

# James Lane

— Dining & Travel —

June 2026

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



DISCOVERING  
SOUTH SCOTLAND

Sam Heughan, Galloway Distillery

ELEANOR & HOWARD MORGAN,  
LYNN & BRUCE SURRY, RIKI KANE LARIMER  
*in association with* **LTV STUDIOS** *present*

# HAMPTONS SUMMER SONGBOOK BY THE SEA



**SEASON PREMIERE**  
**SUN, JUNE 28 7:30 PM**  
**NORM LEWIS**

**PRODUCED BY**  
**DONNA RUBIN &**  
**JOSH GLADSTONE**



**SAT, JULY 11**  
**7:30 PM**  
**ANN HAMPTON**  
**CALLAWAY**



**SAT, JULY 18**  
**7:30 PM**  
**KLEA BLACKHURST**  
**BILLY STRITCH**



**SUN, AUG 23**  
**7:30 PM**  
**PAMELA**  
**MORGAN**



**SAT, JULY 25**  
**7:30 PM**  
**ERIC YVES GARCIA**  
**MARIA ABOUS**  
*Produced & Hosted*  
*by David Alpern*

**SAT, AUG 1**  
**7:30 PM**  
**ERIC COMSTOCK**  
**BARBARA FASANO**  
*Hosted by Laurence Maslon*  
*(WLIW Radio)*

**SAT, AUG 22**  
**7:30 PM**  
**KT SULLIVAN,**  
**MARK NADLER,**  
**CHRISTINE PEDI**  
**STEPHANIE POPE**

**SUN, AUG 23**  
**7:30 PM**  
**PAMELA**  
**MORGAN**

**SAT, AUG 29**  
**7:30 PM**  
**DONNA**  
**MCKECHNIE**

*Artists subject*  
*to change.*



**LTV STUDIOS**  
**75 INDUSTRIAL ROAD, WAINSCOTT**  
**TICKETS [LTVEH.ORG](http://LTVEH.ORG).**  
**CABARET'S NEW HOME in the HAMPTONS**



**LTV IS THE PLACE TO BE THIS SUMMER!**

# Gurney's At 100

## Centennial Celebrations + The Return Of The Dolce & Gabbana Beach Club

By Jessica Mackin-Cipro



to enhance the oceanfront atmosphere. Visitors can take advantage of a private Beach Club, various dining options, a modern fitness center, and the renowned Seawater Spa — a 30,000-square-foot wellness retreat focused on its signature seawater-fed indoor pool.

Due to popular demand, the resort's Beach Club will once again partner with Dolce & Gabbana. This summer, guests can unwind on designer-decorated loungers, umbrellas, and cabanas. The experience includes an on-site pop-up boutique and a redesigned East Deck with a stylish beachside bar. The boutique will be open for shopping from June 9 through September 26.

The La Prairie summer pop-up returns to Gurney's Montauk Resort & Seawater Spa from June 15 through September 11, offering an ocean-view wellness experience highlighting the brand's signature blend of Swiss science and luxury. Guests can indulge in facials designed to lift, firm, and illuminate the skin, alongside newly introduced body treatments that focus on rejuvenation, circulation, and full-body radiance.

Gurney's will also debut an expanded Summer Fitness Series, offering a schedule of high-energy classes like pilates, HIIT, yoga, and more. Classes will take place on the Spa Deck, overlooking the ocean.



Photos courtesy Gurney's Montauk

**T**his summer, Gurney's Montauk Resort & Seawater Spa marks a major milestone: 100 years in operation. Since opening in 1926, Gurney's has evolved from Maude Gurney's original inn to the global destination it is today. While it has undergone many changes over the past century, it has always been a beloved coastal destination known for its sweeping ocean views.

It all started when Warren and Maude Gurney purchased the land from Carl G. Fisher's Montauk Beach Development Corporation and opened Gurney's Inn. In 1956, it was sold to Nick Monte of Brooklyn, who later expanded the dining room, added rooms, and built the famous seawater spa. The

venue remained in the Monte family until 2013, when it was purchased by George Filopoulos and underwent a major renovation and rebranding as Gurney's Montauk.

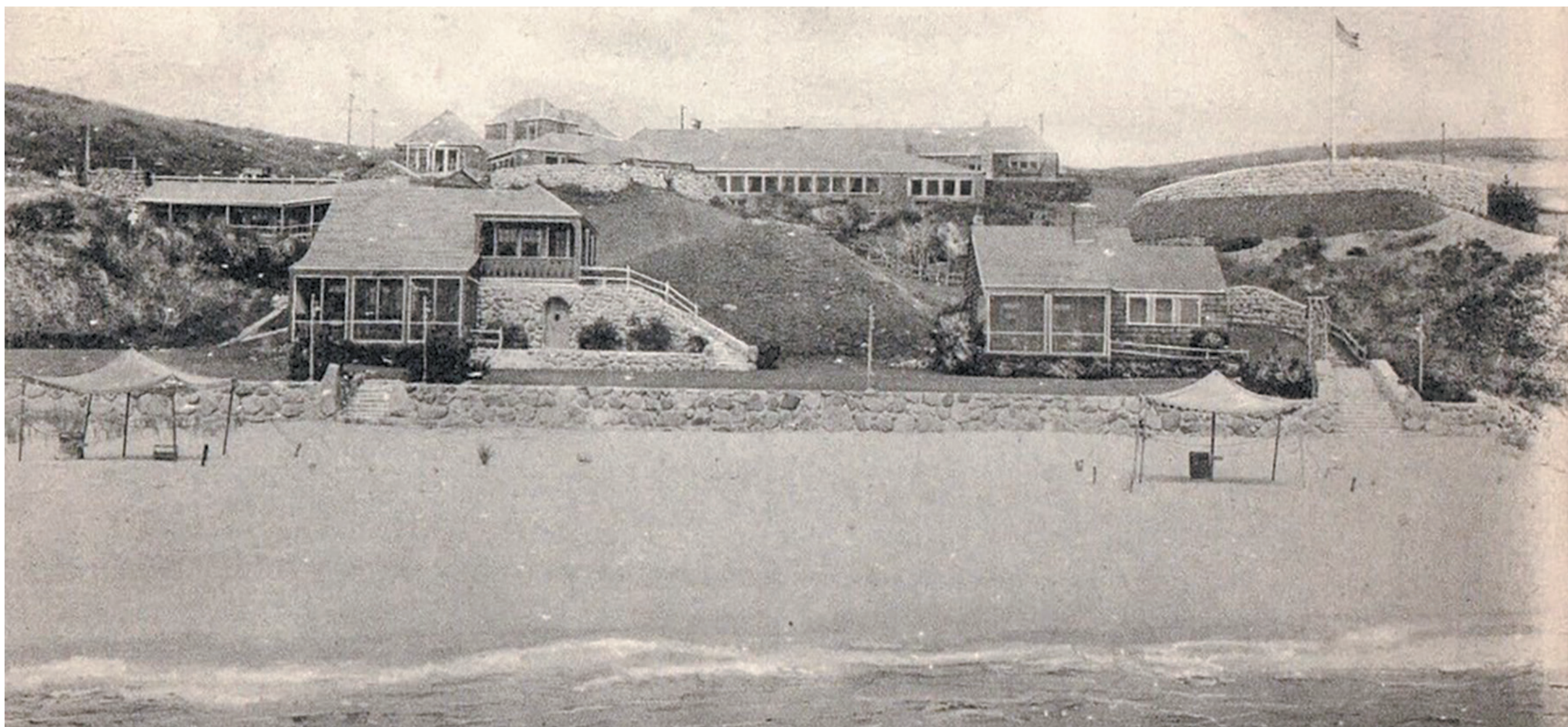
Over the years, the venue has seen its share of history. Celebrities like Jimmy Fallon, Cameron Diaz, Beyoncé, Gwyneth Paltrow, and Naomi Watts have entered its doors and walked on its sandy beaches. President Richard Nixon wrote his acceptance speech at the Skippers Cottage.

In honor of its 100th anniversary, Gurney's Montauk will celebrate a century of beachfront hospitality.

The resort currently features 158 rooms, suites, and beachfront cottages, all crafted

Following its debut, gigi's montauk returns for its first complete summer season as the resort's signature oceanfront dining destination, offering a lively yet refined setting for guests. Starting Memorial Day Weekend, Chelsea Living Room will offer cocktails and light bites as well as late-night music and dancing.

This summer, the resort invites hotel guests to Voyage Through the Vineyards, a curated weekly wine tasting series held every Thursday from July 2 through September 3. Designed to showcase the depth and diversity of the resort's wine portfolio, each one-hour experience features a rotating selection of wines that spotlight distinct producers, regions, and styles.





# Discovering The South Of Scotland

## A Five-Day Itinerary Exploring Dumfries & Galloway, The Scottish Borders & Ending In Edinburgh

By Jessica Mackin-Cipro

There are many reasons to visit Scotland. Perhaps you're an avid golfer or a fan of the mythical worlds in "Outlander" or "Harry Potter." Perhaps you're a history buff or a literary fan of the likes of Sir Walter Scott or Robert Burns, or you may be looking to explore your own Scottish roots. The latter was just one of the reasons I've always wanted to visit. This winter, I embarked on a mother-daughter trip. The trip covered the south of Scotland — the Scottish Borders, and Dumfries and Galloway, and we ended our time with a night in Edinburgh.

To visit the south of Scotland is to explore where Scotland truly starts. The region offers a lush, scenic landscape, wonderful tourist destinations, and warm hospitality. It draws visitors seeking to connect with Scotland's adventurous and creative spirit. It's also easily accessible from Glasgow, Edinburgh, Carlisle, Newcastle, and Belfast.

### Day 1

Coming from London, we were picked up at the Carlisle train station by Tom Miers of Clans & Castles Tours, our guide for the first

leg of the trip. Clans & Castles offers tailored holidays featuring Scotland's castles, culture, and clan lands. The group's bespoke driver-led tours of Scotland are tailored to guests' interests. Prior to the trip, we discovered that my mother's maiden name had roots in Dumfries, an area we would explore. Tom took us off the beaten track, exploring historic ruins and castles throughout our journey.

A must-do is a private tour and tasting at Galloway Distillery, owned by Sam Heughan, the actor widely known for his role as Jamie Fraser on "Outlander" and the owner of Sassenach Spirits. He recently launched the new distillery in his hometown of Galloway, which is now home to the Sassenach brand and includes the local brand Hills & Harbour, where the Sassenach Gin is produced.

"Galloway is an inspirational place. It has unique heritage, folklore, landscapes, and people. Very accessible yet remains an undiscovered and ancient land. I created the Galloway Distillery to return to my roots and give back to the land where I was born. My purpose is to shine a light on this unsung corner of Scotland, that has so much to offer," Heughan said. "This represents a true homecoming and new chapter, in the pursuit of fine Scottish spirits from this undiscovered and exceptional land, in the south of Scotland."

After the fine whisky, gin, and vodka tasting and a lesson on how the spirits are sustainably produced, head to the bonnie town of Gatehouse of Fleet. Nestled on the River Fleet, it is a quaint and picturesque "gallery town" in Dumfries and Galloway. Check into The Murray Arms, a boutique hotel where Robert Burns drafted "Scots Wha Hea." Originally built in 1760 as a coaching inn,

it's a newly renovated boutique hotel offering cozy accommodations and delectable dining. Its prime location and historical significance make it the perfect base for exploring the south of Scotland.

Enjoy dinner at Swally n' Scran in Kirkcudbright, which has long been a center for visual artists and is now known as "the Artists' Town." Swally n' Scran offers a wonderful selection of freshly cooked seafood dishes accompanied by local spirits. Here we had one of the best smoked salmon dishes we've ever had, and it was at that moment I realized this is what salmon is supposed to taste like.

### Day 2

Enjoy a bountiful breakfast at The Murray Arms, then spend the day with Clans & Castles Tours exploring local historical sites, including Caerlaverock Castle, a unique 13th-century moated triangular fortress, and Melrose Abbey, the resting place of the heart of Robert the Bruce.

Lunch at 1610 at the Globe Inn in Dumfries is a must on the agenda. It is a Michelin-listed restaurant where history and culinary artistry meet. Enjoy inventive dishes crafted by Chef Fraser Cameron from the finest Scottish ingredients, or try one of the 300 whiskies available. After lunch, step into the rooms where Robert Burns once lived and entertained. Those who opt for a Burns Tour can even sit in his very chair while reciting a line from his work or view the verses he etched into the original windowpanes.

Later in the afternoon, travel to Aikwood Tower in Selkirk, heading east along winding country roads dotted with sheep and set against lush rolling hills. Aikwood Tower is a restored 16th-century tower in the Scottish Borders, rich in history. Just over an hour from Edinburgh and north of England, it's surrounded by hills, woodland, and rivers.

Many legends surround Aikwood, including the story of Sir William Scott, a Border Reiver captured during a raid and given the choice between hanging and marrying

Muckle Mou'd Meg. Sir Walter Scott, his descendant, was inspired to include Aikwood in his epic poem, "The Lay of the Last Minstrel." Writer James Hogg also wrote about Aikwood, including the legend of Michael Scott, the Border Wizard.

In 1988, David Steel (The Lord Steel of Aikwood), a Member of Parliament representing the Scottish Borders, restored the tower as a home. Now owned by his son, Rory Steel, and his wife, Vicki, it has been transformed into a luxury holiday home with five en-suite bedrooms, each with its own unique charm. It's an exquisite spot to immerse yourself in Scottish culture and history.

For dinner, head to the Cross Keys Inn, a pub owned by Rory and Vicki and a fixture of the community since the 1850s, serving local beer and dishes made with local ingredients. It offers a welcoming atmosphere, classic pub food, and live music. The fish & chips are not to be missed.

### Day 3

Borders Elite Travel offers customized tours featuring historic castles, famous film locations, golf outings, and sporting adventures. Colin Jackson of Borders Elite Travel was our guide for the day, bringing us to Abbotsford, the residence of Sir Walter Scott, and Monteviot House for a garden tour.

"So wondrous wild, the whole might seem, the scenery of a fairy dream." Abbotsford is the remarkable home of Sir Walter Scott, the 19th-century author and pioneer of historical fiction, known for works such as "Rob Roy," "Ivanhoe," and "Waverley," as well as poems such as "The Lady of the Lake." Scott called it his "conundrum castle," a place where fact and fiction intertwine, fueling his creativity. Its towers and gables sparked a craze for Scots Baronial architecture, emulated at Balmoral and throughout the country.

A visit to Monteviot House offers a garden tour with head gardener Jamie Stephenson, during which you will explore the historic house and its gardens. Monteviot has



served as the family estate of the Marquis of Lothian and the Kerr family for nearly four centuries. The gardens offer a stunning view set against the backdrop of the River Teviot. There are eleven themed gardens, including the Garden of Persistent Imagination, the Water Garden, the Rose Garden, and the Laburnum Tunnel.

End the day with a CedarHus Sauna Experience overlooking the River Teviot, where you can enjoy a sauna while watching the sheep graze across the river — or if you're bolder than I am, take a cold plunge in the river prior to the sauna. CedarHus rotates locations, so be sure to visit their website to book.

In the evening, enjoy Aikwood Tower while dining on takeaway from Seasons, a restaurant that carefully sources local produce from hand-picked local suppliers as part of Slow Food Scotland.

#### Day 4

Take a private tour of Johnstons of Elgin, the renowned cashmere manufacturer that creates exquisite luxury products in its Scottish mills. The family business has worked with natural, renewable, biodegradable fibers since 1797. During the Mill Experience tour, you can witness the techniques skilled craftspeople have passed down through generations to make its luxurious Cashmere and Merino Wool products, and learn about the mill's rich Scottish heritage and that of the surrounding area. The mill also includes a shop where you can purchase the finest cashmere in the world at a great value. After the tour, enjoy lunch at the café.

Head to Queen Mary's House, a sixteenth-century building in Jedburgh, where Mary, Queen of Scots, stayed in 1566. The building is open to the public as a museum, where you can learn more about the life of this fascinating historical figure.

Revel in a fireside chat at Aikwood Tower with Stewart Wilson while sitting beside a roaring fire in the Great Hall. Stewart is a Scottish history buff and proprietor of Tweed Valley Blogger, an award-winning local tour guide with a wealth of knowledge. Stewart will regale you with tumultuous tales of the Border Reivers. During the late Middle Ages, Scotland and England were frequently at war, and the Borders bore the brunt of the conflict. These locals were tough and resilient, accustomed to a semi-lawless environment.

#### Day 5

Start the morning with a visit to Scott's View, a viewpoint in the Scottish Borders overlooking the valley of the River Tweed, which was known as one of Sir Walter Scott's favorite views.

Make a stop at the Great Tapestry of Scotland in Galashiels. Thousands of stitchers from across Scotland created this collaborative masterpiece, weaving together heritage, people, and landscapes into a shared story. The Great Tapestry of Scotland was envisioned by Alexander McCall Smith, inspired by the Prestonpans Tapestry.

For lunch, stop at The Mainstreet Trading Company, based in the village of St Boswells. The space doubles as a bookstore and café, with its Mainstreet Deli & Home in a beautiful barn behind the main shop. It's a great stop to pick up some local goods.

In the afternoon, tour Thirlestane Castle near Lauder. The historic home of the Duke of Lauderdale is one of Scotland's oldest and finest, still home to the Maitland family. It offers guided tours and hosts events and activities, including riding, fishing, shooting, clay-pigeon shooting, Highland Games, and archery. The castle's 5-star rooms are decorated with antiques, artwork, and artifacts inspired by its history and surroundings. Guests can enjoy food hampers, spa treatments, and country pursuits, with options for self-catering or catering.

Travel to Edinburgh to end the trip. Gleneagles, the esteemed sporting and country estate, offers Gleneagles Townhouse, a member of Leading Hotels of the World, in St Andrew Square, which is the perfect base for exploring the country's capital. The building, once home to the British Linen Company and later the Bank of Scotland, showcases exceptional architectural details throughout this charming sanctuary. Each room is uniquely crafted to reflect understated luxury and pay homage to the build-



The Spence at Gleneagles Townhouse



Sam Henghan, Galloway Distillery



Galloway Distillery

ing's heritage. The rooms are both classically charming and charismatic, offering thoughtful touches like plush robes and slippers, as well as Gleneagles Blend Origin Coffee. This Edinburgh retreat also features a members' club, a wellness center, and Lamplighters rooftop terrace, offering breathtaking city views and finely crafted cocktails. It's truly a "place to gather and be glorious."

Dinner at The Spence features modern Scottish-inspired cuisine by head chef Elliot Hill, as well as innovative cocktails like the Townhouse G&T, made with Gleneagles gin. Highlights include shareable dishes such as the spiced haggis and onion fritter and the Gleneagle oak-smoked salmon with added Osetra caviar. Standout mains include a 500g Tweed Valley Chateaubriand to share, with beef dripping onion and ox cheek gravy, and skin-on fries or the halibut "cullen skink," a thick, creamy Scottish chowder with smoked haddock, potato, and seaweed. To complete your meal, indulge in the dessert trolley with its cheese selections and petits fours. The Spence also offers all-day dining experiences, including the Spence Brunch Club and Tea on the Square.

Visit Lamplighters for a nightcap to conclude your evening. The stunning skyline views of Edinburgh's New Town are truly worth admiring. The cocktail lounge pays homage to the historic lamplighters, known as Leeries, who manually lit gas street lamps before electricity was available. This term is famously referenced in Robert Louis Stevenson's 1888 poem "The Lamplighter," in which Leerie is portrayed as a magical wanderer illuminating dark city streets. Savor inventive cocktails, champagne, and premium whiskies as the sun sets and the lamps light up the night. Try the rich and nutty Midnight Matchmaker with 18 Bulleit Bourbon, Cocchi di Torino, sherry, almond, cherry, or the vibrant and herbal The Strange Case, made with Tart Tanqueray 10, Cocchi Americano, blackberry, and lemongrass.

To learn more about Dumfries and Galloway and the Scottish Borders, follow @DiscoverSouthScotland



Abbotsford House



The Murray Arms

# ARF's Rescues & Rosé

## An Evening Of Wine, Sunsets, & Animal Rescue

By Jessica Mackin-Cipro



The Animal Rescue Fund of the Hamptons (ARF) Young Professionals Committee invites guests to a special evening of fun, socializing, and giving back with its annual event, Rescues & Rosé.

“We have a really enthusiastic young professionals group, and they wanted to do something that was unique and helped the animals and still had a lot of fun,” said ARF’s executive director, Kim Nichols.

In addition to ARF’s family-friendly fundraising events like its Pet Celebration Day and Stroll to the Sea Dog Walk, and its high-end ticket for the Bow Wow Meow Ball summer gala, the committee began Rescues & Rosé

last year. “We are 100 percent funded by contributions and support from the community,” said Nichols.

“This was an opportunity to get a whole new generation excited about helping to fundraise for rescue,” she continued. “If you can make it fun and have an impact, that’s ideal. And that’s why I love Rescues & Rosé.”

Taking place on Friday, June 12, from 6 to 9 PM, this festive gathering will be held at the Boathouse at EHP Resort & Marina in Springs, a waterfront venue that provides a stunning backdrop for an evening of celebration. The venue offers breathtaking views and a relaxing atmosphere.

“They’ve given us great space, so we’ll be able to bring the adoption van. We’ll have a DJ set up, with GR1FN. We’ll have adoptable dogs. There will be a rosé bar, cocktails, and mocktails,” said Nichols.

The event is timed just ahead of National Rosé Day, making it an ideal occasion for rosé lovers and supporters of animal rescue alike to come together for a cause. Guests can look forward to an evening filled with good music, an open rosé bar featuring a selection of wines, and a variety of delicious local food. Wölffer Estate Vineyard is the rosé sponsor and Kidd Squid Brew Co is the beer sponsor.

It’s also a great opportunity for attendees to

capture Instagram-worthy moments with ARF’s adorable adoptable dogs — and maybe even a kitten or two.

Tickets purchased for Rescues & Rosé directly support ARF’s vital work in rescuing and rehoming animals in need. Every ticket sold helps fund lifesaving efforts, ensuring that every animal has a chance at finding a happy home.

A silent auction for the event will run from June 5 to June 15. Items include a stay at The Colony Hotel in Palm Beach, New York Yankees tickets, a stay at The Sagaponack Inn, a candle-making experience at your home with Hamptons Handpoured, a private yoga class in your home with Evolveast Yoga by Erica Velasquez, a case of James Lane Post x RGNY

Summer Rosé, an Everything Facial Experience with SKINHAMPTON, pet portraits, and a Meaden semi-hollow electric guitar.

Attendees are encouraged to learn more about ARF’s mission and how they can continue to support the organization by visiting arhamptons.org. Whether you’re a local resident or visiting the area, this event promises an evening of good vibes, connections, and impactful support for a worthy cause.

Also on the agenda this summer, ARF will be raising funds for a new adoption van that travels to events throughout the East End year-round and connects adoptable animals with the community. The current van was purchased in 2012.

**SAGAPONACK HAPPY HOUR**  
EVERY FRIDAY 5-8PM

CRAFT COCKTAILS | LOCAL WINE | BEER & MOCKTAILS  
FAMILY FRIENDLY | LIVE MUSIC | PRIVATE EVENTS

*The* **TASTING ROOM**  
SAGAPONACK FARM DISTILLERY

369 SAGG ROAD, SAGAPONACK SAGAPONACKFARMDISTILLERY.COM  
631-537-7300 | SW@SAGGSPIRITS.COM

RG | NY x JAMES LANE POST

where friendship meets fine wine.

JLPxRGNY’s 2023 Summer Rosé was made for long summer afternoons and shared tables — capturing the beauty of balance, friendship, and effortless elegance in every sip. This limited-edition bottle features a collage from artist Verona Peñalba’s “Rosa Indica” series.

Available at [RGNYWINE.COM](http://RGNYWINE.COM) or ask for it at the RGNY Tasting Room  
6025 Sound Avenue in Jamesport

# SOFO's 37th ANNUAL SUMMER GALA BENEFIT

*"Conservation is a cause that we must pass on to future generations" - Andy Sabin*



## JULY 11, 2026 | 5:30 – 10:30 PM

### CELEBRATE THE POWER OF OUR NATURAL WORLD

### PROTECTING OUR PLANET'S LIVING WATERS & LANDS

#### VIP Cocktail Reception 5:30 - 6:45 PM

Special Tasting Menu By Acclaimed Chefs and Beverage Sponsors

- Amagansett Wines & Spirits
- Bell & Anchor
- Channing Daughters Winery
- East Hampton Grill
- Events by Peter Ambrose
- Golden Pear Cafe
- Hampton Coffee Company
- J.A. Baczewski Monopolowa Gin & Vodka
- Kidd Squid Brewing Co.
- LALO Tequila
- LDV at the Maidstone
- Lobster Roll/Lunch
- Michael Cinque
- Page Sag Harbor
- Sen
- Shellworks
- Shippy's
- Springs Tavern & Grill
- Talkhouse Encore
- The Palm Restaurant
- Wölffer Estate Vineyard

VIP Tables & Tickets, General Admission Tickets, Sponsorships:  
daceti@sofo.org, 631.903.7217, 631.537.9735, sofo.org/summergala

#### Benefit Party 7:00 – 10:30 PM

Dinner, Honoree Presentation & Special Guest Auctioneer Angela LaGreca

**Honoring: Fabien Cousteau, Bernadette Castro,  
Lousie & Stephen Pesce, Jean Shafiroff**

HOST COMMITTEE *(in progress)*

ERICA NOBLE & RAY IWANOWSKI, KIM & GREG LIPPMANN, MARK MASONE, MIRELLA CAMERAN-RILEY,  
SUSAN & DAVID ROCKEFELLER, SAMRITI & SCOTT SELTZER, LISA TAMBURINI

GALA SPONSORS: 2026 Hamptons Concours d' Elegance by Rand Luxury, Decco by Party Up Productions, DG Creative Media, Evelyn Alexander Wildlife Rescue Center, Hampton Coffee Company, J&C Graphics, Russell Mittermeier, Something Different Party Rental, Summerhill Landscapes, Whitmores (list in formation)

Special Thanks To Andy Sabin and The Andrew Sabin Family Foundation



Dante x The Pridwin menu.



Chef Dewa Wijaya, Executive Chef of The Roundtree, Amagansett and Nourish by The Roundtree

# Events & Openings

## Openings

Claudio's Marina, a cornerstone of Greenport's waterfront since 1870, is reopening for the 2026 season with a new chapter that blends tradition with fresh coastal concepts. The season begins with the return of its anchor property, Claudio's Waterfront, alongside the revival of a historic favorite, Claudio's Restaurant (formerly Claudio's Tavern & Grill), and the debut of an entirely new concept, Saylor Beach House. The marina will also introduce a new boutique, Le Shack Beach.

Fashion and lifestyle brand Hill House Home is opening a store in Sag Harbor. This retail opening marks the first in the Hamptons by founder Nell Diamond, who owns a home in Amagansett. Located at 127 Main Street, the shop will carry Hill House Home's fashion and home collections, including its soon-to-launch summer collection. The store will also feature Nell's Pick 'n' Mix candy wall.

The Roundtree, Amagansett, a member of the Small Luxury Hotels of the World, will debut Nourish, a new restaurant opening on May 18 in Bridgehampton. Led by Chef Dewa Wijaya, the hotel's Executive Chef, the menu draws on the Hamptons' seasonal bounty and Wijaya's Balinese heritage, featuring dishes rooted in East End ingredients and enhanced by global influences. Takuma Watanabe, founder and Beverage Director of Martiny's and partner at Odo Hospitality, which operates the two-Michelin-starred Odo restaurant in New York, will create and manage Nourish's bar and mixology program.

After its debut last summer, Namiro Sushi in Southampton Village has reopened its doors on May 8, ushering in its second season in Southampton. Namiro's successful first season was unexpectedly cut short following a fire in October that required a full reconstruction of the space. Now, after months of work, Namiro returns reimagined and will be open year-round. The reopening offers a refreshed design and an expanded menu.

New this summer at Duryea's Montauk will be Duryea's Sunset Scoops, a nostalgic ice cream cart offering housemade ice cream. Sunset Scoops will be parked between the market and the restaurant, offering a rotating selection of flavors as the season evolves, available in a cone or a cup. Look for the ice cream cart to debut in June.

Montauk Yacht Club presents ALBA Spiaggia, the hotel's coastal Italian restaurant, bringing a breezy, beachside energy to long lunches, sunset dinners, and aperitivo-style cocktails overlooking the water.

"Grip, Rip, & Dip," PopUp Bagels opens a new location on Main Street in Westhampton Beach.

Brody's Coffee has opened on Main Street in Westhampton Beach. Specialty drinks include a pistachio cream latte and a brown sugar shaken espresso.

New York City's beloved Dante is heading east to curate a summer-long cocktail menu, presented by The Pridwin Hotel & Cottages, Shelter Island's storied waterfront retreat. Guests of The Pridwin will have access to the summer cocktail menu — which includes Dante's Dirty Martini and the New York Cocktail Company Vesper — bringing the magic of one of New York's most celebrated bars to the serene shores of Shelter Island. In addition, weekly Martini & Mahjong nights will be held every Sunday evening.

Citarella has opened its newest market in Westhampton Beach. With deep roots across the Hamptons, this location marks its fourth on the East End and eighth overall, joining markets in East Hampton, Bridgehampton, and Southampton.

Fizz & Fry, a collaboration between Sparkling Pointe in Southold and Balo's Food, will be held at the vineyard every Monday from May 25 to September 7, from 4:30 to 7 PM. Join for a menu of fried favorites, including popcorn chicken, fried shrimp basket, famous seafood stuffies, corn fritters, and more, paired with Sparkling Pointe's full lineup of méthode champenoise wines.

Longtime Village resident Pippa Gerard is partnering with Finley Shaw, proprietor of Finley's Fiction on Shelter Island, to open Finley's Fiction Southampton. The Jobs Lane location will initially feature best sellers, current non-fiction, children's books, cards, and other small gifts.

Renowned beauty industry leaders Julien and Suelyn Farel will open the Julien Farel Restore Salon and Spa in Southampton, in the space formerly occupied by La Carezza Salon. Julien shared, "I have always loved

the Hamptons, from the morning serenity to the buzzy nightlife. After years of ongoing requests from our clients and team, we are so happy to establish a permanent maison here all year long."

Barlume Beach is set to open at 435 East Lake Drive in Montauk this summer, led by LDV Hospitality, inspired by its Flatiron dining concept, Barlume.

The team behind Springs Tavern & Grill debuts Lion's Nook Bar & Grill in East Hampton Village, located at 10 Main Street in the Parrish Mews — most recently home to Village Bistro.

Husband and wife team Julian Cavin and Martine Langatta have partnered with Jonny Shipes to open Babe's Diner, "A Finer Diner," located at 51 Division Street, Sag Harbor.

Lifelong local and third-generation Sag Harbor resident Michael Nolan will open a new restaurant in the village that raised him, called Miracle. Located on Main Street, the dining spot is committed to serving both the East End's year-round residents and visitors alike.

The Gosman's property in Montauk will introduce the new Lobster House & Clam Bar for the 2026 season. Inspired by favorites from the former Inlet Café, Lobster House will serve fresh, flavorful seafood at its classic waterfront dockside location.

Lark Hotels will open The Penny Lane in Hampton Bays, replacing the Drake Inn. Set along Penny Pond off Shinnecock Bay and just two miles from the ocean beaches, the property features 18 rooms and suites, a private outdoor pool, a waterfront lawn, and dock space for guests.

Husband-and-wife duo John and Kelly Piccinnini, who also own The Clam Bar and Sett Coffee, take over operations of the iconic Sag Harbor property, The Corner Bar, at 1 Main Street. The Corner will continue to serve fan-favorite classics such as a signature burger and fish and chips, alongside new interpretations of modern comfort food.

Blue Flag Capital will debut Faraway Sag Harbor in the former home of Baron's Cove. The hotel's F&B venues include Zagara, an Amalfi Coast-inspired restaurant, in addition to a ground-floor bar and lounge.

Hotel Corduroy in Montauk opens in the former location of The Sunset Montauk on West Lake Drive.

## Events & Happenings

Celebrate the 20th Anniversary of Marina St Barth at its new Southampton location at 54 Jobs Lane on Saturday, May 23, from 3 to 6 PM, and enjoy the fashion and shop's outdoor garden.

Colin Quinn offers his signature comedic perspective on American culture, politics, and history at the Westhampton Beach Performing Arts Center on May 23 at 8 PM.

Eleanor Whitmore Early Childhood Center will host its annual kick-off to summer event, "Kites for Kids," on Saturday, May 23, from 2 to 5 PM at Main Beach in East Hampton. All proceeds from the high-flying, family-friendly event benefit the Eleanor Whitmore Early Childhood Center. EWECC will also host its annual Summer Kickoff Cocktail Party on Friday, June 26, at Mulford Farm in East Hampton.

Guild Hall in East Hampton will host a Silent Disco Party In The Garden on Sunday, May 24, from 8 to 11 PM. Enjoy a night of movin' & groovin' in the Furman Garden.

Join Jean Shafiroff and Antonella Bertello at The Baker House 1650 in East Hampton on Sunday, May 24, from 3 to 6 PM and celebrate Memorial Day weekend with Sunset Aperitivo Cocktails — a staple of the hotel's weekly summer calendar and a chance to enjoy its exquisite gardens.

The Southampton Fresh Air Home presents its 34th Annual Decorators-Designers-Dealers Sale and Auction Benefit Gala on Saturday, May 30, in Southampton.

The Retreat's All Against Abuse Gala returns on Saturday, June 6, from 6 to 9 PM, at the Southampton Arts Center in Southampton Village. Every dollar raised helps The Retreat provide lifesaving services to survivors of domestic abuse, sexual assault, and human trafficking. This year, The Retreat is proud to celebrate the legacy of former Retreat Board President Gail Rothwell.

Hudson's Helping Hands for Autism will host its annual Wellness Day on Saturday, June 6, from 10 AM to 2 PM, at Hero Beach Club in Montauk.



Saylor Beach House in Greenport

The day includes fitness classes with Formula x Meredith, KR Method x Post House, Gotham Gym, and Forward\_Space, as well as a variety of wellness activations.

Golf legend Raymond Floyd will be in conversation with veteran broadcaster David Marr III at the Southampton Playhouse on Saturday, June 6.

i-tri, the East End nonprofit dedicated to empowering middle school girls through triathlon-based training, mentorship, and wellness programming, will host Power Ball, a cocktail party fundraiser on Tuesday, June 9, at Moby's in East Hampton.

Hamptons JazzFest returns with a vibrant summer of world-class jazz across the East End — from Southampton to Montauk. The season kicks off on June 14.

Southampton Arts Center presents its sixth annual summer kick-off party, Whimsy: Latin Jazz Dance Party, on Saturday, June 27. Proceeds from the event will support SAC's year-round programming and commitment to offering accessible, inclusive arts experiences to the East End community.

The 39th Annual American Picnic with Fireworks by Gucci, hosted by Southampton Fresh Air Home, takes place on Saturday, June 27, at 1610 Meadow Lane, the oceanfront estate of hosts and Honorary Chairmen Margie and Michael Loeb.

LongHouse Reserve in East Hampton will host its Summer Benefit on June 27, themed Beautopia, honoring community champion Bruce Horten and artist Sean Scully. Guests will explore the extraordinary gardens, enjoy cocktails and live music, and bid on the signature Art Auction featuring works by leading and emerging artists from near and far.

Enjoy a summer of cabaret produced by Donna Rubin and Josh Gladstone with Hamptons Summer Songbook by The Sea, live at LTV Studios. Among the Broadway greats that the line-up this season includes are Norm Lewis on June 28, Ann Hampton Callaway on July 11, and Klea Blackhurst & Billy Stritch on July 18.

Project MOST will host its summer benefit, Making the MOST of Everyday, on Sunday, June 28, at Moby's in East Hampton. The benefit will feature an afternoon of celebration and an opportunity to support scholarships and creative learning programs, and to honor the champions, advocates, and donors who make Project MOST a cornerstone of youth enrichment in the community.

The Southampton History Museum offers an engaging window into the architecture, culture, and stories that shaped the village. Its annual Halsey House Gala returns on Friday, July 3, at the historic Halsey House & Garden, with Jean Shafiroff and Mary Slattery serving as gala co-chairs.

Visit [jameslanepost.com](http://jameslanepost.com) for more.

# Hampton Oyster Company

## Creates Signature Oyster For The Shoals

By Kelly Alvarez

There's a particular kind of luxury traveler chasing the East End these days. Not just thread counts and waterfront suites, but something far more difficult to manufacture: a true sense of place. The kind of stay that could only exist exactly where it does.

Luxury hotels understand this better than anyone. The strongest properties aren't simply selling rooms anymore, they're selling identity. Ritual. Memory. A flavor profile tied so specifically to a destination that the experience becomes impossible to replicate elsewhere.

Which is precisely why, when Hampton Oyster Company approached The Shoals in Southold about creating a signature oyster curated exclusively for the property, it felt more like an inevitability than a collaboration.

The Shoals has long had ties to the oyster community and maritime culture that define the North Fork. The hotel's waterfront lounge, aptly named The Oyster Lounge, is anchored by five sculptural oyster installations that feel more art piece than décor,

quietly nodding to the region's deep-rooted shellfish heritage. It's the kind of detail guests remember long after checkout.

And unlike many waterfront hotels that simply borrow the aesthetic of coastal living, The Shoals exists within a real, working marina. During any given stay, guests are just as likely to spot commercial fishing boats returning to dock as they are sleek pleasure crafts heading back to Sag Harbor after a day on the North Fork. Oyster cages float in nearby waters, seabirds circle overhead, and the rhythm of the bay quietly becomes part of the experience. It's not a manufactured version of maritime life; it's the real thing, unfolding just outside your suite.

And now, the property has something even more distinctive: its own branded oyster.

Introducing The Shoals Docks Reserve, a Peconic Bay oyster developed specifically for the hotel in partnership with Hampton Oyster Company. Truly curated for the property itself.

Grown in the open waters of the Peconic Bay by Hampton Oyster Company, the Dock-

side Reserve reflects the exact waters guests spend their stay gazing over from their suite balconies and Adirondack chairs. The oyster is cultivated using Hampton Oyster Company's deep-water, surface-grown method, an approach that has made the farm an innovator in East Coast oyster cultivation.

Unlike traditional bottom-grown oysters, Hampton Oyster Company's oysters are constantly in motion, floating atop the water column where breaking waves naturally tumble and polish the shells. The result is an oyster with an exceptionally clean appearance, a deep polished cup, and an easy shuck.

More importantly, the motion and waters create a remarkable flavor profile.

The Shoals Docks Reserve is thoughtfully sized, a preferred standard among discerning oyster lovers and comparable to premium East Coast selections. The elevated cultivation method produces a firm, plump meat with a smooth, refined finish and a subtle lingering sweetness that unfolds slowly on the palate.

The flavor itself tastes unmistakably of the North Fork: bright salinity layered with crisp minerality, softened by delicate notes of cucumber and seaweed. Clean. Elegant. Briny but not overwhelming. The kind of oyster that converts even hesitant first-timers into devoted enthusiasts.

At The Shoals, the experience surrounding the oyster is just as intentional as the oyster itself.

Guests can order Docks Reserve oysters directly to their suites for an indulgent room service moment, preferably barefoot on the patio with the bay breeze rolling in. They're also featured at The Shoals Docks food truck, operating Thursday through Sunday throughout the season, and Monday evenings during the property's increasingly beloved Golden Hour Live Jazz nights inside The Oyster Lounge, where oysters are served for a special jazz night price at \$2 each alongside live music and sunset views over the Peconic Bay.

Each serving arrives with the hotel's sig-



Photo courtesy The Shoals

nature peppery mignonette, sharp enough to brighten the oyster without masking the complexity of the shellfish itself. Pairings have been equally considered: a chilled glass of RGNV rosé or a crisp Kidd Squid lager feels particularly suited to the salty evening air.

But perhaps the most North Fork detail of all is that the experience doesn't end at dinner.

Guests can arrange oyster shucking lessons and boat tours through the property, transforming the oyster from simply something consumed into something understood. They can even be delivered right to your boat. In a hospitality landscape increasingly centered around experiential travel, that distinction matters. Travelers don't just want to eat local anymore, they want to learn local. Partici-

pate in it. Bring part of it home with them.

Which, conveniently, they can.

Before leaving, guests can stop into The Shoals boutique and purchase a bag of Docks Reserve oysters to bring home, arguably one of the chicest edible souvenirs the East End has to offer.

Because the best luxury experiences aren't the ones that could happen anywhere.

They're the ones that taste unmistakably of where you are.

And at The Shoals, that taste happens to come freshly shucked, kissed with sea spray, and pulled directly from the waters of the Peconic Bay.

# RESCUES

# & Rosé



FRIDAY, JUNE 12 | 6-9PM

The Boathouse at East Hampton Point

295 Three Mile Harbor Hog Creek Road

Rosé Bar 🐾 Cocktails & Mocktails

Music by GR|FN 🐾 Silent Auction

Adoptable Fur Babies!

Special Thanks To Our Sponsors

Media Sponsor

James Lane

POST

Rosé Sponsor



WOLFFER ESTATE VINEYARD

Beer donated by

KIDD SQUID BREWING CO SAG HARBOR

TICKETS



21 & over



# RG|NY x JAMES LANE POST



where friendship meets fine wine.

**JLPxRGNY's 2023 Summer Rosé** was made for long summer afternoons and shared tables — capturing the beauty of balance, friendship, and effortless elegance in every sip. This limited-edition bottle features a collage from artist Verona Peñalba's "Rosa Indica" series.

**Available at [RGNYWINE.COM](https://www.rgnywine.com) or ask for it at the RG|NY Tasting Room  
6025 Sound Avenue in Jamesport**