



- [Home](#)
- [ABOUT](#)
- [PHOTO GALLERY](#)
- [VIDEO](#)
- [CONTACT](#)

Food & Wine

Sports & Outdoors

Arts & Social Life

Shopping & Style

Real Estate

Travel Guide

[Home](#) » [Arts & Social Life](#), [Food & Wine](#), [Headlines](#)

## Great Chefs 2010 – Toasting, Tasting, and Remembering

Submitted by [admin](#) on August 9, 2010 – 12:50 pm [No Comment](#)



Eric Ripert, Toni Ross, Cary Lowell, Richard Gere photo by Philippe Cheng

“Jeff would have loved this,” said **Toni Ross** of the perfect combination of delectable food, spirited wines and spirits, and great friends coming together to honor her late husband **Jeff Salaway** and the funds established in his honor at the **Great Chefs Dinner 2010**. For the guests it was personal to remember such a beloved member of the community, celebrating **Jeff’s Kitchen** and **Hayground School’s Organic Garden** to benefit the **Jeff Salaway Scholarship Fund at the Hayground School** in Bridgehampton on Sunday.



Jason Weiner of Almond

Amazing chefs topped each other with their tasting selections. **Jason Weiner** of Bridgehampton's **The Almond** with his Taylor Bay Scallop Ceviche with Gazpacho Gelee added flare to his tasty tid bit, "Knock it back and throw the shell on the table." Clearly they know how to have fun at the Almond and remember that they have Karaoke on Saturday night.

**Chef Kevin Penner** of the new **The Grill on Pantigo** in East Hampton introduced a Spanish Mackerel Tartare with Cilantro & Lime which was divine. He reports they're getting their groove on there with an eclectic menu sure to please diverse palates.



Christian Mir, Bernard Bouissou of Stone Creek Inn

For anyone who gets squeamish at octopus, you would have a whole new appreciation for the sea creature with **Christian Mir** of **Stone Creek Inn**'s Grilled Octopus with New Potatoes, Roasted Heirloom Tomatoes and Taggiasca Olive Tapenade. Truly one of the most romantic restaurants on the South Fork, The Stone Creek Inn in East Quogue is totally worth a trip past the Shinnecock canal for a fine dining experience.

And if you were wondering why sophisticated Hamptonites were wandering around licking their fingers, you had only to trace them back to **Tom Colicchio** of **Colicchio & Sons** and **Top Chef TV**'s Pork Carnitas Shawarma Style with Spit Roasted Pork Belly, Warm Tortilla & Spicy Eggplant Caponata.



Pure Vodka lavender lemonade infusion

Creative cocktails complemented the selections including **Pure Vodka's** Lavender Infused Lemonade cooler. Who knew that gardening and happy hour could come together in such a perfect concoction. Greenport's fabulous **Vine Wine** and **Café 1SR** created the adult version of a Sundae Bar with sparkling wine which could be mixed with Wild Strawberry, Blackberry or confetti looking Elderflower. There were also local favorite wines from **Bedell Cellars**, **Channing Daughters**, and **Wolffer Estate Vineyards**. Many a manly man was also thrilled to have **Greenport Harbor Brewing Company** Beer to sample.



Vine Wine and Cafe 1SR Champagne Bar

Toni Ross as event chair brought in many luminaries including Co-Chairs **Jon Snow & Nanette Lepore** (love, love, love her designs). Filmmaker **Barry Sonnenfeld** directed the crowd to keep an eye on the amazing silent art auction which had guests in competitive mode.

The energy was collegial with **Le Bernadin's Eric Ripert** stopping to chat with the other chefs about their dishes, world renowned food writer **Florence Fabricant** perusing the art and **Carrie Lowell, Richard Gere** and **Jon Bon Jovi** joining friends to head into the dinner.

There are certain magic moments and Sunday under the big top in Bridgehampton proved that while it is a jet set destination, the Hamptons are also a close knit local community which cares.



Great Chefs, photo by Philippe Cheng

## Leave a comment!

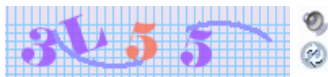
Add your comment below, or [trackback](#) from your own site. You can also [subscribe to these comments](#) via RSS.

Be nice. Keep it clean. Stay on topic. No spam.

Name (required)

Mail (will not be published) (required)

Website (optional)



CAPTCHA Code (required)