

AVENUE



FOOD FOR THOUGHT

EAST END SHUFFLE

FEELING FOODIE THIS SUMMER?
HERE'S WHAT'S NEW IN THE HAMPTONS

by Beth Landman

Sag Harbor is shaping up to be the Hamptons "It" town once again this summer. The energy brought to the onetime whaling village by places like Tutto Il Giorno, which morphed into Dopo La Spiaggia last summer, the hotel and restaurant Baron's Cove, and celebrity magnet Buddhaherry frozen yogurt will once again be spiked with new blood.



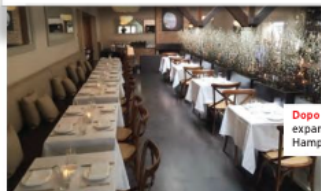
Marc Rowan's Lulu debuts at 126 Main Street in Sag Harbor

Pack your white Birkin and Louboutin sandals: kiss, kiss! After a long turf war over Sag Harbor's prized Long Wharf restaurant—the former home of B. Smith's and briefly, Harlow—Ron O. Perelman and his partners Philippe Delgrange, Eric Clapton and Steve Witkoff beat out many contenders to open an East End sister of the oh-so-social Le Bilboquet.

Over on Sag Harbor's Main Street, private equity honcho Marc Rowan is expanding his



Highway Bar & Grill
290 Montauk Highway
East Hampton
highwayrestaurant.com



Dopo La Spiaggia expands into East Hampton.

holdings with a new restaurant, Lulu. Rowan, who already owns Arbor and Duryea's in Montauk, is unveiling a wood-burning oven concept in the space that was last home to Doppio.

Joey and Marc Wölfer have not only spruced up their restaurant Wölfer Kitchen, also on Main Street, but have taken over the Meeting House in Amagansett. Dopo La Spiaggia has also expanded into East Hampton, taking over the premises formerly occupied by Race Lane.

Buddhaherry too is growing, opening a third location (the first was Montauk in 2013) in Southampton, called Buddhaherry Bijou. This one, across from the movie theater, will be a bit smaller, but offer the same array of treats, including frozen yogurt, waffles, açai bowls and coffee.

Hamptons foodies can't believe their luck that Eleven Madison Park is migrating East for the summer. Partners Daniel Humm and Will Guidara will open a pop-up in partnership

Let's Eat!

Buddhaherry Bijou
16 Hill Street
Southampton
buddhaberry.com

Calissa
1020 Montauk Highway
Water Mill
calissahampton.com

Centro Trattoria
336 West Montauk highway
Hampton Bays
centrohamptons.com

Dopo La Spiaggia
Race Lane
East Hampton
dopolaspiaggia.com

Elaia Estiatorio
5 School Street
Bridgehampton

EMP Summer House
11 Pantigo Road
East Hampton
evenmadisonpark.com

Sag Harbor
lulusagharbor.com

Le Bilboquet
1 Bay Street
Sag Harbor

Out East
509 East 6th Street
New York
outeastnyc.com

Saaz-Bridgehampton
203 Bridgehampton-
Sag Harbor Turnpike
Bridgehampton

Sen Sakana
28 West 44th Street
New York
sensakana.com

Wölfer Kitchen Amagansett
4 Amagansett Square
Amagansett

with American Express. **EMP Summer House** will replace the former scene restaurant Moby's. As to be expected, people are already angling for seats.

The Mediterranean diet is perfect for the beach, and this summer there will be no shortage of places to go to. **Elaia Estiatorio**, a Greek restaurant, will be taking over the space at 95 School Street in Bridgehampton. It once housed Osteria Salina but was empty for two years. The team behind the East 60th Street restaurant Amali has co-opted the former Greenwich on Montauk Highway and transformed it into **Calissa**. Of course they will have to compete for customers with longtime favorite Greek steakhouse Old Stove Pub. Let the games begin!

*Pack your white
Birkin and Louboutin
sandals; kiss kiss!*

Hampton Bays, which is gaining steam, has a Mediterranean spot of its own, **Centro Trattoria & Bar**. The restaurant opened this winter with James Carpenter, who served as executive chef at Della Femina and the American Hotel, manning the range. "There is a new market west of the Shinnecock Canal," says Carpenter. He is working with the restaurant's owner, Salvador Biundo, to serve up some of his family's traditional recipes like meatballs and bucatini, along with lighter options like Greek salads and impressively large whole grilled branzino. Indian food was never big in the Hamptons until **Saaz** came along. The Southampton spot has become so popular that owner Sam Mohan is opening a more casual eatery in Bridgehampton on the bones of the old farm-to-table restaurant Fresh. (It was Zigmund's for a hot minute in between.) "There will be traditional dishes, but also new ones that are out of the box, like lamb burgers with Indian spice," says Mohan. "We will also be bringing in local bands."

The iconic Dave's Grill shuttered last year, with owners David and Julie Marcle opening up small-plates restaurant Dave's Gone Fishing instead. Gabby Karan was in negotiation to take over the original Dave's space, but that deal went south, and Eric Miller, who has a mega success with Bay Kitchen & Bar on Three Mile Harbor, has grabbed it up. He will be serving a seafood-focused menu.

Highway Bar & Grill is opening an outdoor area this season. This ups your chances of scoring a table and enjoying chef Anand Sastry's creations, like his now legendary spit-roasted chicken; farro salad with watercress, roasted root vegetables, pistachios and lemon; or grilled rack of lamb with pea and quinoa tabouli and mint tahini.

a new Japanese/Peruvian fusion restaurant in Midtown that offers sushi and ceviche from the waters in between those two countries, along with robata and other cooked dishes. ♦