

James Lane

— Dining & Travel —

July 2026

www.jameslanepost.com



RGNY'S HARVEST SEASON

Photo by Estefany Molina



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

Benefit Party 7:00 – 10:30 PM

Dinner, Dancing, Honoree Presentation & Special Guest Auctioneer Angela LaGreca

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



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

Host Committee: Erica Noble & Ray Iwanowski, Kim & Greg Lippmann,
Mark Masone, Mirella Cameran-Reilly, Susan & David Rockefeller,
Samriti & Scott Seltzer, Lisa Tamburini

GALA SPONSORS: 2026 Hamptons Concours d’ Elegance by Rand Luxury, Carl Safina & The Safina Center, Dan's Papers, Decco by Party Up Productions, DG Creative Media, Dylan’s Candy Bar, Evelyn Alexander Wildlife Rescue Center, Hampton Coffee Company, Hamptons Magazine, HSBC, James Lane Post, National Geographic-Lindblad Expeditions, Russell Mittermeier, Something Different Party Rental, Summerhill Landscapes, The Express News Group, The Safina Center, Wells Fargo, Whitmores (list in formation)



Celebrate The Harvest At RGNY

Director Of Events, Erin Ambrose, Previews The Season

By Jessica Mackin-Cipro

RGNY’s Harvest Season kicks off on August 15 with Dinner in the Vines, an unforgettable evening beneath the stars, surrounded by the vines, featuring a multi-course meal prepared by Chef Noah Schwartz. The series continues in October with a stomp party and a help-us-harvest event. The season wraps up on November 7 with RGNY’s Día de los Muertos celebration. We spoke with Erin Ambrose, RGNY’s Director of Events, to learn more.

Why was it important for RGNY to create an entire Harvest Series? And how do these events help guests better understand what harvest season actually means for a working vineyard?

Harvest is the most important and exciting time of year in the vineyard. It’s the culmination of an entire growing season and the moment when all of the decisions made in the vineyard come together. We created the Harvest Series to reconnect people with the land alongside an insight to a process led by our philosophy of Menos es Más — less is more. Rather than simply observing it from afar, our guests have the opportunity to experience the energy, urgency, and teamwork that define harvest. Through these events, visitors can see firsthand that winemaking begins long before a bottle reaches the table. They gain a deeper appreciation for the land, the agriculture, the people, and the craftsmanship behind every vintage.

What story are you hoping visitors take away after attending any of the Harvest Series events?

We hope guests leave with a stronger understanding that wine is ultimately a reflection

of place, people, and time. At RGNY, every harvest tells a unique story. Whether guests are picking or stomping grapes, sharing a meal among the vines, or celebrating cultural traditions with us, we want them to feel connected to the rhythm of the vineyard and the values that guide our family. If they leave with a greater appreciation for the work behind each bottle and a sense of belonging to that story, we’ve accomplished our goal.

How has the Harvest Series evolved over the years?

The Harvest Series began as a way to invite guests into one of the most meaningful moments of our year. Over time, it has grown into a collection of experiences that not only showcase different aspects of harvest season but also our local community partners — local chefs, restaurants, and farms.

We’ve expanded beyond traditional vineyard tours to include immersive, hands-on events, culinary collaborations, and cultural celebrations. As the series has evolved, we’ve focused on creating experiences that are both educational and memorable, allowing guests to engage with the harvest through multiple perspectives — from the vineyard and winery to the table and our family’s heritage.

At the Help Us Harvest event, guests are invited to help pick grapes. What inspired that concept?

Harvest is inherently collaborative. It takes an incredible amount of effort from our vineyard team, winemaker, and staff to bring in the fruit at just the right moment. We wanted to create an opportunity for guests to participate in that process and experience a small part of what harvest actually feels like. There’s something incredibly rewarding about standing in the vineyard, harvesting grapes alongside the



Photos by Estefany Molina

people who care for them all year. It transforms visitors from spectators into participants and creates a connection to the wine that lasts long after the day is over.

Dinner in the Vines brings together local ingredients, wine pairings, and a vineyard setting. Why is showcasing local restaurants and food producers important to RGNY?

The North Fork has an extraordinary community of farmers, chefs, fishermen, and artisans, and we believe their work deserves to be celebrated alongside our wines. Wine has always been meant to be enjoyed around the table, and partnering with local restaurants and producers allows us to showcase the incredible flavors and creativity that exist within our region. These collaborations strengthen our local community while creating a more meaningful experience for guests — one that reflects the agricultural richness of the North Fork and the spirit of gathering together.

The Día de los Muertos celebration stands out among North Fork vineyard events. Why was it important to include that tradition as part of the season?

Día de los Muertos is deeply rooted in RGNY’s Mexican heritage, and sharing that tradition is an important part of who we are as a winery, especially because it coincides with the close of our harvest season. At its heart, Día de los Muertos is a celebration of memory, gratitude, family, and connection. Those values align beautifully with harvest season, which is also a time of reflection and appreciation for the people and generations who make this work possible. We are proud to bring this meaningful cultural tradition to the North Fork and invite our community to experience its beauty, symbolism, and joy.

What are you most excited for visitors to experience this



harvest season?

More than anything, we’re excited for people to experience the vineyard in its most dynamic and authentic state. There’s an energy during harvest that simply can’t be replicated at any other time of year — the vineyard is alive with activity, the fruit is at its peak, and every day feels meaningful. It is the truest reflec-

tion of all the work that goes into nurturing the farm vineyard. Whether guests join us to stomp on grapes, harvest grapes, enjoy a dinner among the vines, or celebrate Día de los Muertos, we hope they leave feeling connected to the season, the land, and the traditions that make RGNY so special. Harvest is when the story of the vintage is written, and we’re excited to share that story with our guests.



Pies With Abe

How A Chance Meeting Led To Curated Pizza And Wine Dinners

By Jessica Mackin-Cipro

It all started at a tennis match in East Hampton. After being randomly paired, Mike “Abe” Abelson and Chris Cobb discovered a shared passion for food, wine, and entertaining. What began as backyard dinners for friends on the East End evolved into a full-fledged business — Pies with Abe became a sought-after at-home dining experience offering curated pizza and wine dinners. We spoke with them to learn more.

What inspired you to start Pies with Abe?

Pies With Abe really started the way a lot of good things in the Hamptons do, through a tennis match and a long dinner afterward. After being matched at random for a Monday night game, we discovered a shared passion

for food, wine, and entertaining. Abe had been obsessively making pizza for years, hosting friends, experimenting with dough, and picking up shifts at Fini in Amagansett just to learn more about the craft. Chris had always gravitated toward hosting, wine, music, and creating atmosphere, especially growing up in his father’s restaurant. Over time, we realized the thing people were responding to wasn’t just the pizza itself, but the feeling around it — the pacing of the night, the music, the martinis, the table, the people gathered around it. What began as casual dinners for friends out East slowly evolved into something much more intentional: a hospitality experience centered around pizza, wine, and entertaining at home.

Why did you choose the Hamptons as your home base?



The Hamptons felt like the natural place for Pies With Abe to take shape because entertaining is already such a big part of life out here. People spend all year looking forward to having friends over, cooking outside, opening wine, lingering around the table. There’s also something about the pace of summer out East that allows dinners to unfold differently — people stay longer, conversations stretch later into the night, and hosting feels less performative and more personal. Pies With Abe grew organically through that rhythm. We started hosting backyard dinners for friends in the Springs and Sag Harbor, and word spread from there.

How does the Hamptons influence your flavors or approach?

The Hamptons influences almost everything about the way we approach a dinner. The produce is incredible in the summer, so the menus naturally become more seasonal and ingredient-driven. We source from local farms and markets whenever possible, and a lot of the pies are inspired by what’s available that week. But beyond the food itself, the homes

and landscapes out East really shape the atmosphere of each dinner. A modern house in Amagansett calls for a completely different energy than a garden dinner in Sag Harbor. We think a lot about flow, lighting, music, flowers, pacing, and how the environment changes the way people experience the meal.

What’s your personal favorite on the menu?

Three favorites come to mind, and they couldn’t be more different. The first is the NY plain, the marker of every great pizzamaker. It looks simple, but it’s probably the hardest pie to execute because there’s nowhere to hide. The dough, the fermentation, the sauce, the cheese — every component has to stand on its own. It’s always the first pie we serve because it sets the tone and standard for everything to follow.

The second is our corn pie, which has become a summer favorite. We source the corn from Balsam Farms in East Hampton and pair it with a cream base, mozzarella, and surprisingly, fontina, which is the secret to the rich, buttery tastes that reminds you of eating a

classic corn on the cob. It’s the kind of pie that captures what we love most about cooking out East in the summer, letting incredible local ingredients speak for themselves. Last but not least, the Pitti sausage pie. The spicy and sweet combination allows for some of the more complex red wine pairings. The richness and spice open the door to wines with a little more structure and depth, which completely changes the way people experience both the wine and pizza.

What’s next for Pies with Abe?

Right now we’re focused on continuing to refine the experience and keep it feeling intimate, thoughtful, and personal as demand grows. We’re booked throughout the summer in the Hamptons, but we’re also beginning to collaborate more with artists, designers, and brands in a way that still feels aligned with the spirit of what we do. Long-term, we’re interested in exploring how Pies With Abe can exist beyond just private dinners, whether that’s through collaborations, destination-based experiences, or creating spaces that capture the same feeling as the dinners themselves.

NAVY BEACH

EST. MONTAUK NY 2010

A TRADITION THAT BEGINS THE MOMENT YOU ARRIVE.

LUNCH • DINNER • DRINKS • LIVE MUSIC • WEDDINGS

YOU'RE INVITED!

SUNDAY BRUNCHES WITH DJS 11-3PM

GOLDEN HOUR SUNDAYS WITH TROPICAL HOUSE MUSIC ON THE BEACH WITH GORDON DANIELS 5PM

APRÈS MONDAYS ALL DAY DRINK SPECIALS

TACO TUESDAY FOOD + BEVERAGE SPECIALS

FEATURED DJS ALL SUMMER:

NICOLE LEONE, MASCARI, SPIN DIESEL, ROZÈ, DAVID KATZ, KATANA, NOË + GORDON

DROP YOUR ANCHOR AND DINE • PRIVATE PARTIES • LIVE MUSIC

• NAVYBEACH.COM • 631-668-6868 • @NAVYBEACHMONTAUK • MONTAUK, NY •

Pop, Pour, Repeat

New York Champagne Week Brings The Sparkle To The North Fork

By Kelly Alvarez

There are wine weekends, and then there are New York Champagne Week weekends.

Earlier this month, the streets of Manhattan traded places with the salt air of the North Fork as founder Blaine Ashley, better known to the wine world as Champagne Blaine, debuted the inaugural SIP & SEA Retreat at The Shoals Suites & Slips in Southold. The sold-out weekend was exactly what the North Fork has been waiting for: an elevated escape where Champagne wasn't simply poured. It became the centerpiece of an immersive coastal experience.

For Ashley, bringing New York Champagne Week east wasn't a business decision as much as it was a personal one.

"I've escaped to the North Fork since moving to New York from Hawai'i 15 years ago," she told me. "It's my Northeast respite. There's a slower pace here, a real sense of place, and a deep wine culture that's authentic and qualitative."

That appreciation became the foundation for SIP & SEA.

"For our new retreat venture, the North Fork felt like the perfect place to start. It's where terroir meets shoreline, and where guests can enjoy Champagne the way I think it should be

savored — thoughtfully, quietly, and joyfully.”

It's hard to imagine a better setting than The Shoals, where marina views replace city skylines, and guests can just as easily arrive by boat as by car. Ashley laughs as she paints her perfect North Fork afternoon: "Picture rolling up in a caftan with salty hair, grabbing a glass of Champagne and a hot dog at The Shoals food truck while the sun slips into the Sound. That's the spirit we want to bring while celebrating the local growers, artisans, and traditions that make this region special."

Ashley's vision feels right at home. Think vineyard tastings by day, oyster shucking demonstrations overlooking the marina, Champagne masterclasses, sunset boat rides, caviar pairings, and leisurely dinners where every glass seems to sparkle a little brighter than the last.

It wasn't just another wine weekend. It was an invitation to slow down, indulge, and experience the North Fork through a decidedly glamorous lens.

Home base for the retreat was The Shoals, the boutique waterfront hotel that has quietly become one of the North Fork's most stylish destinations. With its marina setting, nautical charm, and intimate atmosphere, it served as the perfect backdrop for Ashley's signature blend of luxury and approachability. Guests ex-

[illegible]

Photo by Alena Kostromina

plored nearby vineyards, toasted sunsets from the docks, and discovered that Champagne feels just as at home beside Peconic Bay as it does overlooking the skyline of Manhattan.

When I asked Ashley what she hopes guests leave with after a SIP & SEA weekend, her answer wasn't about Champagne at all.

"If I could bottle the feeling," she said, "it would taste like strawberry season, sea salt, and a little toast of warmth — clean, bright, and utterly relaxed."

She calls the retreat's philosophy "Terroir Meets Merroir," blending the region's vineyards with its waterfront lifestyle.

“Three days of curated winery visits, farm-to-table meals, boat outings, seaside dips, and plenty of Champagne sips. We design every moment so guests leave with the taste of place, new friendships, and memories that feel like they’ve been slowly uncorked.”

The retreat also highlighted something I've been watching happen across the North Fork. Luxury here no longer means stuffy. It's barefoot elegance. It's opening a bottle of grower Champagne after a day on the water. It's oysters straight from the bay paired with world-class bubbles while watching boats drift into the marina.

Ashley understands that better than anyone.

“What I hope people remember isn’t a gimmick or a headline moment, but the way they felt — welcomed, surprised, delighted,” she said. “My background in luxury hospitality taught me to create moments of surprise and delight, and growing up in Hawai‘i taught me to deliver everything with passion and Aloha spirit. Long after the last glass is poured, I want guests to remember the small unexpected touches, the laughter around a long table, and how the event honored the people and producers of the North Fork.”

Fortunately, the celebration isn't over. On Thursday, July 2, New York Champagne Week returns to The Shoals for Champagne, Caviar & Caftans, an evening that promises to kick off Fourth of July weekend in effortless style. Co-hosted with Altima Caviar, the event invites guests to slip into their favorite resort-inspired caftans, sip curated Champagnes, indulge in premium caviar pairings, and enjoy a sunset soirée where maritime charm meets metropolitan polish.

If the June retreat proved anything, it's that Champagne belongs on the North Fork just as much as local rosé and crisp Sauvignon Blanc.

And if you missed the inaugural retreat, don't make the same mistake twice.

The excitement surrounding the first SIP & SEA experience was so overwhelming that presale tickets are already available for the September 11 through 13 Fall SIP & SEA Retreat, returning to The Shoals during harvest season. The weekend promises another intimate itinerary featuring curated winery experiences, waterfront dining, sailing, and spa indulgences.

When I asked Ashley to finish the sentence, “Champagne belongs on the North Fork because...,” her answer perfectly captured the spirit of the retreat.

"The glittering bubbles in a glass echo the shimmering Sound at 67 Steps. Name a better accompaniment to a North Fork sunset, a dockside picnic, or launching into a meal before opening a bottle from a local winery. Bubbles and beaches belong together here."

Because sometimes all it takes is a single pop of a cork to start a new tradition.

SAYLOR

beach house

WHERE GOOD TIMES DOCK

A NEW YACHT-TO-TABLE EXPERIENCE

MEDITERRANEAN FLAVORS, BRIGHT POURS & SUNSET THERAPY

Yacht Hampton
BOATING CLUB

BOOK YOUR YACHT FROM
SAG HARBOR TO GREENPORT
YACHTHAMPTON.COM

DINE AT SAYLOR BEACH HOUSE
SAYLORBEACHHOUSE.COM



Claudios
WATERFRONT

The Bloody Best.

Blending more than Bloody Marys.
Enjoy locally sourced coastal seafood,
bold cocktails, and easy boat-in access
with sun-soaked decks, sunset views,
and a laid-back vibe from day to night.

VISIT NEXT DOOR!
CLAUDIO'S RESTAURANT
FRESHLY REOPENED

Claudios's Greenport
111 Main St, Greenport
Claudios.com

  claudiosgreenport

Daylesford’s Hamptons Pop-up

Britain’s Celebrated
Organic Farm & Lifestyle
Brand Opens Its Doors To
America

By Jessica Mackin-Cipro



Photos courtesy Daylesford



Daylesford in the Cotswolds.

Daylesford, the renowned British organic farm and lifestyle destination in the Cotswolds, founded by Lady Carole Bamford, has launched its brand in the U.S. market. To mark this milestone, its inaugural U.S. pop-up will be hosted at L’Epicuriste in Bridgehampton. Driven by a shared commitment to quality and craftsmanship, Daylesford will showcase a curated range of its favorite products throughout the summer, including fine table linens, elegant crockery, indulgent bath and body items, and Bamford skincare and home fragrance. This partnership aims to bring the essence of the Cotswolds to the Hamptons.

This launch marks Daylesford’s debut in the American market. For the first time in the brand’s history, American customers can now

shop Daylesford’s website. The move honors the loyal US following that has steadily grown over time. For newcomers, the new website offers an ideal introduction. For existing fans, it means their favorite products are now just a click away — no flights required.

“Launching Bamford and Daylesford in the United States feels like a natural next step. We’ve welcomed loyal American visitors to our Cotswold farm for many years, so I’m delighted to now make some of my favorite signature products available closer to home — bringing a sense of the English countryside to homes across the U.S.,” said Lady Carole Bamford.

Daylesford’s journey started over forty years ago when Lady Carole Bamford recognized the advantages of organic farming. What was

initially a simple passion for real food has expanded into Daylesford Organic, one of the UK’s leading sustainable farms and food retailers and a certified B Corporation. A year after its launch, Daylesford began sourcing and making household products and home-ware. They also have a dedicated garden area and plant nursery.

The farm functions as both a lifestyle and hospitality destination. Over decades, it has cultivated a loyal following by offering tranquil exploration and purposeful living. Today, Daylesford boasts 32 uniquely designed cottages and houses, four lively pubs serving menus made from seasonal organic farm produce, top-tier wellness facilities, a comprehensive spa, a renowned farm shop, and three award-winning restaurants, all holding a Green Michelin Star.

SAGAPONACK
HAPPY HOUR
EVERY FRIDAY 5-8PM

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

TheTASTING ROOM

SAGAPONACK FARM DISTILLERY

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

RG | NY × 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 or ask for it at the RGNY Tasting Room
6025 Sound Avenue in Jamesport



Maison Ertaud

Artisanal Pastries At L&W Market In Bridgehampton

L & W Market in Bridgehampton presents a new collaboration with pastry chef Rémy Ertaud. Remy recently launched an artisanal pastry concept, Maison Ertaud, with his wife Tess Pintchik after spending a year training in Paris at the three-Michelin-starred Le Pré Catelan, where he ultimately rose to managing the entire pastry department.

Ertaud brings his delicious pastries to

the Hamptons, now available exclusively at L&W Market. Currently, his pastry selection includes banana bread, blueberry scones, croissants, pain au chocolat, quiche Lorraine, cheddar biscuits, almond croissants, and brownies. Selections will change with the seasons. Later in the season, look for a strawberry-chamomile scone. Or enjoy full-size quiches made with Foster Farms asparagus and goat cheese.

“The Hamptons has always been a happy place for me, stretching back to my teenage years visiting my grandmother for weeks at a time. My earliest memories here are deeply tied to food — from the ‘mozzarella man’ at Red Horse to having afternoon milkshakes at Candy Kitchen. Now that I’m working in the local culinary scene, I’ve fallen in love with the East End all over again because of the incredible farms and the unmatched quality of their produce. Baking with world-class local ingredients — like the strawberries and corn from Balsam Farms, or the tomatoes and chamomile from Foster Farms — is a chef’s dream. I am incredibly honored to plant my roots here with Maison Ertaud and share what I love to do with a community that has been so special to me throughout several

chapters of my life,” shared Ertaud.

Rémy's culinary trajectory is anything but traditional. He first discovered his passion for the kitchen during the summers of 2014 and 2015, working his way up from a busser to the hot line at Almond Bridgehampton. Despite this spark, he returned to school, graduating with a degree in Accounting and a minor in Developmental Economics before moving to New York City to pursue a career in finance.

Corporate life, however, couldn't compete with the kitchen. By late 2017, Rémy traded his desk for chef's whites, returning to the line at Almond NYC. He then moved to the Lower East Side's celebrated David's Café, where he worked closely with Chef David



Malbeque. It was here that Rémy's analytical background and culinary passion clicked, as he mastered the complexities of restaurant operations, team management, and kitchen organization.

After helping open Showfish at the Montauk Yacht Club in 2019, Rémy moved to Paris on January 1, 2020, to immerse himself entirely in the art of French pastry. Amidst the unique landscape of the pandemic, he secured a rigorous stage at the acclaimed Des Gâteaux et du Pain, which turned into a year-long, full-time position. From there, he joined the pastry team at the legendary, three-Michelin-starred Le Pré Catelan, ultimately rising to manage the entire pastry department.

In 2022, Rémy brought his world-class training back to the East End, serving as Executive Sous Chef and leading the acclaimed pastry program at Mavericks Montauk. Following their marriage in Fall 2025, Rémy and Tess decided to merge their talents to launch Maison Ertaud. As co-owners, Tess helms the creative direction and branding, while Rémy steers the culinary vision, blending elite Parisian precision with the hyper-seasonal spirit of the Hamptons.



SOUTHAMPTON HOSPITAL FOUNDATION PRESENTS

68TH ANNUAL SUMMER PARTY

TO BENEFIT STONY BROOK SOUTHAMPTON HOSPITAL

"AN EVENING AT THE SUPPER CLUB"

One of the Hamptons' most anticipated summer traditions returns as the Southampton Hospital Foundation hosts its 68th Annual Summer Party.

This year's celebration evokes the glamour of a 1940s Supper Club—featuring cocktails, a seated dinner, and live music that carries the evening into dancing.

Benefitting Stony Brook Southampton Hospital and the Stony Brook East Hampton Emergency Department.

SATURDAY, AUGUST 1, 2026

UNDER THE TENTS ON WICKAPOGUE ROAD, SOUTHAMPTON ♦ COCKTAILS AT 6 PM | DINNER & DANCING AT 7 PM



RSVP TO: <https://bit.ly/SHFSummerParty2026>











SOUTHAMPTON
HOSPITAL
FOUNDATION

James Lane Post’s Fifth Anniversary Fêted At Sagaponack Farm Distillery

James Lane Post partnered with Sagaponack Farm Distillery to host the publication’s five-year anniversary celebration on Wednesday, June 10. Guests enjoyed a signature cocktail crafted by the distillery and specially made for the evening. Named The Walking Dune, the cocktail was created with Sagaponack Farm’s wheat vodka and rhubarb liqueur, fresh cranberry juice, simple syrup, and

topped with James Lane x RGNV rosé. Also served was the Rosa Ragona, a non-alcoholic cocktail made with lavender and ginger simple syrup, orange bitters, and topped with mineral water. Sagaponack Farm Distillery offers seed-to-glass spirits, served on the same land where the crops are grown and the spirits are crafted. Products include vodka, gin, bourbon, aquavit, rye, and a rhubarb

liqueur. The tasting room features live music, events, and a special Friday happy hours each week. Attendees left the event with gifts from Clarity Mind Studio and mimmua! Skincare, as well as a copy of the latest James Lane Post.

Photos by Madison Fender



July Happenings



Katie Couric will moderate a special conversation with Christy Turlington Burns at the East Hampton Emergency Department Luncheon. Photo by Victor Demarchelier

Bay Street Theater, in association with Riki Kane Larimer, presents “Cagney The Musical,” the high-energy musical celebration of Hollywood legend James Cagney, running through July 26 on the Mainstage in Sag Harbor. The production stars Robert Creighton as James Cagney, reprising his acclaimed role in the musical he co-created, with music and lyrics by Creighton and Christopher McGovern and book by Peter Colley. Joining him is Grammy Award-winning singer-songwriter Melissa Manchester as Ma Cagney.

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.

On July 5, comedian, podcaster, and social media sensation Jared Freid is at the Westhampton Beach Performing Arts Center. Known for his sharp observations on dating, relationships, travel, and modern life, Freid has built a devoted following through his stand-up specials, hit podcasts, and viral online content.

The Southampton Hospital Foundation presents its sixth Annual East Hampton Emergency Department Luncheon, taking place on Thursday, July 9, at Maidstone Club in

East Hampton. Katie Couric will moderate a special conversation with model and Founder and President of Every Mother Counts, Christy Turlington Burns. Co-chaired by Jill Davis, Kate Davis, Kristin Douglass, Hollis Forbes, Liz Lange, and Mary Margaret Trousdale, the luncheon brings together guests for an engaging and intimate afternoon of conversation, community, and purpose in support of the Stony Brook East Hampton Emergency Department, helping advance access to exceptional emergency care across the East End.

Hamptons Summer Songbook By the Sea, the live concert series bringing leading Broadway and cabaret performers to LTV Studios, returns for its third season with an eight-show summer lineup. The 2026 schedule continues with Ann Hampton Callaway on July 11. Klea Blackhurst and Billy Stritch performing the songs of Hoagy Carmichael on July 18. David Alpern hosts Maria Arous and Eric Yves Garcia, presenting an evening devoted to Lorenz Hart on July 25. “A Swell-egant, Elegant Party,” hosted by Laurence Maslon and starring Eric Comstock and Barbara Fasano, is held on August 1. KT Sullivan and Mark Nadler are joined by Stephanie Pope and Christine Pedi in a program co-sponsored by the Mabel Mercer Foundation on August 22. Pamela Morgan will take the stage on August 23. A season finale with Tony Award-winning “A Chorus Line” star Donna McKechnie is held on August 29.



Jared Freid performs at the Westhampton Beach Performing Arts Center.



John Waters. Photo by Greg Gorman

Emmy and Golden Globe winner Darren Criss is known for his starring role on “Glee” — and he’s been redefining pop, television, and theater ever since. He will take the stage at the Westhampton Beach Performing Arts Center on July 11.

The Retreat presents its annual Nancy Cohn Memorial Love-All Against Abuse Tennis Tournament on Saturday, July 11 at Sportime Amagansett.

The South Fork Natural History Museum and Nature Center, better known as SoFo, remains one of the Hamptons’ most meaningful destinations for families, nature lovers, and supporters of environmental education, with celebrity supporters including Liev Schreiber, Jeff Corwin, Susan and David Rockefeller, Dick Grasso, Ronald Lauder, Jill Zarin, and Alex Guarnaschelli. Based in Bridgehampton, the museum offers programming that connects visitors to the natural world of the East End, while its 37th Annual Summer Gala on Saturday, July 11, once again promises to be one of the season’s important philanthropic gatherings, with VIP reception and dinner programming extending through the evening. This year’s honorees will include Bernadette Castro, Fabien Cousteau, Louise and Stephen Pesce, and Jean Shafiroff.

The Springs Food Pantry will host its fifth Annual Springs Garden Party on Saturday, July 11, bringing together neighbors, supporters, and local businesses for an elegant summer evening in support of families facing food insecurity in Springs. Held in the beautiful gardens of gracious hosts Greg McCarthy and Peter Bickford, the event will feature cocktails, seasonal hors d’oeuvres, live music, a lively auction, and raffle — all benefiting the Springs Food Pantry and its mission to provide healthy, supplemental food to local families in need.

Organización Latino Americana (OLA) of Eastern Long Island will host its signature annual fundraiser, Sabor 2026, on Thursday, July 16, from 5 to 8 PM at The Church in Sag Harbor. The elegant cocktail fundraiser celebrates OLA’s 24th year of service and supports the organization’s mission of building a safer, healthier, and more equitable East End for Latinos and all community members.

Matteo Bocelli brings his Falling In Love World Tour to the Westhampton Beach Performing Arts Center on July 12.

French Heritage Society, with Maria Fishel,

CeCe Black, Rosann Gutman, and Ann Van Ness, present its Summer Soirée on Friday, July 17, in Bridgehampton. Open to all lovers of France, French Heritage Society aims to ensure that the treasures of French architectural and cultural heritage survive to delight, educate, and inspire future generations.

The Bridgehampton Chamber Music Festival returns for its 43rd season, presenting 13 concerts from July 18 to August 16 offering some of the world’s finest musicians performing a lively range of repertoire old and new — as has been its hallmark. This year’s event encompasses themes both vast and personal: the nation’s 250th birthday and the 50th anniversary of BCMF founder and artistic director Marya Martin’s arrival in America. From Leonard Bernstein and Aaron Copland to Jennifer Higdon and Steven Banks, whose BCMF-commissioned work inspired by Nina Simone will have its New York premiere, the American composers and their music on the programs represent the festival’s tribute to, in Marya’s words, “the open spirit of the country that allowed me, and so many other artists from all different backgrounds to follow their passions and thrive.”

Parrish Art Museum will host its Midsummer Gala, honoring philanthropist Ellen Katz and artists Enoc Perez, Joan Semmel, Pat Steir, and Hiroshi Sugimoto, on Saturday, July 18, with a Gala Dinner and Afterglow Party.

Children’s Museum of the East End will host its 16th Annual Family Fair on Saturday, July 18. The theme of this year’s benefit is Endless Summer and will feature arts and crafts, water play, live entertainment, food trucks, candy, and access to the CMEE playground. Proceeds from this year’s event will benefit CMEE’s food pantry, provide camp scholarships, and support outreach initiatives.

Bubbles & Bloom Brunch benefiting the Southampton African American Museum will be held at the Southampton Inn on July 19. Join for an elegant afternoon of culture, community, and celebration. Guests will enjoy a delicious brunch, flowing champagne, live entertainment, and an exciting auction. A highlight of the afternoon will be the interactive Bloom Bar, where guests can create and take home their own custom floral arrangement as a beautiful keepsake from the event.

The Watermill Center’s Annual Summer Festival, titled “Limitless Time,” celebrates art and experimentation in support of the

organization’s year-round programming. An artist dinner will be held on July 24, and the festival is on July 25.

Steven Colucci and Art Hampton present a two-day outdoor arts celebration: Art Hampton x The Westhampton Beach Project, taking place on the Westhampton Beach Great Lawn July 24 to 25. This free, public-facing cultural event will bring together visual art, live performance, music, dance, and community engagement into a full-scale, immersive experience designed to showcase both established and emerging artists from the Hamptons and beyond.

The Hetrick-Martin Institute, the nation’s oldest and largest nonprofit organization serving LGBTQIA+ youth, will host its annual School’s Out Benefit on Saturday, July 25, at a private home in Water Mill. The highly anticipated summer event will bring together leaders in entertainment, media, philanthropy, business, and the Hamptons community for an unforgettable evening in support of HMI’s mission to empower LGBTQIA+ young people to thrive.

From July 25 to September 27, “Presence: The Photography Collection of Judy Glickman Lauder” will be on display at Southampton Arts Center. The collection explores the concept of presence through the tenderness of portraits, the awe within landscapes, the clarity of reportage, and the spontaneity of cityscapes.

The Evelyn Alexander Wildlife Rescue Center, a leading nonprofit organization dedicated to rescuing and rehabilitating injured and orphaned wildlife across the East End, has announced the return of its highly anticipated annual Get Wild! Gala. The event will be held on Saturday, July 25, at Marders in Bridgehampton, and will honor Charles (“Charlie”) and Kathleen Marder for their longstanding commitment to the community and the natural beauty of the East End.

ACE Programs for the Homeless will host its second Annual Pickleball Tournament in Southampton on Saturday, July 25, benefiting the charity and its programs. The event will include a tournament and cocktail/dinner party.

Guild Hall presents John Waters: Going to Extremes on Sunday, July 26. He’ll be dressed to thrill and ready to rant.

For more, visit jameslanepost.com.



“Cagney The Musical” at Bay Street Theater. Photo by Lenny Stucker

James Lane Post At Saylor Beach House

Guests joined James Lane Post at Saylor Beach House in Greenport on Wednesday, June 17, for hors d'oeuvres from Saylor's menu, including its mezze platter, tuna tacos, and charred citrus shrimp skewers, along with wine from James Lane Post x RGNV.

Saylor Beach House blends elevated coastal fare, sun-centric cocktails, and a laid-back European beach club atmosphere. Created by hospitality veteran and STK co-founder Celeste Fierro alongside Grammy-

nominated artist Taylor Dayne, the concept brings together polished design, music-driven energy, and an effortless barefoot-on-the-dock spirit. Guests can enjoy dishes including the restaurant's fried calamari, Mediterranean pasta, catch of the day, and the signature 2lb whole baked lobster.

Guests enjoyed golden hour and views of Greenport Harbor and went home with gifts from Clarity Mind Studio.

Photos by Madison Fender



Wayan & Ma•dé At EHP Resort & Marina



For those seeking a stylish arrival at Wayan & Ma•dé by boat, guests are able to dock their vessels at EHP Marina.

The Ellen Hermanson
FOUNDATION

SUMMER GALA

GET YOUR MOXIE ON

FRIDAY, JULY 24, 2026

HONORING

GERALYN LUCAS

Author of *Why I Wore Lipstick
to My Mastectomy*

SPECIAL APPEARANCE

CANDACE BUSHNELL

Author of *Sex and The City*

BRIDGEHAMPTON TENNIS & SURF CLUB
FESTIVE ATTIRE

6:45 PM Cocktails & Hors d'Oeuvres

8:00 PM Gala Dinner

10:00 PM Dancing & Bonfire on the Beach

Tables & Tickets On Sale Now
Visit ellenhermanson.org/2026sumnergala to learn more

Honorary Chair: Jean Shafiroff
Gala Chair: Tania Higgins

Co-Chairs

Amie Hadden Betsy Mendez-White
Ngan Shulman Helena Willner Vahradian

Host Committee

Jen Altman	Jill Harris
Ingrid Arneberg	Scott Kaufman* & Ainslee Schreiber
Cricket Burns	Patti Askwith Kenner
Diana Buxton	Stacey Kidd
Judy Capano-Michaelson	Jackie Lowey & David Kuperschmid
Autumn Chirlin & Lynne Chirlin	Jackie Mitchell
Ann Ciardullo* & Keith Green	Michelle Murphy
Melissa L. Cohn* & Bill Harts	Valia Negrin
Iris & Jay Dankner	Julie Ratner, EdD* & Sam Eskenazi
Sarah Alvarez DeFlorio* & Stephen DeFlorio	Blaire Rosenfield
Jennifer Finkelstein & Robert Fafalak MD	Megan Ruddy
Louise Phillips Forbes	Cindy Spiegel & Peter Kupfer
Lisa and Perry Gershon	Pamela Suskind
Dede Gotthelf & Terry Moan	Katie Nelson Thomson
	Cathy Tweedy*

*Board Member

LIVE AUCTION ITEMS INCLUDE:

- Yankees/Red Sox Game (August 2026) with
Private Tour of Broadcast Booth with Suzyn Waldman
- Foursome at "Members Only" The Bridge Golf Club
- Tickets to Live Broadcast of Last Week Tonight
with John Oliver



Takuma Watanabe Steps ‘Behind The Stick’ At Nourish

On July 3, 4, and 12, Takuma Watanabe, one of the most celebrated bartenders in the world, is stepping “behind the stick” at Nourish by The Roundtree in Bridgehampton, where he will be behind the bar for a series of guest shift pop-ups. Each day features two seatings, a three-course prix-fixe brunch, and a five-course prix-fixe dinner. Watanabe, the Tokyo-born beverage director behind some of the world’s most celebrated cocktail destinations, including Martiny’s, currently ranked #23 on the World’s 50 Best Bars in North America, has curated Nourish’s cocktail program this summer. Drawing on summer fruits, seasonal

botanicals, and the sun-drenched bounty of the East End, the result is a six-cocktail menu. Drink selections include the Nourish Martini with Grey Goose, Chartreuse Jaune, Kota, dry vermouth, and lime; and the Garden Reverie, made with Montelobos Espadin mezcal, pineapple-cucumber-lemongrass water, yuzu, and basil. Nourish, which recently opened its doors, is a collaboration between The Roundtree, Amagansett and Odo Hospitality, the group behind New York’s two-Michelin-starred Odo. Chef Dewa Wijaya leads the kitchen with a menu rooted in East End seasonal produce and his Balinese heritage.

Navy Beach Presents Taco Tuesdays, Golden Hour Sundays, & Après Mondays



Navy Beach in Montauk is bringing back Taco Tuesdays. Through August 25, every Tuesday, Navy Beach will offer a special taco selection and drink specials from noon to close. Navy Beach also presents live music DJ sets

during the month of June, as well as the launch of Golden Hour Sundays with Gordon Daniels. This weekly performance will last through the month of August, with the exception of Sunday, July 5.



Guild Hall Celebrates 15 Years Of ‘Stirring The Pot’

Guild Hall in East Hampton is celebrating 15 years of its Stirring the Pot series featuring conversations hosted by Florence Fabricant with culinary celebrities.

On Sunday, July 19, Fabricant will speak with James Beard Award winner Kwame Onwuachi — a chef, restaurateur, and author of the bestseller “Notes from a Young Black Chef.” They will have an engaging conversation about his culinary journey. Onwuachi is the chef and partner of Tatiana in New York City, one of the country’s most acclaimed restaurants.

On Sunday, August 23, the series will feature Niki Russ Federman and Josh Russ Tupper, owners of the iconic

Russ & Daughters on the Lower East Side. They’ll share stories from their family’s historic shop, highlighting a century of smoked fish, bagels, and New York food culture, and talk about their new book, “Russ & Daughters: 100 Years of Appetizing.”

The series wraps up on Sunday, August 30, with Florence Fabricant as the guest, celebrating her upcoming memoir, “Salty, Not Sweet: A Life in the Food World.” Interviewed by New York Times writer James Barron, Florence will discuss her decades-long pursuit of new dining experiences, the evolution of food and restaurant culture in the U.S. and abroad, and her key role in reporting on it as a food writer.



Canoe Place Inn & Cottages Introduces New Chef & Summer Offerings

Canoe Place Inn & Cottages in Hampton Bays has introduced a new Executive Chef, Mathew Woolf, who has unveiled a revamped menu to complement the venue’s summer programming. Dinner menu highlights include the chef’s signature tomato tartare with burrata ice cream,

olive jam, and smoked olive oil, or the mushroom cavatelli with wild mushroom ragu and tarragon. For dessert, the yogurt cheesecake, presented as an apple to represent the Big Apple, offers a look at the creativity coming from the kitchen.

The venue hosts Summer Sounds in the Garden. The Garden on the prop-

erty is transformed into a live music haven every Wednesday from 5 to 8 PM. This elegant outdoor summer music series will feature live performances across a variety of genres, along with lounge seating, seasonal

light bites, and craft beverages.

Mondays at Canoe Place’s Good Ground Tavern will offer an all-day happy hour, seasonal cocktails, and menu favorites. Beginning at 9 PM, Industry Night welcomes the people behind the scenes who keep the Hamptons moving all summer long, with 50% off food and beverages until close.

Good Ground Tavern will host Mikesation and Friends every Sunday from 11 AM to 3 PM, featuring brunch, live music, and seasonal cocktails.

Bar Réve, a New York City staple, arrives at Canoe Place Inn for a limited-time residency from July 7 to 12, bringing its distinctly Parisian perspective to the understated elegance of the Hamptons. Throughout the residency, guests can enjoy cocktails crafted nightly by the New York team in The Study, Canoe Place’s intimate cocktail space. Hotel guests can also enjoy a curated selection of spritzes and cocktail-inspired ice creams served poolside throughout the week.



Wölffer Estate Vineyard x BonBon Debut Collaboration, ‘Midsummer In A Box’



Wölffer Estate Vineyard and BonBon have created a limited-edition collaboration that captures the essence of the season: “Midsummer in a Box.” This offering invites fans to savor a playful, sun-soaked take on summer indulgence. Inspired by the vineyard’s iconic rosé and the carefree spirit of long, golden days, “Midsummer in a Box” brings together a vibrant mix of flavors that echo the brightness and charm of a midsummer afternoon. A candy assortment created by BonBon and curated by Joey Wölffer, “Midsummer Mix” blends sweet, tart, and refreshing notes reminiscent of vineyard fruits and warm coastal breezes.

Complementing the candy selection is Wölffer Estate Vineyard’s 4-pack of non-alcoholic Petite Rosé, offering a crisp, sparkling pairing designed for

easy enjoyment, from beach picnics to backyard gatherings. Together, the elements of the box create a sensory experience that feels both nostalgic and new.

“The Swedish countryside and the Hamptons share so much of what makes summer special — long days outdoors, gathering with friends, and an appreciation for simple pleasures,” said Sara Ciliberto, Partner and Chief Operations Officer of BonBon Swedish Candy Co. “This collaboration is a natural way to celebrate those shared traditions.”

“Playful, vibrant, and meant to be shared, these flavors reflect the spirit of long, golden days out East, and brings together two local favorites, in a celebration of Midsummer,” said Joey Wölffer.



DINNER IN THE VINES
SATURDAY AUGUST 15TH
FEATURING CHEF NOAH SCHWARTZ



DÍA DE LOS MUERTOS
SATURDAY NOVEMBER 7TH
WHERE MEMORY IGNITES THE FLAME



HELP US HARVEST
SATURDAY OCTOBER 24TH
FEATURING EAST END EVENTS CATERING



STOMP PARTY
SUNDAY OCTOBER 4TH
FEATURING MAMBO LOCO

HARVEST SERIES BEGINS

IN PARTNERSHIP WITH
James Lane
— POST —

LEARN MORE AT WWW.RGNYWINE.COM

WAVE

Veterinary Emergency

A Guardian Veterinary Partner

The only 24/7 Pet ER in the Hamptons.

***Ask us about Emergency House Calls**

ICU & Hospitalization • Radiology, Ultrasound & CT Scan
Emergency Surgery • Access to Veterinary Specialists
Wellness & Longevity Consultations • Hydrotherapy

1054 Montauk Highway Water Mill, NY 11976
(631) 825-9283 • wavehamptons.com

