

James Lane

— Dining & Travel —

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www.jameslanepost.com



Almond x Kidd Squid

Collaborate On 25 Ingredient Brew For 25 Years Of Almond



Almond in Bridgehampton is continuing its 25th anniversary celebration with a special collaboration with Kidd Squid Brewing Co. to offer a 25-ingredient fruited pale ale. The exterior of the can features artwork by chef and owner Jason Weiner's wife, artist Almond Zigmund.

The ingredient list, highlighting a variety of local and Long Island farm produce, includes rhubarb from Stone's Throw Farm in Sagaponack, apple from Milk Pail in Bridgehampton, rosemary from Balsam Farms in Amagansett, raw spring wheat from Amber Waves Farm in Amagansett, and many others.

The fruited pale ale is available at Almond.



Photo by Daneil Paik

Neil's Tom Collins With Mermaid Gin

On Saturday, July 11, Mermaid Gin, distilled on England's Isle of Wight, continued its stateside debut as the official spirits partner of God's Love We Deliver's 25th Annual Midsummer Night Drinks. The event was hosted by Neil Patrick Harris and David Burtka at their East Hampton home to support God's Love We Deliver's mission of providing medically tailored meals to people living with severe illness.

As a nod to the hosts, the evening spotlighted Neil's Tom Collins — Neil Patrick Harris's own recipe from his and David Burtka's cocktail book, "Both Sides of the Glass." Made with Mermaid Zest Gin, fresh lemon juice, simple syrup, and club soda,

it's a cool summer classic.

Neil's Tom Collins

Featured in Neil Patrick Harris and David Burtka's cocktail book "Both Sides of the Glass"

Ingredients

- 1.5 oz Mermaid Zest Gin
- 1 oz Fresh Lemon Juice
- .5 oz Simple Syrup
- 3 oz Club Soda

Serve over ice, and garnish with a lemon slice and a cherry.

Holiday Vodka's Paméla Cocktail



Holiday Vodka is an Italian vodka that is distilled and bottled at a fourth-generation, family-owned distillery in the heart of Piedmont. You can find Holiday Vodka at East End destinations, including The Surf Lodge, Gurney's Montauk, Sunset Beach, Sen, The Maidstone, and others.

Holiday Vodka shares its recipe for its official drink of summer, the Paméla, a take on the Paloma.

Paméla Ingredients

- 50 mL Holiday Vodka
- 50 mL Rinomato Bitter
- 150 mL Grapefruit Soda

Method

Pour all the ingredients into a glass with ice, top with dry strawberry, and serve in a white wine glass.

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Exploring O‘ahu With The Leading Hotels Of The World

Three Distinct Luxury Escapes

By Jessica Mackin-Cipro

Hawaii is home to some of the world’s most renowned luxury resorts. During a recent visit, I explored three member properties of The Leading Hotels of the World — ESPACIO The Jewel of Waikiki, Halekulani, and The Kahala Hotel & Resort — located on the island of O‘ahu. As part of a prestigious collection of independent luxury hotels, each showcases a distinct take on Hawaiian hospitality and culture, ranging from ultra-private residential to historic beachfront stays.

Halekulani

Halekulani combines more than a century of history and world-class dining in one of the most iconic settings on Waikiki Beach. Originally established in 1907 as the Hau Tree Hotel, the property has evolved into the iconic resort it is today.

Situated on five oceanfront acres, the 454-room resort is distinguished by its understated design, featuring a palette of seven shades of white, abundant natural light, and sweeping views of Diamond Head and the Pacific Ocean.

One of Halekulani’s most recognizable features is its iconic mosaic swimming pool, crafted from 1.2 million hand-set glass tiles imported from South Africa and showcasing a stunning 30-foot Cattleya orchid design. The resort also offers SpaHalekulani, a wellness sanctuary inspired by Hawaii’s healing waters, with private spa suites, treatment rooms, salon services, and personalized wellness experiences.

Dining has long been central to the Halekulani experience. Creativity abounds at La Mer, which presents exceptional French cuisine infused with local Hawaiian ingredients in a breathtaking oceanfront setting. The adjacent L’Aperitif offers an intimate cocktail experience — inspired by cocktail culture of the late 19th Century and executed in close

collaboration with the legendary Ritz Paris, it is adorned with Belle Époque objects d’art acquired in Paris.

Orchids serves Mediterranean-inspired cuisine, while House Without A Key remains one of Waikiki’s most beloved gathering places, where guests enjoy sunset cocktails (try the coconut cake martini, inspired by the famous Halekulani coconut cake), nightly Hawaiian music, hula performances, and island-inspired comfort food beneath the resort’s historic kiawe tree.

For more evening entertainment, Lewers Lounge has earned a reputation as one of Honolulu’s premier jazz venues, over the years hosting legendary performers like Tony Bennett, Diana Krall, Jack Jones, Eddie Henderson, and Robert Cazimero. Enjoy the intimate setting paired with handcrafted cocktails and gourmet bites.

Also to note, Halekulani recently expanded its luxury accommodations with two new premier suites — The Bungalow and The Penthouse.

The Kahala Hotel & Resort

Only a few minutes from Waikiki, The Kahala Hotel & Resort provides a tranquil escape where Hawaiian culture and secluded oceanfront luxury create a peaceful getaway, removed from the city’s bustle.

Since opening in 1964, the legendary resort has welcomed every American president from Lyndon Baines Johnson to Barack Obama, royalty, celebrities, dignitaries, and even the Dalai Lama, earning its rank as one of Hawaii’s most storied destinations.

The resort features 338 elegant guestrooms and suites overlooking either the Pacific Ocean or the Ko‘olau Mountains.

The Kahala Spa offers massages, facials, body

treatments, and beauty services inspired by native Hawaiian healing traditions. Guests can also relax at the oceanfront swimming pool and whirlpool or unwind along the resort’s secluded white-sand beach.

One of the resort’s draws is its 26,000-square-foot Dolphin Lagoon and surrounding tide pools, where Dolphin Quest offers educational marine encounters for children and adults. The Kahala also embraces Hawaiian culture through immersive experiences such as lei-making and Hawaiian language classes, allowing visitors to connect with the islands’ traditions.

The resort’s culinary offerings include the recent opening of Alan Wong’s at The Kahala. Founded by the James Beard Award-winning chef, the restaurant celebrates Hawaii’s cuisine. The Bully’s Drink will set the tone for

the evening — it’s a “Wong Way” pineapple martini with Dole pineapple infused with Pau Vodka. Standout dishes include Chef Wong’s signature “Soup and Sandwich,” made with chilled tomato soup and a grilled cheese sandwich with Kalua pig and foie gras to start, or the ginger-crust ed onaga, longtail red snapper as an entree.

ESPACIO The Jewel Of Waikiki

ESPACIO The Jewel of Waikiki delivers an exclusive, residence-style experience with highly personalized service in the heart of Waikiki.

Opened in 2019, ESPACIO is one of Hawaii’s most exclusive luxury hotels. Inspired by the Japanese philosophy of Omotenashi — wholehearted hospitality

— the boutique property features just nine suites, with each occupying an entire floor to ensure complete privacy.

Every 2,250-square-foot suite includes three bedrooms, three Italian marble-lined bathrooms, a chef’s-grade kitchen, a private elevator entrance, an in-room dry sauna, and an oceanfront lanai complete with a Jacuzzi overlooking the lively Waikiki Beach. The experience is elevated by 24-hour butler and concierge service, access to luxury vehicles, a rooftop infinity pool, a full-service spa, and curated amenities tailored to each guest’s preferences.

Located directly across from Kuhio Beach on Kalakaua Avenue, ESPACIO offers the rare combination of privacy and immediate access to Waikiki’s shopping, dining, and beaches. It’s perfect for multigenerational families or travelers seeking a home away from home with top-of-the-line service.

ESPACIO’s acclaimed restaurant, Mugen, reopened in 2024 under Executive Chef Colin Sato. The intimate 34-seat restaurant highlights seasonal ingredients sourced from Hawaii and around the world, creating dishes that reflect the islands’ culinary heritage. Guests can choose from three customizable tasting menus — Jade, Emerald, and Sapphire — ranging from five to seven courses, with optional wine pairings.

Looking for a private chef experience? That too can be arranged. Enjoy a bespoke Kaiseki affair, a traditional multi-course Japanese dinner.

Beyond fine dining, ESPACIO enhances the guest experience with exclusive offerings including rooftop sunset Champagne and caviar service or an afternoon tea featuring premium teas and handcrafted pastries. Personalized spa treatments are available either in the spa or in the privacy of each suite.

Explore

While you’re in town, make sure to check out some local attractions such as Bishop Museum, the Honolulu Museum of Art, the Iolani Palace (the royal residence of the rulers of the Kingdom of Hawaii), enjoy Cirque du Soleil’s “Auana Show,” and a dinner at the renowned Roy’s Waikiki.



The Kahala Hotel & Resort



ESPACIO The Jewel of Waikiki. Photo by David Murphey



Abigayle's

Patricia & James Mangiacapre Open Restaurant In Historic Preston House Building In Downtown Riverhead

Patricia and James Mangiacapre, the husband-and-wife team behind the acclaimed Watershed Kitchen & Inn in South Jamesport, have announced the opening of Abigayle's, a new Bistro, Cocktail Bar & Lounge located in the historic Preston House building in downtown Riverhead.

Set within one of Riverhead's most recognizable landmarks, "Abigayle's will offer a vibrant dining experience inspired by international flavors, elevated hospitality, and the couple's deep connection to the East End community," a statement read.

Named after the Mangiacapres' beloved Yorkshire Terrier, Abigayle's reflects the personal and welcoming spirit synonymous with the Watershed brand.

"We've always envisioned opening a second restaurant," said James Mangiacapre. "When the opportunity at Preston House presented itself, it felt like the perfect fit. We are honored to become part of the building's next chapter and continue investing in the Riverhead community."

The three-level restaurant, designed by LUMBER + Salt, will feature a first-floor dining room and bar with outdoor porch seating, a second-floor private events space, and a future lower-level cocktail lounge offering craft cocktails and late-night dining.

The menu will build upon the internationally inspired culinary approach that has defined Watershed, drawing influence from Patricia's Dominican heritage, James's Italian roots, and the creative vision of longtime Executive Chef Jorge Aparacio.

Crazy Pizza Partners With Volzhenka For A Caviar Experience



Crazy Pizza has partnered with Parisian caviar house Volzhenka to debut the exclusive Crazy Pizza Caviar Experience. Available only at Crazy Pizza East Hampton, Saint-Tropez, Ibiza, and Porto Cervo this summer, the collaboration brings together Italian cuisine and premium caviar, offering diners a way to capture the glamour of each destination.

The limited-time offering features two signature dishes, each priced at \$95. The first is a fried Pizza, burrata, and caviar, which offers a crisp fried dough topped with creamy burrata and a generous spoonful of Volzhenka Oscietra caviar. The second dish, a caviar lemon zest tagliolini, includes housemade tagliolini finished with bright lemon and Volzhenka Oscietra caviar.



Bagatelle Montauk's Heat Wave

Bagatelle Montauk shares its recipe for the Heat Wave, a vibrant and refreshing summer cocktail balancing juicy watermelon, bright citrus, subtle bitterness, and a gentle spicy finish.

Ingredients

- 2 oz Blanco Tequila
- .25 oz Cachaça
- .5 oz Aperol
- 1 oz Fresh Watermelon Juice
- .75 oz Fresh Lime Juice
- Fire Bitters

Method

Shake all ingredients with ice and strain into a Collins glass. Garnish with pink and white baby's breath flowers.

Elaia Estiatorio's Kefi



"Perfecting our Greek-inspired take on a Margarita took time, but the result has become our number one-selling cocktail for a reason. The balance of ouzo and pineapple is unexpectedly seamless, creating the same harmony you find in a classic Margarita, where bold spirits, bright citrus, and sweetness come together, but with a distinctly Mediterranean twist. The anise notes in the ouzo bloom when paired with fruit and citrus, while the salt enhances the cocktail's natural sweetness and highlights the fresh cucumber character of the 21 Seeds Tequila. We initially drew inspiration from Tiki-style cocktails, but what emerged felt more like an 'Aegean cocktail bar' in a glass, ultimately helping to define the identity of our entire beverage program," said Mike Donelan, General Manager of Elaia Estiatorio in Bridgehampton.

Ingredients

- 2 oz 21 Seeds Cucumber Jalapeno Tequila
- 1 oz fresh squeezed lime juice
- .5 oz pineapple juice
- .5 oz agave
- .25 oz Ouzo Plomari

Method

- Pour all ingredients into a shaker tin filled with ice.
- Shake and strain over fresh ice into a rocks glass with a rim half-lined with black lava salt and half with sea salt.
- Garnish with a thin slice of jalapeno and a cucumber slice.

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Photo by wyldfire.co

Share The Harvest Farm

Executive Director Meredith Arm Talks Summer Soirée

By Jessica Mackin-Cipro

Share the Harvest Farm’s biggest fundraiser of the year returns on Sunday, August 2, from 5 to 8 PM, and includes an evening of local food, drinks, music, community, and giving back on the farm in East Hampton. Proceeds support their work growing and donating fresh, organically grown produce to local food pantries and community partners across the East End.

We spoke to Meredith Arm, the executive director, to learn more.

Can you share the story behind Share the Harvest Farm and how it began?

Share the Harvest Farm was founded in 2010 by three recently retired seniors, John Malafronte, Ira Bezoza, and Peter Garnham, who were looking for a meaningful way to give back to their community. They met while tending neighboring garden plots at the East End Community Organic Farm (EECO Farm) and began talking about a simple idea: what if they grew food specifically for local food pantries?

They believed that everyone deserves access to the incredible, beautiful, and nutritious produce we’re so fortunate to have here on the East End of Long Island. Healthy food shouldn’t be a luxury. While our region is often associated with abundance, many of our neighbors face food insecurity, often having to choose between paying the electric bill, filling a prescription, or putting dinner on the table.

What started as a handful of volunteers

growing vegetables for local food pantries has grown into a farm dedicated to growing fresh, organically grown produce with the intention of donating it. Every heirloom tomato, cucumber, carrot, and head of lettuce is planted with a purpose. Our produce often goes directly from the field to our recipients’ plates within hours of being harvested, ensuring they receive the freshest, most nutritious food possible.

For those who may not be familiar with Share the Harvest Farm, can you talk about the impact the organization has locally?

We’re a small farm with a big heart and an even bigger impact. In 2025 alone, we donated more than 60,000 pounds of fresh, organically grown produce, helping provide healthy food to more than 1,000 local families each week. Today, nearly a dozen community partners depend on us for consistent deliveries of fresh produce. Those partners include food pantries, childcare centers, senior housing communities, a women’s shelter, and other nonprofit organizations serving our neighbors across the East End.

But we’re about even more than donating food. We want the farm to be a place where people connect with their food, with nature, and with one another. Throughout the year, we welcome volunteers and community groups like the Ross School Gardening Club, Girl Scout troops, and ReWild East End to learn about sustainable farming and the importance of giving back.

This summer, we’re partnering with the

Springs Food Pantry and Pitch Your Peers Teen on an internship program that gives local teens hands-on experience both on the farm and in our commercial kitchen. They’ll help prepare healthy snacks for children in our community while learning about agriculture, nutrition, teamwork, and service.

We’re also excited to begin welcoming residents from The Retreat to the farm for meaningful time outdoors and trauma-informed nutrition and cooking classes led by culinary nutritionist Stefanie Sacks. We hope these programs create opportunities for healing, connection, and empowerment through fresh food and shared experiences.

At the end of the day, our mission is about growing a healthier community, creating meaningful connections, and making sure everyone has access to fresh, nutritious food.

What can guests look forward to at this year’s summer soirée?

Guests can look forward to a beautiful evening on the farm. They’ll enjoy incredible food and drinks from our favorite local chefs, restaurants, wineries, breweries, and distilleries, with many dishes featuring produce harvested right here on our farm. They’ll dance under the summer sky to live music from REEB, bid on an incredible curated silent auction, strike a pose in the James Lane photo booth, and spend the evening surrounded by people who care deeply about this community.

The Summer Soirée is always a magical night, but what makes it truly special is the reason we’re all there. Every ticket purchased, every auction bid, and every donation helps us continue growing and donating fresh, healthy food to our neighbors. It’s a celebration with a really meaningful purpose.

How does the soiree help support Share the Harvest Farm’s ongoing work?

The Summer Soirée is our largest fundraiser of the year, and it makes our mission of Growing to Give possible. It provides the resources to sustain our day-to-day operations, from purchasing seeds, compost, and equipment to maintaining the farm and supporting our small but mighty farm team, led by our Farm Director Matt Quirk.

Just as importantly, it gives us the opportunity to look ahead. As the need for fresh, healthy food continues to grow, we want to grow right along with it by increasing the amount of produce we donate, expanding our programs,

and serving even more families across the East End.

What has surprised you most about leading this organization?

I think what has surprised me most is how many people still don’t know about Share the Harvest Farm or the incredible impact we’re able to make as a small organization. Even more surprising is how many people don’t realize that food insecurity exists right here on the East End. Because our community is often viewed as affluent, it’s easy to overlook the fact that many of our neighbors struggle to put healthy food on the table.

At the same time, I’ve been incredibly fortunate to meet some of the most generous, compassionate people through this work. Whether it’s donors, volunteers, local businesses, or our nonprofit partners, I’ve seen what can happen when people come together around a common purpose. One of my favor-

ite parts of this job is collaborating with other organizations because we can accomplish so much more together than any of us could alone.

Looking ahead, what is your vision for the future of Share the Harvest Farm?

I would love for Share the Harvest Farm to continue growing so we can serve even more people. Every year we see how much this work matters, and I’d love to reach even more families across the East End while expanding our programs and strengthening our community partnerships.

We’re community-powered, and that’s one of the things I’m most proud of. Every volunteer, donor, sponsor, community partner, and supporter plays a role in making this work possible. My hope is that even more people will discover Share the Harvest Farm, get involved, and become part of what we’re building together.



Meredith Arm, Matt Quirk, Carmen Quintana, & Flora Tsanimp. Courtesy photo



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