trust me, this is the kind of North Fork magic you want a seat at the table for.

James Lane Fest

Saturday, November 1 to Sunday, November 2

A weekend with James Lane Post In Southampton Village

COOKBOOK AUTHORS BRUNCH & SIGNING | Saturday, November 1, 12:30pm | Southampton Inn



Lidia Bastianich



Palak Patel



Dennis Prescott



Joni Brosnan

Enjoy a three-course brunch & cookbook signing at Southampton Inn with chefs Lidia Bastianich, Dennis Prescott, Palak Patel, and Joni Brosnan, hosted by James Lane Post Editor At Large Bridget LeRoy. Books will be available for purchase at the event. Tickets: \$150

SIGNATURE WAVE WELLNESS CLASS & TALK | Sunday, November 2, 11am | Wave Social Wellness



Stephanie Esposito & Lisa Zaloga



Amanda Duckstein



Andrea Fornarola



Vanessa Steil

Take a signature Wave Wellness class led by Lisa Zaloga followed by a wellness discussion with founders Stephanie Esposito & Lisa Zaloga of WAVE Wellness, Amanda Duckstein of Shadowbox Pilates, and Andrea Fornarola of Elements Fitness Studio, moderated by Vanessa Steil. Tickets: \$50

PALETTE TO PALATE ARTIST DINNER | Sunday, November 2, 5pm | Southampton Inn



Kara Hoblin



The Palette to Palate artist dinner, curated by Kara Hoblin of North Fork Art Collective, is an inventive and educational six-course pairing dinner featuring farm-to-table dishes inspired by the artworks of six local artists in one-to-one matchups. Tickets: \$200

TICKETS: JAMESLANEPOST.COM

Guests are invited to book rooms at the Southampton Inn for Saturday, November 1, and/or Sunday, November 2, at the discounted rate of \$190+ tax per night, by calling 631-283-6500 ext. 1 and mentioning the JLP Festival.

