

Beach

MODERN LUXURY

The Hamptons
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Memorial Day/June 2017

PADMA LAKSHMI

Dishes on Life
Out East

LOCAL ONLY

SOPHIE ELGO
SNAPS SAILOR
BRINKLEY CO
IN THE SEASO
COOLEST LO

Plus

MARTHA STE
GEOFFREY Z
LAURENT TO
ERICA & MIC
KARSCH, ELE
ROSSELLINI V
AND JOEY W

indulge

RESTAURANTS

TOUR DE FORK

Dig into our 10 most anticipated tables of the season.

by CAROLINE TELL

1. This summer you can trade Eleven Madison Park's art deco architecture and grown outside for a rare and lobster boil. The Manhattan staple, studded with three Michelin stars, is closing for renovations, and chef David Humen and restaurateur Will Guidara are moving east to open **EMP Summer House**, a casual pop-up with a seafood-centric menu including lobster rolls, fried fish, burgers and fried chicken. Diners need an American Express card to lock down a reservation, though cash will be accepted and walk-ins are welcome—if you're lucky enough to get a rare spare table. *341 Partridge Road, East Hampton, empsummerhouse.com*

2. Mykonos is Hamptons-bound in the form of **Calissa**, a new restaurant from the team behind New York's popular 11 Caninos and Petaya. Calissa is inspired by the design and cuisine of the idyllic Greek island, where chef Dominic Rice will create shareable plates of local seafood and summer vegetables using classic Greek ingredients. *1020 Montauk Highway, Water Mill, 631.500.9292, calissahampton.com*

3. Dan and Charlene DeSmer's **Spring's Tavern** will offer guests a pub experience by way of a classic menu by chef Michael Ruggiero, a sprawling oak bar with high-definition sporting events, and karaoke and



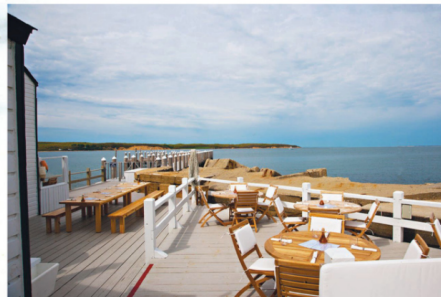
From top: Flatiron steak at Calissa; the new Greek eatery-inspired spot in Water Mill; Highway 95 in East Hampton has introduced new outdoor seating.

live music nights. With abstract prints decorating the walls, the restaurant pays homage to the area's notable artists, Jackson Pollock and Willem de Kooning, who frequented the various watering holes housed by this location since 1954. *15 Fort Pond Blvd., East Hampton, 631.527.7808, thespringstavern.com*

4. Taking a home in the old Doppio Artisan Bistro, Sag Harbor's new **Lake Kitchen & Bar** is a convivial bistro centered on a wood-burning grill and oven with local fare by chef Philippe Corbet. The 1,800-square-foot space offers lounge-like dining in the front and an elevated atmosphere in the back, complete with rustic chandeliers, exposed brick walls and plush leather seating. *26 Main St., Sag Harbor, 631.725.0900, lakekitchenbar.com*

5. For those who want to feast and make new friends, **Topping Rose House** is adding a weekly communal dining experience in its barn on Friday nights this summer. Each week will offer a different theme and host, with menus designed by Jean-Georges Vongerichten. *1 Bridgehampton, Sag Harbor Turnpike, Bridgehampton, 631.557.0870, toppingrosehouse.com*

6. Popular Bridgehampton mainstay **Almond** will feature a new chef de cuisine, Jenny Blumstein, formerly



of Montauk's East by Northeast. The James Beard-nominated toque will continue to create fare at the jovial eatery using Long Island's finest produce in an effort to support the local community. *1 Ocean Road, Bridgehampton, 631.537.5665, almondrestaurant.com*



9. Highway is launching outdoor seating this summer, complete with a renovated outdoor deck and dining area. Now, fans of the eatery's fresh daily crudos, smoked tahini dips, and comfort dishes of roast chicken and eggplant Parmesan can enjoy them alfresco. *290 Montauk Highway, East Hampton, 631.527.5372, highwayrestaurant.com*

indulge

THE GUIDE

burgers, lobster rolls and sunset cocktails—and an indoor section that prides itself on its jumbo crabcakes and Maine lobster pappardelle pasta. 295 Three Mile Harbor/Hog Creek Road, 631.329.2800, easthamptonpoint.com

EMP SUMMERHOUSE
AMERICAN
341 Pantigo Road,
empsummerhouse.com

FIERRO'S PIZZA
PIZZA
104 Park Place,
631.324.5751,
fierrospizzastore.com

FRESNO
AMERICAN, WINE BAR
8 Fresno Place,
631.324.8700,
fresnorestaurant.com

GOLDEN PEAR
CAFE
34 Newtown Lane,
631.329.1600,
goldenpearcafe.com

American menu ranges from basics like eggplant parmigiana to creative grilled rib-eye with shallot garlic confit, and langoustine with burned lemon and arugula salad. 290 Montauk Highway, 631.527.5372, highwayrestaurant.com

THE LIVING ROOM AT C/O THE MAIDSTONE
AMERICAN
Fresh herbs from the hotel's garden star in Swedish chef Dave Arnone's specialties, like iced watermelon soup with feta cheese, horseradish-cured gravlax and rib-eye with roasted new garlic. 207 Main St., 631.324.5006, themairstone.com

MOMI RAMEN
JAPANESE
221 Pantigo Road,
631.324.1678,
momihamptons.com

NICK & TONI'S
ITALIAN-AMERICAN



**HIGHWAY
RESTAURANT
AND BAR**
AMERICAN
Chef Justin Finney's
contemporary

American menu ranges from basics like eggplant parmigiana to creative grilled rib-eye with shallot garlic confit, and langoustine with burned lemon and arugula salad. 290 Montauk Highway, 631.527.5372, highwayrestaurant.com

NEW BEGINNINGS

Sag Harbor favorite Baron's Cove kicks off summer with barbecue, seafood and smart sips. —KK

After completing extensive renovations, Sag Harbor resort **Baron's Cove's** beloved restaurant is back, offering its signature lobster rolls and calamari in a yachting-inspired dining room and on the second-floor patio. The resort is serving up a full roster of culinary celebrations, including barbecue events (occurring May 28, July 4 and Sept. 3) and seafood festivals (June 10 and Aug. 12), where people-watching is at its best—last year, luminaries like Eric Ripert, Candace Bushnell and Jay McInerney (who serves as the spot's wine director) were in attendance. And speaking of famous friends, the bar at Baron's Cove has created a line of cocktails inspired by literary icons who've stayed at the historic hotel. Truman Capote gets a tea and vodka concoction; there's a play on the Jack Rose, John Steinbeck's favorite drink; and Amaro Montenegro, Giffard Crème de Pêche, Rittenhouse Rye, peach bitters, basil honey and lemon juice make up the Paper Lion, which might have caused even George Plimpton to stumble.

31 W. Water St., Sag Harbor, baronscove.com

PHOTO COURTESY OF BARON'S COVE