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— POST —

August 2026

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REILLY MEEHAN

Photo by Erin Scott

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Photo by Erin Scott

Reilly Meehan

A Little Bit Extra

By Jessica Mackin-Cipro

Chef Reilly Meehan has been a private chef in the Hamptons for ten years. He began posting content on TikTok during Covid, which gained rapid popularity as he shared behind-the-scenes looks at his work.

His friendly demeanor, refined techniques, and inventive recipes have built him a large online audience. He spends summers with clients in the Hamptons and lives in Phoenix with his husband and their dog.

Meehan released his debut cookbook, “A Little Bit Extra: 100 Recipes That Serve Up Something Special,” in March. The 256-page book features 100 original recipes inspired by his signature elevated yet approachable style as a private chef.

What inspired you to become a chef, and how did you find your passion for cooking?

I grew up in Santa Cruz, California. The Central Coast of California has access to some of the best ingredients, so I felt like I was around food a lot. My dad owned a brewery that was very successful and had a total cult following. They had a really cool space and kitchen there. So I grew up cooking in his kitchen. I’d say my first shift was totally illegal, when I was 13 or 14. I enjoyed it and wanted to learn the ropes. Pretty consistently, I’d work there on weekends and during the summers. That taught me and showed me the underbelly of the kitchen and cooking, which I just loved and nurtured.

I went to culinary school right out of high school. I was enrolled in the UC Davis Food Science Program. A couple of weeks before I graduated, my mom handed me a pamphlet for a cooking competition for a culinary school that was about a 45-minute commute away from where I was living. I entered, and I got second place. So I got a really great scholarship. I jumped in feet first and did the culinary school thing.

How did you start working privately, and what brought you to the Hamptons?

I ended up at a family Christmas party, and I sat next to the wife. After the Christmas party, she came up to me and said: “We’re out in the Hamptons in the summer and we’d love to have you.” At the time, I was living in San Francisco and working at a country club

that shut down for the month of August. So I would usually take some time off and travel. I told her, “If you want me to come out in August, I could do a couple of weeks.” And so that’s what we did. That was 10 years ago. I stayed at their house, cooked for three weeks, and then went home to San Francisco.

And then Covid hit, and they moved to Arizona, and realized they wanted somebody full-time. They reached out to me about it, and I just couldn’t say no. It was very serendipitous.

Your social media — when did you realize your accounts were taking off at the level they have?

The first summer I came out with them full-time, I think that was the summer I posted my first recipe video. I came from working at the Country Club, where we were feeding like 600 people a night. I had a team that I managed. I was second in command there. I worked 12-hour days and just had no downtime, really. I went from that to here in the Hamptons, cooking for two to eight people, breakfast and dinner, so I found myself with a lot of downtime. I just needed to spark my creativity a little more, so I started posting what I was cooking.

During Covid, I had a bunch of friends reaching out about recipes, so I started this little Google Doc that I’d send to friends. If they requested a recipe, I’d try to develop one for them if I didn’t have one, so it just seemed natural. I’d say within a month, my TikTok really took off. And then it probably took about a year before I was like, “Whoa, this is becoming a thing.” I just leaned in. My mantra with it has been to bring good food to as many people as possible.

Can you talk a bit about the concept and inspiration for your cookbook, “A Little Bit Extra”?

Oh my gosh, it’s such a cool process. A lot of people don’t know how much work goes into it. It was amazing. I got introduced to a book agent through my social media management team, Amanda Bernardi.

Four summers ago, we put together the concept for what we wanted to pitch. It was basically a mini cookbook, including how we wanted to market it and who we thought



Photo by Cheralee Lyle

would buy it. And it had like 12 original recipes and photos I took. We pitched that to a bunch of publishers that we thought would be interested. We ended up in a bidding war and ended up going with Union Square.

The process itself was crazy. You kind of, to a certain extent, get left to the wolves a little. It’s like “that’s the concept we want, now here are six months to deliver us a manuscript.” I got to work. I hired a bunch of my friends to test recipes. I wanted to make sure the recipes were developed in such a way that people who are home cooks could navigate them. Then it was a lot of back-and-forth with the publisher.

Last January, I did the photo shoot in Berkeley with my photographer (Erin Scott) and food stylist (Jillian Knox), who I can truly not say enough good words about. It felt like food summer camp — insanely talented, so fun. We went crazy — bright, vibrant, super colorful.

Tell us about the book tour. Has it been difficult to balance being a full-time private chef, posting on social media, and touring with a cookbook?

It’s a lot. I’m very lucky that my clients are my number one advocates. They’re so proud of what I’m doing and so supportive of what I’m doing. I work for them full time, so I took a month off to do the tour. It was such a wild pinch-me moment. Crate & Barrel was a sponsor of the tour, so I got to go to their stores and do talks with them, and giveaways. And when I went to Seattle, there was a gal who got there an hour and a half early with her eight-year-old daughter, who was also named Reilly, and they drove three and a half hours to come see me from central Washington, and I seriously broke down in tears when I heard that. The fact that people are that invested and that interested and that I can give them special attention and hang out with them and chat was just mind-blowing to me.

Everything I do is so online, so actually being able to meet people and talk to them — another lady in New York showed up with a printout of DMs we’d sent back and forth years ago where she was like, “You need to write a cookbook,” and I said, “I’d love to one day, that would be so fun,” and she had me

sign it. To have little moments like that is really special.

Do you have any Hamptons summer go-to recipes?

There are a ton. In the cookbook, there is a broiled tomato Caesar salad, which sounds a little odd, but it’s an interesting riff on a Caesar salad, which I think everybody loves. And then also, in the book, there are these grilled pork chops with peach mostarda that are out of control. I find myself making those a lot. Any salad with little gem lettuce — I’m such a sucker for that crisp green.

Do you have any favorite markets to shop?

Green Thumb is my go-to. And my friends at Citarella — I’ve truly become buddies with the entire team at Citarella — the guys behind the fish counter, the gals at the cheese counter — I feel like I’m on a first-name basis with all of them, and I love it.

What are you looking forward

to enjoying in your downtime this summer?

This is the first summer I’ve had my dog with me. We have been hitting the beach almost every morning, and it’s so lovely. Having the dog here makes me go to the beach. It’s something I look forward to every morning and will continue to for the summer.

I loved how you turned a home into Kiko’s, a restaurant. Can you tell us how you came up with this concept?

I work really closely with an event producer, Tasmia Khan. She does high-end events in Phoenix. She and I met through an event, and we just clicked really well. I’m trying to get her out to the Hamptons to do something. I was looking for a way to be more creative and meet more people in the community, too. I have such a great online community, and bringing that in person and meeting people and getting other people to meet. We want community to be built and creativity to be fostered.



Photo by Erin Scott

One Ocean Gala

The Surfrider Foundation's Benefit To Protect The World's Oceans

By Jessica Mackin-Cipro

Cynthia Rowley. Photo by Paul Brooke





two WSL Big Wave World Championship titles.

“With environmental legislation in its current embattled state, the ocean needs a protector more than ever. As someone who spends a lot of time in the ocean, I’m grateful for The Surfrider Foundation, which is dedicated to defending and preserving the natural beauty of our coastlines,” said actor John Slattery, a Surfrider One Ocean Gala attendee.

The event brings together over 350 donors, celebrities, media, and cultural icons who all share a passion for protecting the ocean.

“My family and I surf in Montauk, so the One Ocean gala feels especially meaningful and personal to us. It’s a beautiful reminder that protecting our beaches and waterways can be both joyful and deeply inspiring,” said fashion designer Cynthia Rowley, a member of this year’s host committee.

The evening includes craft drinks, a curated silent and live auction, live music, and a seated dinner prepared by The Crow’s Nest culinary team.

Christina Blaustein, a fellow member of the host committee, explained her motivation for backing ocean conservation for future generations. “Joining Surfrider felt like a way to ensure that my children, and their children, can experience this beautiful blue planet the way I got to.”

This year’s host committee also includes Taylor and Liev Schreiber, Steven Dubb and Selby Drummond, Howard Blaustein, Shelby Meade, and Rachelle and Sean MacPherson.

Funds support initiatives such as Surfrider’s Eastern Long Island Blue Water Task Force, which improves beach water testing, while the foundation is also expanding its Ocean Friendly Businesses network to eliminate single-use plastics, with partnerships on the South and North Forks, including Marram and The Dock in Montauk, Rosie’s Amagansett, and Hotel Moraine and The Halyard in Greenport. Surfrider aims to safeguard coastlines through its Climate Action Program, where the Eastern Long Island chapter uses dune grass plantings to address coastal erosion.



Jon Hamm & John Slattery. Photo by Paul Brooke

The Surfrider Foundation presents its annual One Ocean Gala — an evening dedicated to raising funds to protect the world’s oceans and beaches. Scheduled for August 8 at The Crow’s Nest in Montauk, this year’s event will honor Greg Long, a professional big wave

surfer and passionate ocean conservation advocate.

Long’s career spans nearly three decades. He has received numerous XXL Global Big Wave Awards, such as Biggest Wave, Ride of the Year, and Performer of the Year, along with

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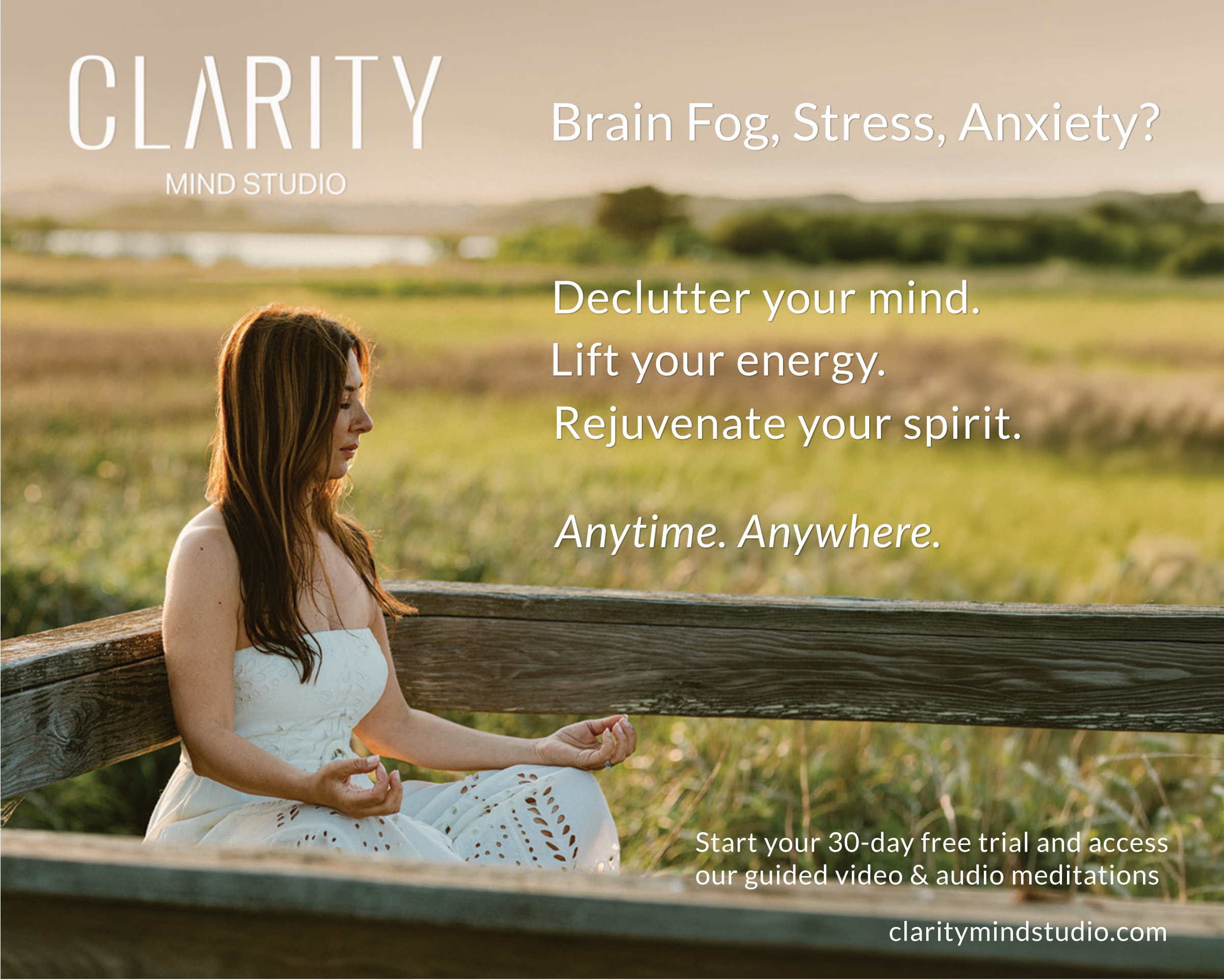
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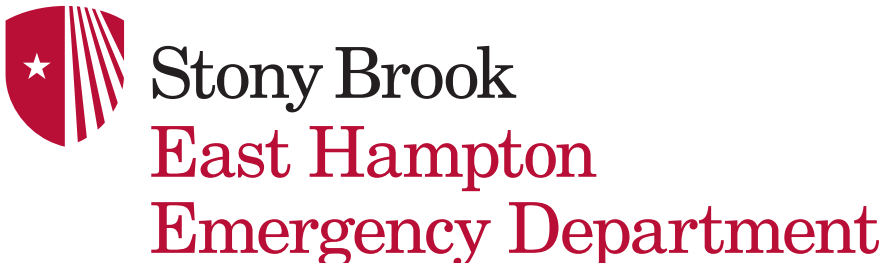


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Meet The Founder Behind My New Signature Scent

By Lisa Frohlich @HamptonsNYStyle

Julia-Rose Siegler came over to my house to meet and catch up, and we ended up talking for an hour before we even got to the fragrances. She is 23, just graduated from NYU’s Gallatin School, and she is the founder of Studio Rose. Within about five minutes, I found out she played competitive tennis in college, same as me, and that was it, we were off. There is a certain kind of person tennis makes you, and

I felt it immediately with her. We got into the grind of it and how you carry that discipline into everything you do after. We talked about being female entrepreneurs, about building something of your own, about her drive. I will just say it, I am impressed with this girl. Julia studied the Art and Business of Beauty at Gallatin and worked at Estée Lauder, DSM-Firmenich, AERIN, Dr. Dennis Gross Skin-care, and Westman Atelier before striking out



Lisa Frohlich and Julia-Rose Siegler sampling the Studio Rose collection.

on her own. Born in New York City, raised in Miami, and now building a fragrance company around one idea: live life through rose-colored glasses.

We got into her production and her website, how she found her perfumer, what it actually takes to get a bottle made overseas and shipped here, the whole behind-the-scenes of it. She talked about wanting her generation to have an easier, more personal way into fragrance, not just a wall of bottles at a department store with no story attached. That part stuck with me.

Then came the best part, the fragrance sampling. Everything about it was dreamy. Studio Rose launches with four scents developed with master perfumer Andrew Everett at IFF, in bottles sourced from France. Each one comes with its full notes and a little story from Julia and the perfumer on how it was made. We went through them one at a time, sat with each one for a minute before moving to the next, and she told me the story behind every single bottle. It felt less like a product demo and more like she was introducing me to four different sides of herself.

The names tell you exactly what you are getting. Walk Me Home is soft romance, the one you want lingering on your partner’s sweater after a long walk. Sincerely Rose is your everyday signature, the one you reach for without thinking. Satin Slip is for a little black dress and a night out, something with a little more edge to it. And Pilates Princess is for moving your body or winding down at night, lighter, easier, the one you do not have to think twice about.

Pilates Princess is mine. Next time I am dragging myself out the door to class, this is coming with me. Before she left, we talked a little more about what is next for the brand, and I will say, if this first collection is any indication, Studio Rose is going to be a big deal.



Sincerely Rose is the signature fragrance for Studio Rose.



Julia-Rose Siegler founded Studio Rose at 23.

Congratulations to Julia-Rose on this launch. So proud to know her, and even more excited to wear what she made.

Studio Rose’s Hamptons event schedule this

summer includes Below the Blue in Montauk on August 8, Hampton Flea + Vintage in Bridgehampton on August 15, and Hampton Flea + Vintage in East Hampton on September 6.

Designer To Watch: Métier

By Lisa Frohlich @HamptonsNYStyle



Métier Chameleon Bag

Métier is coming to the Hamptons in August for private events, and I have known about this for approximately five minutes, and I am already planning my outfit.

If Métier is new to you, buckle up because you are about to fall in love. It’s a modern luxury leather goods house out of London, female-founded, and started in 2017. Every single piece is made with one goal. Your bag should actually work for your life, not just sit pretty on your shoulder. The collections are modular, meaning the pieces are designed to work together, so you buy less and use more. As someone juggling a beach bag, a work bag, and whatever else my kids need me to carry at any given moment, I find this deeply validating.

The craftsmanship is where it gets really good. Everything is made in Italy by artisans who are basically leather whisperers, using materials from the same tanneries and workshops that supply the big fashion houses everyone name drops. And here is my favorite part. Métier does not want you replacing your bag every season. They want you wearing it in. That worn-in, lived-in look your bag gets after years of love is the whole point. I am fully on board with this philosophy and honestly think my closet needed to hear it. Check them out because you are going to want in on this one.

For August event information, email customer@metier.com.

James Lane[®] POST

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Editor’s Note

Welcome to the pages of our August issue. Summer is in full swing, and we are loving every moment. We hope you take the time to enjoy both the simple pleasures of summer and the energy that the East End has to offer this time of year.

We are thrilled to feature private chef and cookbook author Reilly Meehan on our cover, where we discuss all things about his latest cookbook “A Little Bit Extra.”

We hope you enjoy the features and interviews we’ve curated for this issue, and we wish everyone a wonderful summer!

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



The James Lane Post July issue.

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Pamela Morgan

Brings “What’s Cooking?” Cabaret To Hamptons Summer Songbook By The Sea

By Jessica Mackin-Cipro

Hamptons Summer Songbook By the Sea, the live concert series bringing leading Broadway and cabaret performers to LTV Studios in Wainscott, has returned for its third season with an eight-show summer lineup.

Pamela Morgan will take the stage on August 23 with her show “What’s Cooking?” Morgan is a celebrated cabaret performer, lifestyle expert, and former high-end caterer with more than 25 years of experience in entertaining, cooking, and storytelling. Known for her warmth, wit, and effortless style, Pamela has built a career at the intersection of hospitality, media, and performance.

What can audiences expect from your Hamptons Summer Songbook performance, and how does this show differ from others you’ve done?

“What’s Cooking?” is much more than a cabaret — it’s really an evening of stories, songs and dance. I’ve always believed that food and music have the power to bring people together, and this show celebrates both. Audiences can expect familiar songs, plenty of humor, and a few surprises along the way. Rather than simply performing a collection of songs, I’m inviting everyone into my world and sharing the experiences that have shaped me. And since it’s my first time performing in the Hamptons, I am super excited!

Can you tell us more about the concept for this show and how you’re blending music, storytelling, dance, and a dash of kitchen magic?

The show is called “What’s Cooking?” because every song has a story behind it — just like every great recipe. And so many songs have food themes. Throughout the evening, I share moments from my life, from building

a catering company to discovering my love for performing, and how curiosity has led me from one chapter to the next. Those stories naturally flow into songs, with a little movement, a little comedy, and yes... even a touch of culinary magic. Food has always been my way of connecting with people, and now music has become another ingredient.

Cabaret is as much about storytelling as it is singing. How do you weave personal stories into your performances?

For me, the stories are the heart of the show. The songs become so much more meaningful when people understand why they matter to me. When a performer can become vulnerable on stage... that’s when the magic happens.

You’ve been part of the Hamptons community for years. What makes performing for an East End audience special?

The Hamptons has been home to me for over

30 years, and I’ve never performed there. So many people in the audience are neighbors, friends, clients, and familiar faces I’ve known through different chapters of my life. There’s something special about sharing this show with a community that has watched me evolve — from my years in the food world to now stepping onto the stage. It feels less like putting on a performance and more like inviting everyone to a celebration. And because we’re gathering at LTV Studios, we can keep the evening going with a wonderful after-party, giving everyone a chance to connect long after the final song.



Photo by Rob Rich/SocietyAllure.com

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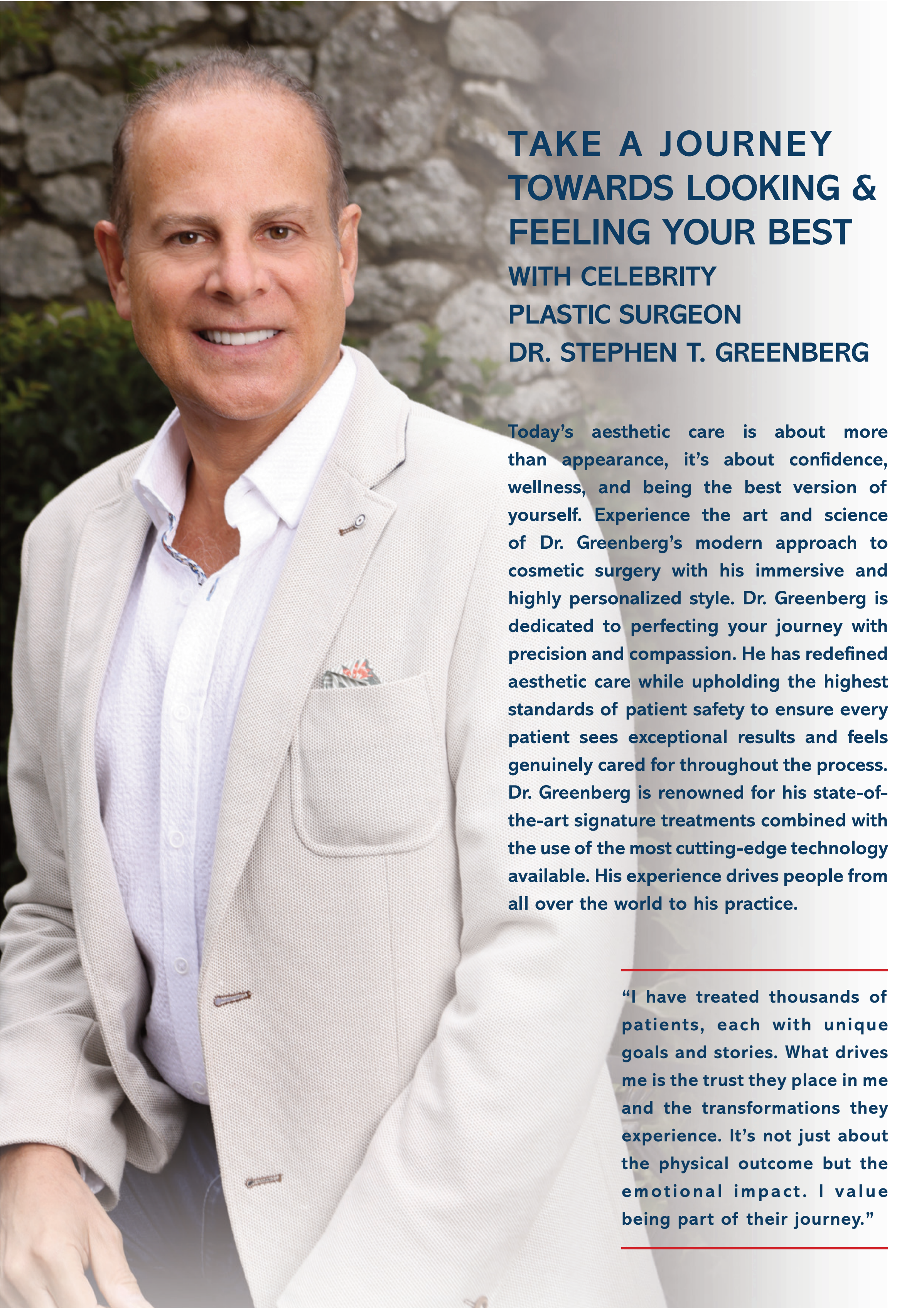
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By Maggie Kim

Walsh Jennings said she created Hero Volley because she believes youth sports have become increasingly centered on year-round schedules, rankings, and high-pressure performance, leaving less room for enjoyment. She wanted to create an experience where

The collaboration also reflected a longstanding connection between beach volleyball and East End lifeguard culture. Local ocean lifeguards have long been known for their athleticism and competitive traditions, making them a natural fit for Hero Volley's emphasis on community and sport. The Pro-Am tournament features professional athletes competing alongside local lifeguards and standout amateur players, while youth and

Since retiring from Olympic competition,

Hero Volley has grown quickly since its inaugural event. The beach volleyball experience

Her motivational words for those who joined for a day on the sand? “Remember who you want to be, and what you’re aiming for, and let it rip... every day!”



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ONDA Beauty

A Talk With Founder Larissa Thomson On Opening At Faraway Sag Harbor

By Jessica Mackin-Cipro

ONDA Beauty has opened at the new Faraway Sag Harbor this summer, bringing its beloved spa treatments back to the East End for the season. We spoke with founder Larissa Thomson to learn more.

What inspired the decision to bring the ONDA experience to Faraway in Sag Harbor?
After buying back ONDA in October 2023, we were operating from just our Tribeca

location when we started hearing from our Sag Harbor community about how much they missed us and wanted ONDA back Out East. It became clear there was real demand, so we began looking for the right way to bring the experience back during the peak summer season. Partnering with a hotel felt like the perfect approach, and when the opportunity with Faraway came along, it immediately felt like the right fit. We already knew and loved the Sag Harbor community, and Faraway’s beautiful, thoughtfully designed properties made the partnership even more compelling. What really stood out to us is Faraway’s commitment to creating unique, personal, and authentic experiences for its guests. That philosophy aligns closely with ONDA’s own approach, so joining the Faraway experience in Sag Harbor felt like a natural partnership, and we’re thrilled to be part of it.

How did you curate the treatment menu, and what philosophies guided the offerings?
We wanted to bring a curated selection of treatments that our clients already know and

love, while tailoring the menu to what makes the most sense for summer in the Hamptons. We chose to feature favorites like the Lift & Sculpt, Glow On the Go, Pure & Essential (for sensitive skin), and the ONDA Luxe — treatments that deliver visible results while fitting seamlessly into a summer lifestyle.

We also felt it was important to create something exclusive for this partnership. Summer can leave skin dehydrated, sensitized, and inflamed from prolonged sun exposure, salt water, and wind, so we adapted our signature facial into the ONDA x Faraway Signature Facial. Designed specifically with summer skin in mind, this treatment revives, protects, and illuminates your skin by deeply replenishing hydration, calming inflammation, and restoring its natural radiance.

What is your go-to ONDA treatment?
This summer, it’s definitely the ONDA x Faraway Signature Facial. We created it specifically to address the effects of summer on the skin — dehydration, inflammation, and environmental stress — so it’s the perfect

seasonal reset. It’s deeply hydrating, calming, and leaves your skin with the healthiest, most radiant glow. I’m also incredibly excited that we’ll soon be incorporating the LYMA Laser PRO into the treatment, which will make the results even better. We can’t wait for our clients to experience it.

When someone leaves ONDA, what do you hope they take with them beyond glowing skin?
Beyond glowing skin, I hope people leave feeling genuinely cared for. From the moment they walk through our doors, we’ve always wanted every touchpoint to feel thoughtful, personal, and deeply sensory — from the warmth and knowledge of our team and the quality of our treatments to the beauty of the space itself. More than anything, I hope they leave with a sense of trust. Trust that we’ll always guide them honestly, recommend only what they truly need, and provide an experience that is knowledgeable, authentic, and consistently exceptional. If someone leaves feeling more relaxed, more confident, and truly cared for, then we’ve done our job.

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At 8pm, directly following the Authors Night book signing cocktail reception, continue the evening at a lovely dinner party—honoring one or more of the guest authors—at a private Hamptons home!

FOR TICKETS, LIST OF 100 PARTICIPATING AUTHORS & DINNER PARTY CHOICES, VISIT: [AUTHORSNIGHT.ORG](https://authorsnight.org)

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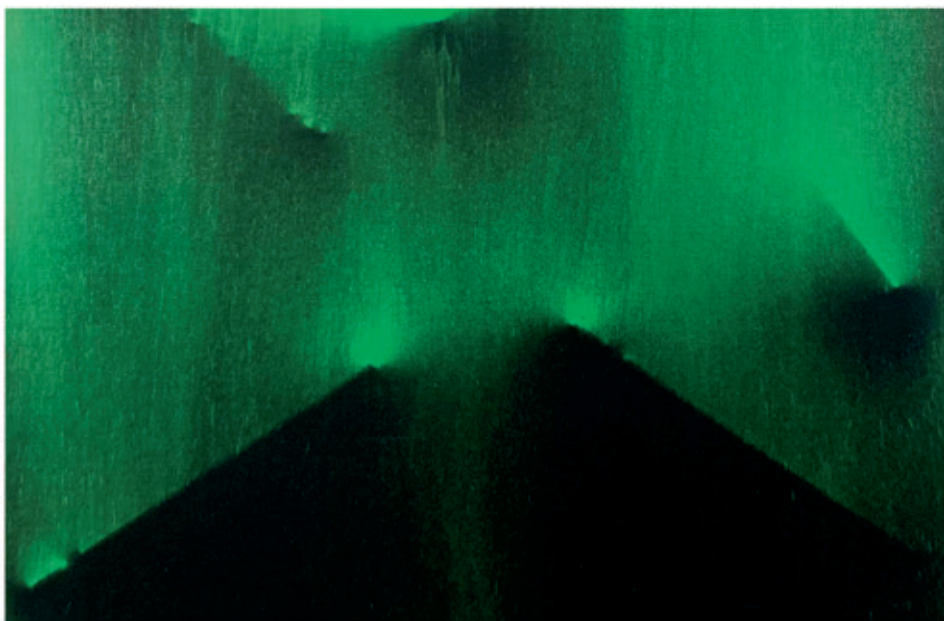
Proceeds benefit the East Hampton Library—a non-profit organization providing outstanding free library services to the East Hampton community—for essential programs and services at the Library throughout the year.

Guild Hall

AUGUST HIGHLIGHTS



EXHIBITION
ON VIEW THROUGH OCTOBER 25
ROSS BLECKNER: NEVER THE LESS



EXHIBITION
ON VIEW THROUGH OCTOBER 25
ERIC FREEMAN:
THE VOLUME OF COLOR



KIDFEST | MUSIC
WEDNESDAY, AUGUST 12, 4:30 PM
SONIA DE LOS SANTOS



DANCE
FRIDAY, AUGUST 14, 8 PM
PARSONS DANCE



THEATER
FRIDAY, AUGUST 21, 8 PM
THE 24 HOUR PLAYS



TALK
SUNDAY, AUGUST 30, 11 AM
STIRRING THE POT: FLORENCE
FABRICANT - SALTY, NOT SWEET
in conversation with James Barron



Scan or visit [GuildHall.org/Programs](https://www.guildhall.org/Programs).

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OLEADA

A Talk With Co-founder & Creative Director Tiffany Zhou

By Christine Prydatko

We spoke to Tiffany Zhou, the co-founder and creative director of OLEADA, whose handbag line is available at The Hub in Bridgehampton this summer. OLEADA will join James Lane Post

at The Hub for a sip & shop on Wednesday, August 5, from 6 to 8 PM, and will be offering complimentary monogrammed luggage tags.

When you first started OLEADA, what inspired you

to launch this brand?

OLEADA started from a very real frustration. Before founding the brand, I worked in finance and traveled constantly. I was always carrying my laptop, documents, chargers, shoes, makeup, and everything I needed to move through a full day. I wanted a bag that was elegant enough for professional settings, but practical enough for the way women actually live and work.

What I found was that most bags were either beautiful but fragile or functional but uninspiring. There was very little designed specifically for modern working women who move between meetings, travel, dinners, family, and personal life.

That was the problem I wanted to solve. For me, a bag is not just an accessory. It is part of a woman's daily architecture. It should give her confidence, ease, and peace of mind. The bag should work for the woman who carries it, not the other way around.

That was the original inspiration behind OLEADA, and it is still the heart of the brand today.

This summer, you launched a new beach tote. Please tell us more about why you felt this collection was something you wanted to add to the brand.

OLEADA has always believed in beauty and function together. I grew up between California and Hong Kong, so being by the beach has always been very personal to me. I love the idea of a beautiful beach tote, but I always struggled with traditional canvas ones. They look great in the beginning, but after one season, they get dirty, damaged, and very hard to clean.

I knew this was not only my problem. For women, especially mothers and families, a beach day can get messy very quickly. You want to carry something beautiful, but you also need it to survive towels, sunscreen, water bottles, snacks, sand, wet swimsuits, and

everything that comes with real life.

So we worked with our supplier to develop a waterproof-coated canvas. It took many rounds of testing and refinement to get the material right. We wanted it to feel elevated, but also truly practical. The result is a beach tote that is fully waterproof, easy to clean, and still polished enough to feel like OLEADA.

For me, that is the whole point of the brand. We do not believe women should have to choose between beauty and function.

We are also adding monogramming, which makes the piece feel more personal and special. I think that is where OLEADA can really specialize: creating products that solve real problems, but still feel emotional, elevated, and personal.

You have a partnership with The Hub this summer in the Hamptons. What are some other locations where we can find OLEADA?

We are very excited to partner with The Hub this summer in the Hamptons. It feels like a natural place for OLEADA because our customer is always moving between city life, work, travel, and weekend escapes.

In the Hamptons, you can also find us at Charlie Fox in Southampton, which is a beautifully curated, very aesthetic CBD and lifestyle store founded by a friend. In East Hampton, we are partnering with Set Point Tennis, a tennis specialty store. They previously carried our AnyWear Tennis Backpack, which is one of the bestsellers in our AnyWear collection, and this summer they are also carrying our beach tote because it is such an eye-catching and functional piece for that lifestyle.

From a broader retail perspective, we are also working with Nordstrom and Macy's on some of our bestselling items. Anthropologie is also preparing to carry our small leather goods collection both in select physical stores and online.

We are being very intentional about where OLEADA shows up. For us, it is not just about distribution. It is about placing the brand in environments where the customer can immediately understand how the product fits into her life.

Authors Night



On Saturday, August 8, the East Hampton Library will present its 22nd Annual Authors Night fundraiser. One of the most popular and celebrity-studded events of the Hamptons' summer calendar, Authors Night features 100 authors across all genres. The "Premier Literary Event of the Hamptons" has grown over its history to become one of the most successful celebrations of books and authors in America, and one of the largest library-author events of its kind in the country.

The evening begins at 5 PM with the Book Signing Cocktail Party reception under a grand tent, where guests enjoy delicious hors d'oeuvres and wine, meet and mingle with the authors, buy their books, and have them personally inscribed. At 8 PM, guests with higher-level tickets continue the evening at one of the Author Dinner Parties, held at private area homes in honor of one or more of the guest authors.

Participating authors include Amy DuBois Barnett, Robert A. Caro, Amy Choizick, Florence Fabricant, Tom Freston, Eddie S. Glaude Jr., Paul Goldberger, Bianna Golidryga, Xochitl Gonzalez, Michael Gross, Alice Harris, Madeleine Henry, Steve Israel, Karine Jean-Pierre, Aphrodite Jones, Tom Junod, Carol Leifer, Don Lemon, Andrew Lownie, Susan Lucci, Jenn Lueke, Jay McInerney, David Netto, Chris Pavone, Adam Ross, Sabrina Rudin, Allison Winn Scotch, John Searles, Alyssa Sheinmel, Beth Stern, Michael Symon, Heather Ann Thompson, Neil deGrasse Tyson — and many more.

"As we celebrate the 22nd anniversary of Authors Night, we're excited to once again bring this beloved event to the Village of East Hampton," said Dennis Fabiszak, Director of the East Hampton Library. "The funds raised at Authors Night allow us to continue offering essential programs and services at the library — completely free of charge — to our diverse community all year long."



SHOOSTER Arts & Literature

SHOOSTER Arts & Literature in Sag Harbor presents its summer programming featuring art and collectible design. The space will feature works on view by Jean-Michel Basquiat,

Kenny Schachter, Claes Oldenburg, Jenny Holzer, Lola Montes, Suzannah Wainhouse, René Ricard, and Vito Acconci. Photographic works by Vivian Maier, Helmut Newton, Joel-

Peter Witkin, and Werner Rohde are also presented alongside Northern European design. You'll find a rare 18th-century Gustavian pine sink, traditional Swedish Monk chairs, and a Swedish pine sofa by Uno Kristiansson. The site will also feature collectible design by Jean Prouvé, Gerrit Rietveld, and Willy Rizzo.

Talks and readings throughout the summer season are organized by director Pamela Willoughby. The series brings artists, writers, and curators together to consider the works currently on view. Participants include Max Blagg, Bill Fine, Camille Okhio, Sasha Bonét, Eliot Duncan, Norman Scherer, and David Fishkind.

SHOOSTER Arts & Literature is created by Lauren Shooster, a former artistic director in the luxury sector, who has worked with clients including Saint Laurent, Marc Jacobs, Ulla Johnson, Narciso Rodriguez, Totokaelo, and La Garconne. SAAL is her first independent project.



James Lane Post Celebrates Nicci's Boutique At Gosman's Dock

Guests joined James Lane Post on Thursday, July 16, at Nicci's Boutique at Gosman's Dock for an evening of live music, shopping, wine from RGNY x James Lane Post, and hors d'oeuvres from Gosman's Lobster House.

The beloved boho-chic fashion destination, founded by entrepreneur

and fashion enthusiast Nicci Roos and born in St. Thomas, U.S. Virgin Islands, has officially opened its newest retail location at Gosman's Dock in Montauk, marking the brand's first expansion beyond the Caribbean.

Nicci's Boutique offers a thoughtfully curated selection of women's apparel, accessories, and gifts inspired

by coastal living. The boutique's signature style blends bohemian elegance with an island spirit, featuring flowing silks, breathable linens, soft cottons, vibrant prints, and timeless essentials designed for everything from beach days and sunset strolls to dinners by the water.

Photos by Levante Anderson





55 BAY VIEW

AMAGANSETT DUNES



LAZY POINT

Set in The Promised Land-also known as Lazy Point-in Amagansett, this rare coastal enclave sits where the bay and Napeague Harbor merge with the Walking Dunes and the pristine ocean beaches. Surfers, foilers, kites, and ocean lovers are drawn to its natural beauty and the convenience of both Amagansett and Montauk. This recently built custom transitional home offers modern comfort, exceptionally solid, energy-efficient construction, and is one of the few properties in the area featuring a swimming pool. Built with insulated concrete forms, the home's exterior provides outstanding durability, stability, and year-round comfort. Strategically placed windows welcome natural light throughout the open-concept first floor, which includes the kitchen, dining area, and living room. Custom concrete countertops and sinks highlight the craftsmanship throughout the home, with three of the five bedrooms offering en-suite baths. Outdoor living spaces-including the kitchen, balcony, pool, and yard-face protected preserve land, ensuring lasting privacy and unobstructed natural views. The lower level adds a full gym, recreation room, and a two-car garage with direct ground-level access. Altogether, this thoughtfully designed home pairs exceptional construction with the serene beauty of one of Amagansett's most treasured settings. Private beach access at the end of the block.



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