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# News for Foodies

BY JOANNE PILGRIM

Spring Close restaurant in East Hampton has some new additions to draw visitors to its dining tables and hospitable bar. A pub menu has been added, as well as a new lunch menu and new items on the dinner menu. The wood-fired oven is being put to use every day to make thin-crust pizzas.

Running the kitchen now at Spring Close is Justin Hoke, a graduate of the New York Institute of Technology Culinary School, who worked at Le Bec Fin, a five-star restaurant in Philadelphia.

## *At Babette's*

New hours at Babette's in East Hampton are from 11 a.m. to 3 p.m. on Thursdays, 11 a.m. to 10 p.m. on Fridays, 9 a.m. to 10 p.m. on Saturdays, and 9 a.m. to 4 p.m. on Sundays. A prix fixe dinner menu is available all night on Friday, and on Saturday from 5 to 7 p.m. New dinner items include pan-seared scallops with roasted brussels sprouts, grilled yellow squash, pecans, and a carrot-ginger reduction, as well as sesame-crusted tofu with grilled asparagus, sautéed mushrooms, and organic brown rice with a sweet soy dressing.

## *Restaurant Week*

Long Island Restaurant Week begins on Sunday. At participating restaurants across Long Island, diners will be offered a three-course prix fixe for \$24.95. The promotion runs through Nov. 13, but is only available on Saturday night until 7 p.m. More than 220 restaurants are participating.

Those on the South Fork include: Almond, the 1770 House, Fresno, the Living Room, Michaels' of Maidstone,

Nick and Toni's, and Serafina in East Hampton, Gulf Coast Kitchen at the Montauk Yacht Club, little/red and red/bar brasserie in Southampton, and Muse Restaurant and Aquatic Lounge in Water Mill.

This year, LITweetup Helps, a campaign to help neighbors in need, will hold a food drive at participating restaurants, which will collect nonperishable food items and supermarket gift cards or cash during restaurant week. In East Hampton, Nick and Toni's will participate from Wednesday to Nov. 13 from 6 to 10 p.m. On Wednesday the restaurant will also host a "Tweetup," a gathering of people who enjoy social networking and are connected on Twitter, at 6 p.m.

## *Thanksgiving Dishes*

A series of free cooking demonstrations at Loaves and Fishes Cookshop in Bridgehampton this month will focus on making dishes for Thanksgiving using a TurboChef oven. On Saturday from 2 to 4 p.m., zucchini crostini appetizers will be on the menu.

## *Autumn Wine Dinner*

Rowdy Hall in East Hampton will host an autumn wine dinner next Thursday at 6:30 p.m. for \$75. The wines were selected by Jacques Franey of Domaine Franey Wines. The menu will include passed hors d'oeuvres of Napeague Bay oysters with Wolffer Verjus mignonette, chanterelle mushroom tarts, roasted Balsam cheese pumpkin wrapped in Serrano ham, country terrine on baguette, and Iacono Farms chicken liver paté on the table. These will be paired with a Hughes

Beaulieu, Picpoul de Pinet 2010.

The first course will be garbure, a rich French stew with a Roquefort crouton served with Le Clos, Languedoc Rouge 2010. The second course is a chicory salad with lardons, sourdough croutons, and a soft cooked egg paired with Chateau du Cedre, Cahors 2008. The third course is a cassoulet or grilled aubergine with tomato confit paired with L'Ancyre Pic St. Loup 2008. A Halsey Farms apple tarte Tatin with creme fraiche is for dessert with a Mas Amiel Cuvée Special, Maury.

## *All Night, Every Night*

The Harbor Grill on Three Mile Harbor Road in East Hampton now offers a three-course \$19 prix fixe every night. The menu, created by Damien O'Donnell, will change daily. The restaurant is open 7 days from 4 p.m.

## *Not Your Usual Burger*

Serafina on North Main Street in East Hampton has added an Italian burger special to its menu on Thursday, Friday, and Sunday. The burger is prime sirloin, with a choice of mozzarella, cheddar, or Swiss cheese, garnished with pickled vegetables and pink sauce on the side with hand-cut French fries for \$19.

## *Harvest and ENE News*

East by Northeast restaurant in Montauk has a \$15 prix fixe and a steak dinner and wine for two special for \$38 served Sunday through Thursday and until 6:45 p.m. on Fridays. Harvest in Montauk is again serving half portions of its menu items and will be open for Thanksgiving.