

July 2, 2009


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The East Hampton Star

153 Main Street

East Hampton, NY 11937

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News for Foodies

By Joanne Pilgrim
(06/30/2009)

After the Works

On Saturday night, after the Montauk fireworks display over Umbrella Beach, Rick's Crabby Cowboy Cafe on East Lake Drive will offer barbecue cooked up on its giant outdoor grills for \$5.

Bossa Nova Brunch

668 the Gig Shack, also in Montauk, is serving Sunday brunch featuring drink specials and a live performance of "Euro pop bossa nova," according to the restaurant, by a singer named Fiona. On Wednesdays and Fridays, the restaurant, which is on Main Street, is serving sushi and sake.

Specials at Rugosa

Rugosa, a newly opened restaurant in the Wainscott space that formerly held Almoncello and, before that, Almondito, is serving a three-course prix fixe each night all summer between 5:30 and 7. The cost is \$30.

Diners can choose a salad of local greens or a blue-claw crab salad as a first course, followed by local fluke meuniere with herb-roasted Yukon Gold potatoes and sautéed North Fork spinach or braised veal cheeks with Israeli cous-cous with orange and cilantro salad. Dessert is included as well.

At the bar at Rugosa, all wines by the glass cost \$8, and there is a selection of "small plates" for snackers or light eaters priced from \$10 to \$15. On Sunday nights, when the baseball game is on, there will be specials such as mussels by the half-pound, for \$5, and craft draft beers. Rugosa is closed on Tuesdays.

Great Chefs

Tickets are on sale for this year's benefit Great Chefs dinner on Aug. 9, featuring Eric Ripert of Le Bernardin as well as local chefs and foods.

The event takes place at the Hayground School in Bridgehampton and is a benefit for the school's Jeff Salaway Scholarship Fund, and for Jeff's Kitchen, a culinary center at the school. Both commemorate the late Jeff Salaway, a restaurateur and founder of the school.

Local chefs who will work with Mr. Ripert on the dinner will be Joseph Realmuto of Nick and Toni's, Christian Mir of the Stone Creek Inn, and Claudia Fleming of the North Fork Table and Inn. Dishes will be paired with Long Island wines from Bedell Cellars.

A number of other chefs and caterers, including Miche Bacher of Sacred Sweets, Michael Cavaniola of Cavaniola's Gourmet, Andrew Engle of the Laundry, Bryan Futterman of Foody's, Kevin Penner of the 1770 House, Cheryl Stair of Art of Eating, Sam Talbot of the Surf Lodge, and Jason Weiner of Almond, will provide the fare for



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the cocktail party portion of the night.

Tickets cost \$125 for the cocktail party only, from 5 to 7 p.m., or \$500 for the entire event. Kids' tickets cost \$35. A limited number of chef's tables will be available for the dinner, at \$10,000 for a table for eight and \$7,500 for a table for six.

Snacks After the Sun

At Matto in East Hampton, a daily "dope il sole," or "after the sun" event from 4 to 5:30 p.m. will feature free snacks at the bar and half-price Bellinis. On Saturdays, there will be a contest with the best bikini body winning a free dinner for two.

Special Sandwiches

For this Fourth of July holiday week, Lucy's Whey on North Main Street in East Hampton has special sandwiches made on homemade focaccia bread or crusty baguettes. The choices include rosemary ham with brie, red apple, and mustard; fresh Catapano Dairy chevre with artisanal salami, roasted red tomatoes, and basil, and two sandwiches with fresh mozzarella, paired with artisanal prosciutto, basil, and mission fig jam, or with roasted red and yellow peppers and basil.

Each week, Lucy's Whey offers a new fresh pasta of the week, created by Colin Ambrose, the chef and owner of Estia's Little Kitchen in Sag Harbor. The cheese shop also makes party platters featuring artisanal cheeses and salamis, fruit, and crostini.

Wildthyme Specials

The chef at Wildthyme in North Sea has added some summertime specials to the menu. They include fresh roasted corn chowder with pancetta, leeks, and chive oil, jumbo lump crab cakes served with a corn and fava bean succotash and a chipotle reduction, and, as a main course, grilled Montauk lobster served with tarragon risotto and roast tomato butter. For the Fourth of July weekend, there will also be an assortment of red, white, and blue desserts.

Wildthyme is open nightly, except for Tuesday, and offers a three-course prix fixe each evening for \$25.

Oyster Bar

At the Fish Farm on Cranberry Hole Road on Napeague, Kumamoto, Malpeque, and local Blue Point and Montauk oysters are being served at a raw bar open from 11 a.m. to 8 p.m. daily.

Soulcoolers Debut

This weekend, a line of "fresh-pressed, private label juices," according to a press release, will debut at SoulCycle, an indoor cycling studio on Butter Lane in Bridgehampton. The studio will open a tented juice bar on the upper deck of the studio as well as an outdoor "juice lounge." They will be open to the public from 7 a.m. to 7 p.m. seven days a week.

Juice varieties include a grapefruit mint juice, a spicy lemonade, and green juice made from cucumber, celery, parsley, spinach, kale, dandelion, watercress, ginger, green apple, and lemon. Sixteen-ounce containers cost between \$5 and \$10 each.

Book Signing

Lauren Braun Costello and Russell Reich, the authors of "Notes on Cooking, A

Short Guide to an Essential Craft,” will be at the Loaves and Fishes Cookshop on Main Street in Bridgehampton from noon to 2 p.m. on Saturday for a book signing and cooking demonstration.

At the Loaves and Fishes cooking school, there will be a class on Saturday from noon to 3 on advanced knife skills, and a 5 to 8 p.m. session on making a steak dinner, Chicago-style. A five-day teens’ camp begins on Monday, with sessions daily from noon to 3 p.m. The topics covered will be knife skills, Italian and French cuisine, barbecue basics, and “delectable desserts.”

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