

# James Lane

— POST —

Winter 2026

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COOKBOOK BRUNCH WITH FEATURED AUTHOR  
**JENN LUEKE**

*Photo by Ashleigh Amoroso*

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Joni Brosnan. Photo by Anna Watt Photography



Jenn Lueke. Photo by Ashleigh Amoroso



Susan Spungen.

# Cookbook Brunch

## James Lane Post Hosts Authors Brunch & Signing At Sound View Greenport

Join James Lane Post for a Cookbook Brunch at Sound View Greenport on Saturday, April 11, from noon to 3 PM. Enjoy a delicious buffet brunch with flowing wine from RGNV & James Lane Post, and delight in cookbook signings with talented chefs and authors Jenn Lueke, Susan Spungen, Suzanne Vizethann, Stacey Dermont, and Joni Brosnan, hosted by James Lane Post Editor-At-Large Bridget LeRoy. Burton's Books in Greenport will be there to sell books, and the first 50 tickets will include a signed copy of Lidia Bastianich's "The Art of Pasta" from James Lane Post's last Cookbook Brunch. Visit [jameslanepost.com](http://jameslanepost.com) for tickets.

### Meet The Authors

#### Jenn Lueke

Jenn Lueke is the recipe creator and food personality behind the wildly popular account @jennneatsgood, followed by more than 2.2 million people who crave her practical, delicious, and budget-friendly recipes. Jenn also has a Substack with more than 130,000 subscribers and is ranked #7 in all Food and Drink Substacks. Jenn's passion for food began in childhood, nurtured by hours watching Food Network — especially

Ina Garten. But her real transformation started in college, when she committed to a healthier lifestyle and lost over 70 pounds. What began as a personal journey quickly became a creative outlet, and in 2018, Jenn Eats Good was born.

Before going full-time with recipe creation, Jenn worked in commercial banking — a background that informs her smart, accessible approach to food budgeting and grocery shopping. Her viral "budget grocery" series, launched in January 2023, catapulted her platform into the spotlight, adding over a million followers in a single year. The series shows followers how to turn specific budget-friendly grocery lists into weeknight dinners that efficiently serve a family of four, but don't miss out on nutrition and taste.

Jenn's mission is simple: make healthy living more accessible and easier. She creates easy, nourishing recipes that don't require a lot of time, energy, or money, helping people cook well without overthinking it, while providing the tools to make it all possible in an approachable way.

Jenn's New York Times and USA Today bestselling debut cookbook, "Don't Think About Dinner: Save

Time and Money with 125+ Easy, Nourishing, Delicious Recipes for Every Meal" delivers on that mission. Packed with 125+ approachable, flavor-packed recipes, the book is more than a cookbook — it's a complete system for planning, shopping, prepping, and cooking smarter.

Through her content and her book, Jenn walks readers through every step of the cooking process, from stocking the pantry to storing meals, with real-world strategies that build kitchen confidence and make meal planning and meal prep second nature.

Jenn lives in Boston with her husband, Brian, and their two adventurous mini dachshunds, Copley and Cashew. When she's not in the kitchen, you'll find her traveling, running, or painting.

#### Susan Spungen

Susan Spungen is a cook, food stylist, recipe developer, and author. She was the founding food editor at Martha Stewart Living Omnimedia from 1991 until 2003. She was the culinary consultant and food stylist on the feature films "Julie & Julia," "It's Complicated," and "Eat, Pray, Love." She is the author of "Open Kitchen: Inspired Food for Casual Gatherings," "Recipes: A Col-

lection for the Modern Cook," "What's a Hostess to Do?," and "Strawberries" (a Short Stack Edition), and, most recently, "Veg Forward: Super-Delicious Recipes that put produce at the Center of Your Plate." Her newest book, "Cookie Queen," will be released in the fall of 2026. She is the author of "Susanality" (a popular Substack newsletter). She lives in New York City and East Hampton.

#### Joni Brosnan

In the summer of 2001, Joni Brosnan set out to give then-sleepy Montauk exactly what she knew it needed: A hip, little joint that was good for the soul and palate. Joni's quickly became a come one, come all clubhouse frequented by artists, writers, celebrities, and barefoot surfers. Decades later, you'll be greeted with the same seaside vibe. Cyan blue hues, retro Hawaiian art, fresh flowers, and vintage photos fill her sunny space. Growing up on the Upper East Side, she cherished summering in Montauk with her family and fell hard for this magical surf town.

After years of LIRR ticket stubs from venturing between there and the city, Joni returned to Montauk full-time to build a home with her husband Mick, get married in Cavett's Cove, and em-

bark on a mission to bring nutritious food to the tip of the East End. Back in the city, she studied art and photography — always craving nature, water, color, and horizons. Food soon became her canvas. Joni's opened with a pulled-together medley of edible favorites, inspired by world travels and years working in iconic spots like Indochine, Blanche's Organic, and Sarabeth's in New York City.

Before it was cool, her menu catered to gluten-freers, vegetarians, and vegans (and still does). The fresh fruit smoothies and squeezed juices are nature's sports drink. The kids' menu for groms and tiny wahines tempts even the fussiest eaters. Steps away from the beach, it's a casual takeout or grab-a-picnic-table kind of spot. A mom to twins, Joni is grateful to raise her family surrounded by the natural beauty and bounty of Montauk. As a lifelong advocate for simple, fresh, clean meals, she hopes you'll share this with the people you adore. Her debut cookbook, "Joni's, A Love Letter To Summer In Montauk," was released in 2025.

#### Suzanne Vizethann

Chef Suzanne Vizethann is a famed Southern chef whose new cookbook, "Brunch Season: A Year of Delicious Mornings from the Buttermilk Kitchen,"

is redefining how families gather.

Suzanne's recipes bring warmth, connection, and comfort to every table. She's also a Food Network "Chopped" champion, a "Diners, Drive-Ins and Dives" favorite, and has appeared on "The Today Show."

Known for her award-winning Buttermilk Kitchen restaurants in Atlanta and Camden, Maine, Suzanne combines chef-level creativity with approachable Southern hospitality. Her cookbook features more than 60 brunch recipes organized by season, offering effortless inspiration for cozy mornings, snow-day spreads, and brunches that feel like a warm hug.

#### Stacy Dermont

Stacy Dermont co-authored "The Hamptons Kitchen" with Hillary Davis. Her journey to Long Island began in graduate school, leading her to edit Dan's Papers and write its popular "South of the Highway" and "Hamptons Epicure" columns for a decade. She spends time in her Sag Harbor garden, plotting her next meal, and writing about local food and drink. "The Hamptons Kitchen" provides a seasonal food guide and over 100 original recipes, complemented by many East End wine pairings.



A previous Cookbook Brunch at Sound View Greenport. Photo by Madison Fender



Photo by Madison Fender

# Verona Peñalba

## Art As A Reflection Of Water, Movement, & Inner Self

By Jessica Mackin-Cipro



Verona Peñalba, an artist based on the North Fork, started using art as a means of expression during childhood. For more than 20 years, she has created paintings that explore themes of water, movement, emotional layering, and the inner self. Her work extends beyond canvas, as she is a co-founder of VEME Studios, which provides art workshops and pop-ups in Greenport. Recently, James Lane Post featured Verona's artwork on a series of wine bottles as part of a collaboration with RGNY.

We spoke to Verona to learn more about her creative process, inspirations, and the significance of community in her work.

### How did you first discover art as a language for expression?

I believe it has been my language since I was a kid, but it became more obvious and focused during college. I discovered large-scale painting then, and I haven't looked back.

### What does a typical day in your studio look like?

It varies so much, and that is what makes it so exciting, but a winter/spring day starts with me applying a layer of paint on the pieces I am working on at the moment. Then I would do some VEME work, like packing pottery or developing a class for the future.

### What drew you to Greenport, and how did VEME Studios come to life there?

Before coming to Greenport more than ten years ago, I was living a nomadic life. When a work opportunity for my husband brought us here — and it aligned with the birth of our daughter — settling in Greenport felt both natural and grounding. It was a moment of choosing roots. VEME was born from the shared excitement my partner, Melissa Flotteron, and I have for creating and building community. Because we both live in Greenport, it felt natural to plant VEME in our own town — to contribute to the creative life of Greenport and add to the unique charm that makes it so special.

### What are a few of the recurring themes or symbols that appear throughout your work?

Recurring themes in my work include water, movement, emotional layering, and the inner self. Gestural abstraction, fluid shapes, and layered surfaces act as symbols for memory, resilience, and transformation. Color is a vital language in my work, used intuitively to express emotion and energy.

### What artists, writers, or cultural references inspire you?

I'm deeply inspired by humans who are able to articulate and express their most authentic selves — whether through music, painting, theater, or other forms of creative expression. The beauty and silence of nature also influence my work, offering space for reflection



Photos by Jess Paul

and presence. My mind is always drawing parallels between what I observe and our shared human experience. Curiosity and a desire to understand more continue to drive my creative process.

### You recently collaborated with James Lane Post & RGNY on two wine bottles that feature pieces from your "Rosa Indica" series. Can you describe the series concept and the pieces featured on each bottle?

The Rosa Indica series explores the relationship between the human form and the natural world, using botanical elements as a metaphor for emotion, intimacy, and inner strength. The works are created as collages, allowing me to layer imagery and meaning — much like the layered nature of human experience itself. By combining figures and flowers, the series speaks to vulnerability, beauty, and collaboration, and how we hold both softness and strength at the same time.

For the wine collaboration, each bottle features a different Rosa Indica collage that highlights this dialogue between body and bloom. One piece pairs a female figure standing with a rose, symbolizing balance, elegance, and self-possession. The other lies comfortably on top of the blooms, exuding confidence and ease.

### How does the energy of Greenport and the North Fork influence your creative process?

Since moving to Greenport and the North Fork, my color palette has become deeply infused with blue hues. I believe this comes from being constantly surrounded by water, and from the way blue gives me a sense of belonging and deep contemplation. There is a quietness here — a rhythm of stillness and reflection — that allows me to go inward and stay present with my emotions. That presence directly shapes my paintings, which often reflect these inner states of feeling, calm, and depth.



# Watch The Academy Awards At Southampton Playhouse



Join the Southampton Playhouse and James Lane Post on Sunday, March 15, to celebrate the 98th Academy Awards, complete with a red carpet moment, personal ballots, a livestream of the ceremony, and more.

This year's nominations include 90 nominations for films that screened at the Southampton Playhouse over the past year, including eight out of the ten Best Picture nominees. These include several of the films that topped the Playhouse box office, including "F1" (The Playhouse's top-grossing IMAX movie of the year), "Marty Supreme," "Hamnet," and "One Battle After Another."

Nominated talent that participated in Playhouse events in recent months include Guillermo del Toro (who joined a Q&A following the Playhouse's IMAX screening of "Frankenstein") and Josh Safdie and Darius Khondji (who participated in an advanced members-only screening of "Marty Supreme"). The Playhouse's Horror on Hill Street series featured a screening of "The Faculty," a film that director Ryan Coogler selected as an inspiration for his film "Sinners." That film, which premiered in April, was one of the Playhouse's early IMAX hits, and its elevated presence included the special conversation with the Southampton African

American Museum on opening night as well as a pre-recorded introduction by Coogler and fellow nominee Michael B. Jordan.

Last fall, the theater also served as an official venue for the Hamptons International Film Festival, which screened nominees "Arco," "The Perfect Neighbor," and "Sirat" at the Playhouse in October.

The Oscar Watch Party begins at 6 PM. Registration is required. The event is free. Special concession items will be available for purchase. Guests can enjoy two glasses of complimentary James Lane Post x RGNY wine.



# New York Pilates

## An Interview With Co-Founder Heather Andersen

By Jessica Mackin-Cipro

New York Pilates was founded by Heather Andersen and Brion Isaacs. The studios, located in New York City and the Hamptons, combine precise, form-focused coaching with a distinct aesthetic. We interviewed Heather to learn more.

### What inspired you to create New York Pilates?

It was a vision that came to me one night. I had been teaching Pilates privately for about eight years when we opened the first New York Pilates. At the time, the goal was simple: to create a class-based studio that was true to Pilates, but with a fitness focus.

Back in 2013, most Pilates offerings were private sessions with a therapeutic lens. I wanted something that felt like my everyday workout with classes running all day long, the way yoga studios operated. That didn't really exist yet. I remember thinking, if I want this, maybe other people want it too.

Turns out, I couldn't have been more right.

### How did your backgrounds shape the brand and business?

For myself, I bring nearly 20 years of Pilates teaching, grounded in a foundation of classical ballet. That discipline, precision, and respect for form are the backbone of our

method. I understand bodies at a deep level, how they move, how they fatigue, and how to build strength that lasts over time.

Brion is a jack of all trades and a master of some, as he likes to joke. He's a New York City native whose background is rooted in hospitality, branding, design, music, and nightlife. Curating underground environments people want to be part of. Understanding how energy moves through a room. How sound, design, lighting, and timing shape an experience. That's where the vibe comes from.

Together, we built a business where movement meets culture. Serious training inside a space that feels alive.

### What were the biggest challenges early on, and how did you push through them?

Being first is hard. There was no roadmap. We weren't copying a model, we were creating one. We had to educate the market while building the business, from pricing structures to class formats to redefining how Pilates fits into a modern lifestyle while keeping it authentic and real.

We pushed through by obsessing over the details: instructor training, class flow, music, merch, and the full student experience. We didn't chase scale. We built demand.



Photos by Masha Maltsova

### What defines the New York Pilates method?

It's athletic, intentional, and progressive, while staying rooted in traditional Pilates, but modernized for how people actually move today. No wasted reps. No gimmicks.

The method is consistent across locations and instructors. That consistency is essential when building a movement. We train instructors in our format, along with hands-on and verbal cueing style, proper form, modifications, and advancements. This is the real difference you get at NYP. All this training allows for a personalized experience that also feels predictable and consistent. Every workout meets students at the right challenge

level — accessible and challenging at the same time.

### What do you want clients to feel when they leave class?

Physically strong, aligned, and challenged. Mentally clear, confident, and energized. It should feel like you did something important for your body and your day. Not exhausting but empowering. High vibes, low impact.

### How do you approach expansion and growth?

We expand the same way we design classes: intentionally. Neighborhoods matter. Energy matters. We look for places where culture,

retail, and movement intersect.

Every new location should feel like it was always meant to be there. We are committed to becoming part of each neighborhood, bringing that downtown NYC swagger while reflecting the culture of each area we open in.

### How do you see Pilates fitting into the future of wellness?

Pilates is a long game. It's not a trend, it's the foundation that trends build on. As people move away from extremes, they're looking for practices that are sustainable, intelligent, and repeatable. New York Pilates lives at the intersection of disciplined movement, modern culture, and a business built for longevity.

## bcmspring26

Bridgehampton Chamber Music  
Marya Martin, Artistic Director

### Mar 28 Galvin Cello Quartet

Everyone's favorite instrument is even better times four. The award winning Galvin Cello Quartet brings a wide-ranging program from Mozart to Mussorgsky to their BCM debut.



### Apr 18 Rhapsody in Blue: A Gershwin Evening

George Gershwin's jazz-infused works are full of bustling energy and unforgettable melodies, while pianist and composer Michael Stephen Brown reflects on Gershwin's legacy with a new work commissioned by BCM for the occasion.



### May 9 Heavenly Trios: Haydn/Kahn/Brahms

The spring season closes with a magical program of trios, featuring a truly stellar constellation of musicians.



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# James Lane Post & RGNV Celebrate The Release Of Limited-Edition 2023 Scielo Red Blend



James Lane Post & RGNV celebrated the holidays and the launch of the limited-edition Scielo red blend at the vineyard in Jamesport on Friday, December 12. The collaboration captures the spirit of friendship, creativity, and a shared passion for exceptional wine from the renowned North Fork vineyard.

Each bottle in the collaboration is adorned with artwork from Verona Peñalba, whose “Rosa Indica” series beautifully intertwines the human form with delicate botanical illustrations. The artwork pays homage to nature, emotion, and the fleeting moments we share.

The 2023 Scielo Red Blend — perfect for the holiday season — offers a supple, well-balanced blend of Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot, and Malbec. This wine is designed for lingering conversations and timeless nights, embodying the spirit of friendship and shared moments. Tasting notes include a bright bramble berry front surrounded by earthy tones and black tea.

Photos by Madison Fender

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## Editor's Note

Welcome to the pages of our winter issue! We hope you're staying cozy and warm during these quieter months on the East End.

Winter's a wonderful time to slow down, reflect, and get ready for the exciting months ahead. Here at James Lane Post, we're busy planning some great things to come.

We look forward to welcoming you for a wonderful weekend at Sound View Greenport on April 10-11. Join us for the upcoming Palette to Palate dinner with the North Fork Art Collective, and enjoy our next Cookbook Brunch featuring renowned chefs and authors. We can't wait to share these special experiences with you.

For now, cozy up to the fire and enjoy the read.

Jessica Mackin-Cipro  
Editor-in-Chief,  
James Lane Post



A James Lane Post window display at Spring News International in Soho. Photo by Alena Kostromina

# From Jalisco To The North Fork

## How CASA J Tequila Is Rooted In Heritage, Place, & Intention

By Kelly Alvarez

The North Fork has always been a place where stories deepen, where land, lineage, and intention quietly intersect. It's no surprise, then, that I recently found myself captivated by a conversation that began in Jalisco, Mexico, and landed on the East End.

I had the pleasure of meeting Sofia Paloma Juárez, the founder of CASA J, a newly launched luxury sipping tequila that is as soulful as it is refined. What struck me immediately wasn't just Sofia's impressive marketing background or her natural charisma, though both are undeniable, but the depth of personal meaning behind her newest venture.

Sofia has long had ties to the North Fork, with a family home in Orient. Like many who are drawn here, she speaks about the area with a sense of reverence: the quiet, the space to reflect, the way the landscape invites you to slow down and reconnect. It's easy to see how

the North Fork, known for its intentional pace and respect for craft, mirrors the philosophy behind CASA J.

CASA J is a tequila born from self-discovery. After nearly two decades of separation, Sofia reconnected with her Jalisco-born father, a reunion that opened the door to her Mexican heritage and a deeper understanding of tequila as a cultural tradition one historically passed from father to son. As a Mexican-American woman, Sofia's path into this world is uniquely her own. "On a quest to discover my heritage, I bottled the spirit of Jalisco," she said, a sentiment that feels both deeply personal and universally resonant.

Handcrafted with a rare harmony of traditional and ancestral production methods, CASA J's Tequila Blanco Ensemble blends hand-mashing, earthen pit-roasting, copper pot-still distillation, and stainless steel fermentation. The result is an elegant balance of

old-world craftsmanship and modern refinement, much like the North Fork itself, where historic farms coexist with contemporary tastemakers.

I had the chance to enjoy my open glass and the sensory experience is equally thoughtful. Notes of fresh citrus, green apple, caramelized agave, rosemary, and hints of pineapple unfold beautifully when enjoyed neat at room temperature. Maestro Tequilero Juan Carlos Vera describes it best: "Un gran tequila, para un gran paladar" — a great tequila, for a great palate. On the North Fork, I imagine CASA J best enjoyed the way we do everything here, slowly and with intention. Picture a late summer afternoon, the kind where the sky softens and the air smells faintly of salt. A glass of CASA J Tequila Blanco Ensemble poured neat pairs effortlessly with freshly shucked local oysters, their briny brightness echoing the tequila's citrus and green apple notes. As the evening cools, it transitions beautifully fireside alongside a simple spread of aged local cheese, rosemary-flecked Marcona almonds, and good conversation. It's not about excess, it's about presence. A pairing that feels less like a

tasting and more like a moment, grounded in place, craftsmanship, and time well spent.

Beyond the beautifully handmade bottle, CASA J stands firmly in its values. Female, Mexican, and LGBTQ+ owned, the brand actively supports Mexican artisans through bespoke, commissioned collaborations, celebrating what they call "The Soul Behind the Spirit." It's a philosophy that feels right at home on the North Fork, where makers, growers, and creatives are celebrated for the stories behind their work.

Launching in January 2026, CASA J debuted in New York and online in over 40 states, with additional expressions and expanded distribution planned for 2027. But for those of us on the North Fork, there's something especially meaningful about knowing this spirit rooted in heritage, reconnection, and intention also has a home here.

In a place that values authenticity over flash and depth over excess, CASA J feels less like a product launch and more like a natural arrival.



Sofia Paloma Juárez.  
Photo by Lena Nicholson



Photo by Josh Dickinson

# Palette To Palate Dinner

Friday, April 10, 6 PM

Hosted by North Fork Art Collective & James Lane Post at Sound View Greenport

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. Enjoy wine pairings by RGNV & dessert by Ursula XVII of Disset Chocolate.

Tickets: \$195 • [jameslanepost.com](http://jameslanepost.com)



# Say Bye-Bye To Dry January

By Lisa Frohlich @HamptonsNYStyle



Lulu's Foie Gras Torchon is a special option for Valentine's Day. Photo by Carl Timpane

Below: Lisa Frohlich's favorite mocktail in the Hamptons is the Ginger & Co. at Lulu's.

I'm impressed by how many friends committed to Dry January this year. While their dedication was admirable, my own January was more on the damp side, with a cocktail or two enjoyed along the way. Now that February has arrived and love is in the air, it feels like the right moment to highlight two of my favorite Hamptons restaurants that remain open year-round. Lulu Kitchen & Bar in Sag Harbor and Nick & Toni's in East Hampton continue to be reliable gathering spots long after the summer crowds fade.

The bar seats at both restaurants are always in demand, even in the middle of winter. I made a point to sample both cocktails and mocktails at each location to narrow down my top picks. It is a tough assignment, but one I was happy to take on. Both menus offer thoughtful, well-crafted options that feel just as special without alcohol. Whether you are planning a date or simply looking for a reason to get out of the house, Lulu's and Nick & Toni's are worth the visit. Supporting local businesses is always top of mind. This February, make it a point to sip and celebrate the restaurants that keep the Hamptons vibrant year-round.

## Nick & Toni's

**Signature cocktail:** "The Lychee Spritz has quickly become one of the most popular drinks at Nick & Toni's. Light, fragrant, and elegantly structured, it reflects the restaurant's long-standing connection to fresh ingredi-



ents and the natural beauty of East Hampton. Made with jasmine-bud-infused Soho lychee liqueur, St-Germain elderflower liqueur, fresh lemon juice, prosecco, and fresh lavender from our garden, The Lychee Spritz is floral and bright without becoming overly sweet. Its balance mirrors the style Nick & Toni's has embraced since 1988: ingredient-driven, clean, and expressive. The cocktail draws its inspiration from the property itself, surrounded by flowers and fruiting plants."

**Popular mocktail:** "The Paloma Pirata is our standout non-alcoholic option at Nick & Toni's, showing how a classic cocktail can be reimaged without losing its character. Made with Seedlip Notas de Agave, fresh grapefruit, and Q Grapefruit Soda, it lands all the bright, clean notes you expect from a Paloma. Our goal is to offer non-alcoholic drinks that hold their own on the menu, and The Paloma Pirata does exactly that, simple, refreshing, and true to form."



The Lychee Spritz is one of the most popular drinks at Nick & Toni's.

**Winter months:** "We are a great restaurant to visit year-round. Our wood-burning oven creates a warm, cozy ambience during the off-season, and locals love coming in for our Pizza & Pasta two-course prix fixe menu. It's the perfect time to try us if you haven't already! We will be offering à la carte specials for Valentine's Day."

— Christian Millwood, Beverage Director, Honest Man Hospitality

## Lulu Kitchen & Bar

**Signature cocktail:** "The You Are Lulu is by far the most popular of our signature cocktails. Created by Lulu's first bartender almost a decade ago, so time-tested and proven. It is simplicity and balance that is hard to match. Equal parts vodka, Aperol, elderflower liqueur, and lemon juice, it serves up a cocktail that is rich, zesty, beautiful, and quite addictive."

**Popular mocktail:** "Who doesn't love ginger? Our Ginger & Co. is the go-to mocktail for all seasons. A perfect blend of muddled cucumber, mint, and ginger, lime juice, agave nectar, Seedlip 'Spice No. 94,' and topped with ginger beer and club soda."

**Winter months:** "The first thing one notices upon approaching Lulu from the street is the smoky aroma emitted from our wood-burning grill and oven. Our booth seating, in front of the open kitchen with full view of the live fire, is always in high demand. We recommend sharing the chef's 14-day dry-aged whole duck and a bottle of Barolo with some friends and family, and your cold February days just got a little warmer."

**Valentine's Day:** "The chef always prepares a few romantic specials for those lucky couples. Also, some nice shared dishes from the menu are our foie gras torchon, served



Lulu Kitchen's You Are Lulu was created by Lulu's first bartender almost a decade ago.

with toasted house brioche, truffled honey, figs, and smoked sea salt. And woodfire grilled rack of lamb with our harissa yogurt sauce and Israeli Salad."

— David Brown, Lulu's General Manager



## Kiss & Tell

By Heather Buchanan

### In Defense Of Throw Pillows

The other day, my friend, who is decorating her new house, said she wanted to go find some throw pillows. I offered to go with her as I realized it had been ages since I had gotten any throw pillows, and even had one belonging to my ex, which should have been thrown out the door with him.

What might have been a quick trip to a home

goods store turned into a rumination. First of all, the store aisle labeled them "toss" pillows. Somehow this implies disrespect as you toss out expired food, junk mail, pants with waistbands, or even "toss cookies" after too much Riunite Lambrusco. These pillows were actually mini works of art in different shades, sizes, and textures. We had laid them out on the floor in different combinations and gave

anyone else wandering into the aisle the side eye. I worried when it looked like my friend was gravitating towards the same throw pillow as I was. I tried to dissuade her by saying that particular color did not complement her complexion and snatched it away. It was not my finest moment.

This was more time than I have ever spent thinking about throw pillows. Mostly because they are not the main event: not the couch or the chair or the chaise lounge. We tend to take them for granted. Throw pillows may seem invisible, but they are essential for back support, TV watching, meditation, kids play, and a napping pad for Mr. Tibbs. They are the afterthought of the interior decoration world, but think of all the color they add to daily life. No one wants a lily-white throw pillow.

I get that some prefer a matchy, matchy décor

where everything is literally cut from the same cloth. No contrast. Monochromatic is their mantra. I mean, vanilla is fine, but an ice cream parlor it does not make.

There are certain things that can truly destroy home decoration: an egotistic decorator who thinks their way is the only way, mismanagement of the budget, or installers who are too afraid to speak up when something is going wrong. It is rarely the addition of a mere accent.

Well, isn't there such a thing as too many throw pillows, you may ask? Certainly, you can have a plethora, but they rarely are so abundant that they crowd you entirely off the couch. Your golden retriever may do that, but not the accessory.

Throw pillows also don't pose much of

a danger. They don't come with warning labels like turkey deep fryers, laundry pods that look like candy, or salmon sperm facials. Although I still don't understand why pillows that have that weird "under penalty of law this tag is not to be removed except by the consumer." I mean, is there the Pillow Police? Is that really a national law enforcement priority? If it's about PP, shouldn't their time be better spent seeking out and convicting Pedophiles and Predators who have destroyed girls and young women?

Ultimately, people should be able to decorate their homes as they want and live peacefully within them without intrusion. Because at the end of the day, you can certainly forcibly take the pillows and throw them or toss them out. But then life would be decidedly less comfortable.

# Cookbook Brunch

Saturday, April 11, noon to 3 pm

Hosted by James Lane Post at Sound View Greenport

Featured Authors:



Joni Brosnan



Suzanne Vizethann



Jenn Lueke



Susan Spungen



Bridget LeRoy

Hosted By:

Join James Lane Post for a Cookbook Brunch at Sound View Greenport. Enjoy a delicious buffet brunch with flowing wine from RGNV & James Lane Post, and delight in cookbook signings with talented chefs and authors Jenn Lueke, Susan Spungen, Suzanne Vizethann, Stacy Dermont, and Joni Brosnan, hosted by James Lane Post Editor-At-Large Bridget LeRoy. Burton's Books in Greenport will be there to sell books, and the first 50 tickets will include a signed copy of Lidia Bastianich's "The Art of Pasta" from our last Cookbook Brunch.

Tickets: \$95 • Visit [jameslanepost.com](http://jameslanepost.com)

## WINTER HIGHLIGHTS



**EXHIBITION**  
ON VIEW THROUGH APRIL 19  
**JASON BARD YARMOSKY:  
TIME HAS MANY FACES**



**EXHIBITION**  
ON VIEW THROUGH APRIL 19  
**LIBERTY LABS:  
A DECADE OF DESIGN**



**FILM**  
SATURDAY, FEBRUARY 14, 7 PM  
**VALENTINE'S DAY SCREENING  
OF THE PRINCESS BRIDE**  
A Tribute to Rob Reiner



**THEATRE ON SCREEN**  
SATURDAYS, FEBRUARY 21 AND  
MARCH 7, 7 PM  
**NATIONAL THEATRE LIVE**  
2/21: A Streetcar Named Desire  
3/7: The Fifth Step



**KIDS & FAMILIES**  
SATURDAYS, FEBRUARY 28, MARCH 28,  
AND APRIL 18, 1-3 PM  
**FAMILY DAY**



**COMMUNITY WORKSHOP**  
EVERY SECOND MONDAY, 6-8 PM  
**ART SOCIAL**  
3/9: Indigenous-Inspired Beaded Earrings  
with Denise Silva-Dennis  
4/13: Therapy Sock Puppets with Liz Joyce  
5/11: Spring Printmaking with Andrea Cote

And more at [guildhall.org/programs](http://guildhall.org/programs).



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GALLERY HOURS:  
THURSDAY TO SUNDAY, 12-5 PM

# GUILD HALL

# Hamptons Commercial Offerings

INQUIRE FOR ADDITIONAL INFORMATION & TO DISCUSS EXCLUSIVE OFF-MARKET OPPORTUNITIES.



FOR SALE

**32 Lighthouse Rd, Hampton Bays**  
Waterfront Restaurant & 13-Key Resort.  
Incredible Sunset Views Over Shinnecock Bay.



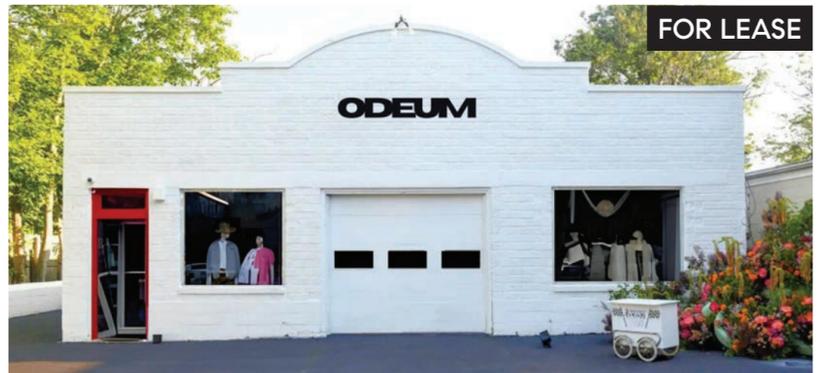
FOR SALE

**23 Bridge St, Sag Harbor**  
Sag Harbor Mixed-Use Compound.  
Fully Leased - Central Village Business District.



FOR SALE

**131 E Lake Dr, Montauk**  
13 Unit Montauk Boutique Resort  
Waterfront Compound w/ Expansion Potential



FOR LEASE

**9 Railroad Ave, East Hampton**  
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FOR SALE

**84 S Emerson Ave, Montauk**  
Oceanfront Hotel - Once in a Generation Asset.  
26 Keys & In Ground Pool in Downtown Montauk.



FOR SALE / FOR LEASE

**53 The Circle, East Hampton**  
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East Hampton Village's Shopping District.



FOR SALE / FOR LEASE

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Full Service Restaurant - Indoor / Outdoor Dining,  
Private Parking, Staff Rooms, & Premium Kitchen.



FOR SALE

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